

MENU

NIBBLES

Homemade bread, oil & balsamic *for one / to share*

£3.50 / £6.00
308kcal 616kcal

Mixed herb olives

Ⓝⓖ £5.00
344kcal

STARTERS

Seasonal soup, homemade bread

Ⓥⓔ Ⓝⓖ £7.95
107kcal

Wood pigeon and chicken roulade, orange &
chicory salad, plums, focaccia crisp

£12.95
487kcal

King prawns, chorizo risotto, red pepper, basil

Ⓝⓖ £12.95
202kcal

Smoked Wensleydale & ham hock soufflé,
spinach, cheese sauce

Ⓝⓖ £11.50
777kcal

Jerusalem artichoke terrine, roast fig,
walnuts, balsamic

Ⓥⓔ Ⓝⓖ £11.50
297kcal

Adults need around 2000kcal a day.

*If you have any dietary requirements or questions about allergens
in our food, please ask a member of our team for help.*

Ⓥ Vegetarian

Ⓥⓔ Vegan

Ⓝⓖ Made without Gluten

*NG - Made with ingredients which do not intentionally contain gluten. However, in our kitchens we do handle
gluten-containing-ingredients so cannot guarantee our dishes are 100% free from gluten and therefore
not suitable for Coeliacs. For detailed allergen information, please speak to a colleague.*

MENU

MAINS

Lamb from our farm, dauphinoise, smoked cauliflower, chard, red wine gravy (NG) £32.00
814kcal

Outdoor-reared pork belly, black pudding, apple, celeriac, Madeira jus £23.00
468kcal

Chalk stream trout, potato cake, samphire, kale, seed pesto (NG) £29.95
278kcal

Spiced lentil cottage pie, sweet potato, heritage carrots, black onion seeds (Ve) (NG) £19.50
567kcal

Roasted beetroot, goats curd, chicory, granola, quince jelly (V) (NG) £19.50
456kcal

CLASSICS

Beer battered haddock, peas, tartare sauce, skin- on chips (NG) £21.00 / £14.00
917kcal 459kcal
regular / small

Free range chicken & chestnut mushroom suet pudding, heritage carrots, onion gravy £19.50
408kcal

Steak burger, cheddar, bacon jam, celeriac slaw, skin on chips £19.50
801kcal

Native breed ribeye steak, plum tomato, flat mushroom, skin-on chips (NG) £35.00
815kcal

SIDES

Seasonal vegetables (V) (NG) £5.00 81kcal | Smokey beans, halloumi (V) (NG) £5.00 211kcal

Beetroots, horseradish crème fraiche (V) (NG) £5.00 76kcal | Mixed chopped salad (V) (NG) £4.50 81kcal

Parmesan & truffle skin-on chips (V) (NG) £5.95 212kcal | Skin-on chips (V) (NG) £5.00 180kcal

Peppercorn sauce (NG) £3.50 61kcal | Béarnaise sauce (NG) £3.50 228kcal

DESSERTS

Selection of homemade
ice creams & sorbets



1, 2 or 3 scoop £3.50 / £6.00 / £8.00
219kcal 438kcal 657kcal

Ice Cream

Sorbet

Blueberry & white chocolate

Pear

Stem ginger

Spiced apple

Damson

Cranberry & orange

Vanilla

Apple crumble, lemon
thyme, damsons, vanilla
custard



£8.50
547kcal

Treacle tart, blood
orange, stem ginger
ice cream



£8.50
906kcal

Sticky toffee pudding,
pear, toffee sauce,
pecan, vanilla ice cream



£8.50
894kcal

Spiced plum pavlova,
mascarpone cream,
caramel, almonds



£8.50
548kcal

White chocolate
pannacotta, pistachio,
cranberry



£8.50
572kcal

Cheese and biscuits

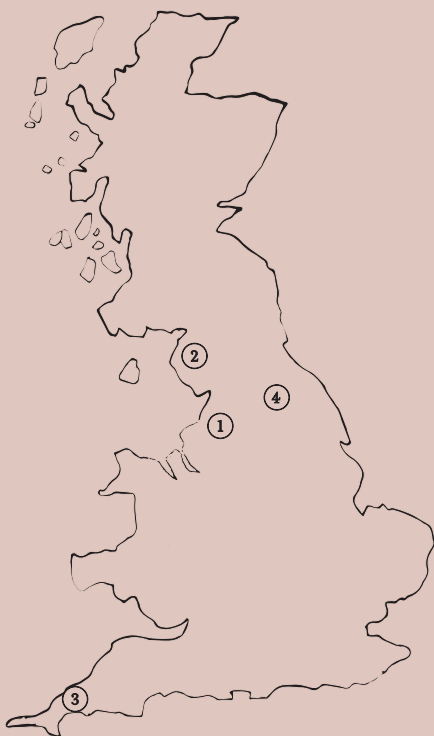


£14.95
544kcal

*Graces Goat, Cornish Yarg, Darling
Howe, Yorkshire Blue*

Where do our cheeses come from?





① **Grace's Goat**
GREENFIELD'S DAIRY, LANCASHIRE

A semi-hard texture with a creamy, crumbly bite and a tangy, subtly goaty flavour that's fresh and vibrant.

② **Cornish Yarg**
LYNHER DAIRIES, CORNWALL

Wrapped in hand-foraged nettle leaves that lend an earthy, mushroomy aroma. Beneath the rind lies a creamy layer and a crumbly core with fresh, lemony notes.

③ **Darling Howe**
TORPENHOW FARMHOUSE DAIRY, CUMBRIA

A British brie-style cheese with a pristine white rind and a soft, buttery interior. Its flavour is delicately sweet with nutty and citrus notes that reflect the changing seasons and the cows' diet.

④ **Yorkshire Blue**
SHEPHERD'S PURSE, NORTH YORKSHIRE

The first blue cheese made in the region for over 30 years. Matured for eight weeks and turned by hand, it's creamy, sweet, and mild.

TIPPLES

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DESSERT WINE

	75ML	125ML
Heaven on Earth Sweet Muscat D’Alexandrie	£6.00	£12.50
Fortified Malbec	£7.75	£10.00

PORT

	50ML
Finest Organic Port	£4.50
Taylor’s Vintage Port	£4.20
Cockburn’s Fine Ruby Port	£3.40
Graham’s White Port	£3.50
Graham’s Tawny Port	£5.30

BRANDY

	25ML
Courvoisier VS	£4.50
Remy Martin VSOP	£6.00
Domaine Tariquet Armagnac XO	£5.50

HOT DRINKS

COFFEE

decaf and oat milk available

Cafetiere	£3.35	0kcal
Americano	£3.55	53kcal
Latte	£3.95	182kcal
Cappuccino	£3.95	101kcal
Flate White	£3.75	87kcal
Macchiato	£3.35	29kcal
Mocha	£3.95	116kcal
Espresso	£3.20	20kcal
Iced Coffee	£3.50	0kcal

Our coffee is roasted less than 30 miles away at Carvetii Coffee Roasters in the Northern Lake District. Owners Angharad and Gareth Kemble have created a blend uniquely for us using carefully sourced speciality beans that they roast in small batches.

Masala Chai	£3.95	64kcal
Hot Chocolate	£3.75	183kcal

TEA

Clipper Tea	£2.95	43kcal
Specialty and Herbal Teas	£2.95	43kcal

For a full range of flavours, please ask a member of our team.