

MENU

NIBBLES

- Homemade bread, oil & balsamic *for one / to share* £3.50 / £6.00
308kcal 616kcal
- Mixed herb olives (NG) £5.00
344kcal

STARTERS

- Seasonal soup, homemade bread (Ve) (NG) £7.95
107kcal
- Wood pigeon and chicken roulade, orange & chicory salad, plums, focaccia crisp £12.95
487kcal
- King prawns, chorizo risotto, red pepper, basil (NG) £12.95
202kcal
- Smoked Wensleydale & ham hock soufflé, spinach, cheese sauce (NG) £11.50
777kcal
- Jerusalem artichoke terrine, roast fig, walnuts, balsamic (Ve) (NG) £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.

(V) Vegetarian (Ve) Vegan (NG) 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 regular / small (NG) £21.00 / £14.00 917kcal 459kcal
- 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 (V)

1, 2 or 3 scoop £3.50 / £6.00 / £8.00

219kcal 438kcal 657kcal

<i>Ice Cream</i>	<i>Sorbet</i>
<i>Blueberry & white chocolate</i>	<i>Pear</i>
<i>Stem ginger</i>	<i>Spiced apple</i>
<i>Damson</i>	<i>Cranberry & orange</i>
<i>Vanilla</i>	

Apple crumble, lemon thyme, damsons, vanilla custard (V) (NG) £8.50
547kcal

Treacle tart, blood orange, stem ginger ice cream (V) £8.50
906kcal

Sticky toffee pudding, pear, toffee sauce, pecan, vanilla ice cream (V) £8.50
894kcal

Spiced plum pavlova, mascarpone cream, caramel, almonds (V) (NG) £8.50
548kcal

White chocolate pannacotta, pistachio, cranberry (V) (NG) £8.50
572kcal

Cheese and biscuits (V) £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

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
Grahams White Port	£3.50
Grahams Tawny Port	£5.30

BRANDY

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

HOT DRINKS

COFFEE

swap your milk to oat, or coffee to decaf

Cafetiere	£3.35	0kcal
Americano	£3.55	53kcal
Latte	£3.95	182kcal
Cappuccino	£3.95	101kcal
Flat 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.