

MENU

NIBBLES

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

STARTERS

- Smoked mackerel, pickled cucumber, rhubarb,
focaccia crisp, horseradish £12.95
266kcal
- Seasonal soup, homemade bread (Ve) £7.95
107kcal
- Isle of Wight tomatoes, rocket pesto,
goats' cheese, pine nuts (V) (NG) £11.50
263kcal
- Ham hock croquette, peas, bacon, mint yoghurt (NG) £12.50
325kcal
- Cured meat Antipasti, balsamic onions,
sun blushed tomatoes, olives *(for one / to share)* (NG) £11.95 / £17.95
151kcal 226kcal

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

- Outdoor reared pork belly, spiced chicken broth,
tempura queen scallops, spring onions (NG) £23.00
299kcal
- Herb Gnocchi, broad beans, pea hummus,
mint yoghurt dressing (Ve) £19.50
452kcal
- Hake fillet, chilli crab tagliatelle,
parmesan, dill oil £29.95
555kcal
- Lamb rack, harissa cous cous, courgettes,
tomato sauce, herb salsa £32.00
963kcal
- Roasted beetroot, goats curd, chicory, granola,
balsamic jelly (V) (NG) £19.50
413kcal

CLASSICS

- Native breed ribeye steak, plum tomato, flat
mushroom, skin-on chips (NG) £35.00
1008kcal
- Beer battered haddock, peas, tartare sauce,
skin-on chips (regular / small) (NG) £21.00 / £14.00
1100kcal 550kcal
- Chicken and bacon pie, mash, hispi cabbage,
onion jam, gravy £19.50
634kcal
- Steak burger, cheddar, bacon jam, celeriac slaw,
skin-on chips £19.50
1074kcal

SIDES

- Growing Well Seasonal vegetables (V) (NG) £5.00 81kcal | Smokey beans, halloumi (V) (NG) £5.00 184kcal
- Hispi cabbage, sweet chilli jam (V) (NG) £5.00 144kcal | Mixed chopped salad (V) (NG) £4.50 81kcal
- Parmesan & truffle skin-on chips (NG) £5.95 443kcal | Skin-on chips (V) (NG) £5.00 411kcal
- Peppercorn sauce (NG) £3.50 62kcal | Béarnaise sauce (NG) £3.50 229kcal

DESSERTS

Selection of homemade ice creams & sorbets (V)

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

Ice Cream

Sorbet

Blueberry & white chocolate

Summer Fruits

Whisky & honey

Raspberry

Strawberry & black pepper

Vanilla

Chocolate délice,
hazelnut praline,
strawberry & black
pepper ice cream (V) (NG) £8.95
642kcal

Cardamon creme
brulee, rhubarb,
vanilla shortbread (V) £8.95
640kcal

Cranachan cheesecake,
raspberries, whiskey
ice cream (V) £8.95
725kcal

Summer fruit pavlova,
mascarpone cream,
raspberry coulis (V) (NG) £8.95
559kcal

Sticky toffee pudding,
spiced banana, toffee sauce,
pecan, vanilla ice cream (V) £8.95
894kcal

Cheese and biscuits (V) £14.95 / £19.50
544kcal 825kcal
(for one / to share)

*Yorkshire Wensleydale and Apricot, Cote Hill
Blue, Ribblesdale Smoked Goats, Cornish Brie*

Where do our cheeses come from?





① **Yorkshire Wensleydale
& Apricot**

WENSLEYDALE CREAMERY, YORKSHIRE DALES

A perfectly balanced flavour combination of creamy, crumbly Yorkshire Wensleydale cheese with the sweetness of succulent apricots.

② **Cote Hill Blue**

COTE HILL FARM, LINCOLNSHIRE

Unpasteurised blue cheese, similar in style to a soft textured blue brie, creamy with a definite sharpness and rich, complex flavours.

③ **Ribblesdale Smoked
Goat's Cheese**

RIBBLESDALE CHEESE, YORKSHIRE DALES

Creamy yet crumbly in texture, it combines the mellow character of goat's cheese with a gentle, savoury smokiness that adds extra depth and warmth.

④ **Cornish Brie**

THE CORNISH CHEESE CO, CORNWALL

A full flavoured, soft-ripened bloomy brie with a creamy taste and melting texture. Rich and creamy Cornish milk gives it a characteristic yellow, buttery colour.

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
Graham's White Port	£3.50
Graham's Tawny Port	£5.30

BRANDY

	25ML
Courvoisier VS	£4.50
Remy Martin VSOP	£6.00
Domaine Tardieu 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.

Our milk travels just 12 miles from Low Moor Farm in the Eden Valley, where it's pasteurised and bottled by John, Kelly and the team. We value their full-cycle farming approach - nurturing their herd, caring for the land, and supporting wildlife and biodiversity.
