

# MENU

## NIBBLES

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

## STARTERS

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- 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

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*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

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- Outdoor reared pork belly, spiced chicken broth,  
tempura queen scallops, spring onions Ⓝ £23.00  
299kcal
- Herb Gnocchi, broad beans, pea hummus,  
mint yoghurt dressing Ⓥ Ⓝ £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 Ⓥ Ⓝ £19.50  
413kcal

## CLASSICS

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- Native breed ribeye steak, plum tomato, flat  
mushroom, skin-on chips Ⓝ £35.00  
1008kcal
- Beer battered haddock, peas, tartare sauce,  
skin-on chips *(regular / small)* Ⓝ £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

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

# DESSERTS

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Selection of homemade ice creams & sorbets (V)

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

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*Ice Cream*

*Blueberry & white chocolate*  
*Whisky & honey*  
*Strawberry & black pepper*  
*Vanilla*

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*Sorbet*

*Pear*  
*Spiced apple*  
*Cranberry & orange*

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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*

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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

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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
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

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## 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

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*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.*

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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.*

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*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.*

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