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Starters

Homemade soup of the day, homemade bread {V} 5.00

Jerusalem artichoke, roast parsnip, sweet potato, pearl barley,

Ramson capers, hazelnut {Ve} 6.50

Chestnut mushroom arancini, Eden smokie cheese, pickled pear {V} 6.50

Homemade smoked duck breast, rhubarb, swiss chard, croutons 7.50

Salmon and haddock fishcake, sorrel dressing, samphire 7.50

Mains

Beer battered haddock, chunky chips, mushy peas, tartar sauce 14.50

Traditional butter roasted turkey, chipolatas wrapped in bacon,

duck fat roast potatoes, seasonal vegetables, turkey jus16.50

Chalk stream trout, broccoli, tapioca crisp, potato cooked in

chicken butter, sesame oil 17.00

Wild mushroom risotto, truffle emulsion, toasted chestnut {V} 14.50

Small Plates & Sides

Artisan bread board, olives, hummus, flavoured butter 6.50

Marinated olives 4.00  
Onion bhaji, mint yoghurt 4.95  
Haddock goujons, homemade tartar sauce 5.95

Goats cheese, tomato & sweet potato spring roll, red pepper dressing 5.95

Pork belly bites, garlic mayonnaise 5.95

Triple cooked chips 3.50

French fries 3.50

Truffle & parmesan triple cooked chips 5.00

Maple glazed pumpkin 3.50

Roast carrot and fennel 3.50

Brunch

*Available until 12pm*

Plato’s breakfast, bacon, sausage, buttered mushrooms,

Homemade black pudding, grilled tomatoes, free range eggs, toast 11.00

Vegetarian Breakfast, vegetarian sausages, buttered mushrooms, hash browns, grilled tomato, free range eggs, toast {V} 9.00

Vegan Breakfast, vegan sausage, sautéed Jersey royal’s, wilted spinach, mushrooms, tomato {Ve} 9.00

Eggs Benedict, English muffin, baked ham,

two free range poached eggs, hollandaise sauce 8.00

Eggs Florentine, English muffin, spinach,

two free range poached eggs, hollandaise sauce 8.00

Dill pancakes, hot smoked salmon, lemon crème fraiche 7.50

Smoked salmon & scrambled egg on granary toast 8.50

American style pancakes, smoked bacon, maple syrup 7.50

Smoked bacon & dewlay cheese bagel 6.00

Fresh fruit salad 3.95

Homemade granola, mixed berry compote, natural yoghurt 4.50

Sandwiches Served with salad and fries Roast chicken, bacon & sun blushed tomato ciabatta 7.50

Dewlay cheese, spring onion, homemade chutney, sourdough 7.50

Smoked salmon, capers, cucumber on homemade soda bread 7.50

Salads

Roast chicken, smoked bacon, Blengdale blue cheese 8.00

Smoked salmon, dill, cucumber, green beans, crème fraiche dressing 8.50

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Festive Early Bird Menu

Monday-Friday

12pm – 2.30pm and 6pm – 6.45pm

Starters

Homemade soup of the day, homemade bread

Glazed pork cheeks, carrots, black pudding, carrot puree, yoghurt dressing

Salmon & haddock fishcake, sorrel dressing, samphire

Mains

Traditional butter roasted turkey, chipolatas wrapped in bacon, duck fat roast potatoes, seasonal vegetables, turkey jus

Cumbrian fell bred hogget, braised shoulder croquettes, purple carrot, sprout tops, thyme jus

Chalk stream trout, broccoli tapioca crisp, potato cooked in chicken butter, sesame oil

Wild mushroom risotto, truffle emulsion, toasted chestnut

Desserts

Orange & cinnamon crème Brule

Christmas pudding, brandy custard

Ginger sponge, hazelnut, nutmeg ice cream

2 Courses £17.95

3 Courses £21.95

Early Bird Menu

Monday-Friday

12pm-2.30pm / 5.30pm-7pm

Roasted parsnip & honey soup, homemade bread

Smoked bacon, bubble and squeak, crispy hens’ egg, cranberry ketchup

Salt baked celeriac, tomato jam, chard leaves, pear

Chalk stream trout and haddock fishcakes, satay sauce, carrot, samphire

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Chicken breast, butternut squash, glazed carrots, mascarpone puree, garlic and honey reduction

Pan fried hake, mussel cream, January cabbage, lemon verbena

Jerusalem artichoke risotto, braised leeks toasted almonds {V}

Beer battered haddock, hand cut chips, homemade tartar sauce, mushy peas

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Cranberry crème Brule, gingerbread crumb

Pear and cinnamon parfait, mulled wine syrup, dark chocolate

Homemade sticky toffee pudding, vanilla ice cream

Chocolate & orange delice, blood orange sorbet, scorched orange segments, orange gel

2 courses £14.95

3 Courses £19.95



Artisan Coffee by Atkinson’s

Espresso £1.90

Cappuccino £2.40

Latte £2.55

Flat White £2.50

Mocha £3.20

Macchiato £1.90

Cafe Americano £2.10

Hot Chocolate £3.00

-Cream & Marshmallows 50p

Syrup (Vanilla, Amaretto, Caramel) 40p

Cafetière

1 Cup £2.20 2 Cup £4.20 3 Cup £5.90 4 Cup £7.00

Archetype – House Blend - Floral soft fruit accents, roasted nut and dark chocolate

De-Caf. Brazilian Santos - Roasted to a dark and shiny state of perfection

Columbian La Maria - Satsuma and walnut notes

Quality Leaf Tea

Irish Breakfast

Perfectly balanced blend designed to invigorate and revive at any time

Earl Grey

Classic black china tea scented with a dash of oil from the citrus fruit bergamot for that discreetly distinctive and refreshing sensation

Rosepetal

The red rose petals are layered with tea leaves during the withering process in a gloriously natural infusion of flavours

Rooibos Spiced Punch

A very special blend of mixed cloves, cardamon, juicy apple and lemon peel and adorned with thistle and cornflowers

Peppermint Herb

Leaned from the original herbal almanac of health giving infusions

Japanese Cherry

Indulge in your own tea ceremony with this, the classic flavoured green tea from Japan

Blood Orange

This is such a versatile drink, intensely rich, orangey tisane is a refreshing must for any caffeine-free tea drinker

Chinese Sencha

Traditional Green Tea with a kick!

De-Caffeinated Ceylon

Only the finest of leaves make it through quality control Pot for 1 £2.20 Pot for 2 £4.40