



FOOD & LOUNGE

MENU

From 12pm

Starters & Tapas

Smokey aubergine and red pepper soup

With feta, mint and green chilli served with crusty bread (v) £7

Gin cured salmon

With lime and cucumber marinated prawns, salt roast beetroot, wasabi avocado purée and lemon caviar dressing (gf) £9

Wild mushrooms in Madeira sauce

On grilled sourdough (v) £7

Twice-baked goat's cheese soufflé

With braised tomatoes and a Parmesan crumb (v) £8

Chilli avocado corn taco

With pickled red cabbage, black bean salsa and aioli (v vegan) £8

Local air-dried ham

With melon, sweet balsamic onions, pineapple gel and treacle bread croutons £8

Grilled halloumi

With orange and walnut salad (gf v) £7

Haggis bon bons

With bacon and turnip velouté, saffron garlic creamed potatoes with onion crisp £8

Beef carpaccio

With chickpea mayonnaise and a fine bean, coriander, rocket and Parmesan salad (gf) £9

Pigs in blankets

With honey and wholegrain mustard £6

*Please note all dishes are all cooked to order, when ordering a selection of tapas to share the dishes will be delivered in batches as they are ready

Winter Salads & Sandwiches

Festive grilled halloumi Waldorf salad

With dried cranberries, apple, celeriac, walnuts and orange dressing (gf v) £10

Honey roast vegetable couscous salad

With toasted almonds (gf v vegan) £9

Roast cauliflower and pak choi

With butternut squash, broccoli, pomegranate and whipped goat's cheese (gf v) £10

Add

Feta cheese (v) £2 / Harissa marinated chicken £3 / Sirloin steak £4

Ham hock and Swiss cheese melt

With chutney in a brioche bun £7

Roast turkey baguette

With cranberry and stuffing £7.50

Mains

Turkey breast roast dinner

With confit duck, roast onions, rosemary stuffing wrapped in ham, Delmonico potatoes, roast root vegetables, Yorkshire pudding and rich port jus **£17**

The Halston nut roast

Roast carrots, brussel sprouts, braised potatoes, vegetable gravy (*gf v vegan*) **£15**

Pale ale battered haddock

With thick cut chips, pea mayonnaise and tartar sauce **£12**

Warm stone bass niçoise

With braised saffron potatoes, roast cherry tomatoes, poached egg yolk, fine beans and a lemon, parsley and black olive velouté (*gf*) **£15**

Pan-fried pork with black pudding Roast cauliflower, pak choi, glazed grapes and sage jus **£14**

Smoked paprika chicken burger

With pulled chicken, braised chorizo, roast peppers, Monterey Jack cheese, brioche bun with sriracha lime mayonnaise and thick cut chips **£14**

Chicken katsu curry

With spring onion rice, fried egg, pickled vegetables, katsu sauce **£15**

Vegan burger on wilted spinach

With wild mushroom and crispy onions finished with basil aioli in a brioche bun, thick cut chips (*v vegan*) **£13**

Thai yellow vegetable curry

With spiced coriander rice (*gf v vegan*) **£13**

Pale ale battered banana blossom

With thick cut chips, pea mayo and tartar sauce (*v vegan*) **£12**



Grill

6oz fillet steak

Neal House Farm, Cardewlees, Carlisle **£29**

8oz sirloin steak

Neal House Farm, Cardewlees, Carlisle **£23**

10oz Wagyu ribeye steak

Warrendale Farm, York **£30**

Served with

Sautéed mushroom, onion rings, thick cut chips and peppercorn sauce

or

Seasonal dressed salad, sautéed mushroom and peppercorn sauce

Snacks & Sides

Pickled onion rings (*v*) **£3.50**

Hand cut chips (*gf v vegan*) **£3.50**

Sweet potato wedges (*gf v vegan*) **£3.50**

Seasonal vegetables (*gf v*) **£4.50**

Garden salad (*gf v vegan*) **£5**

Bread, sea salt butter, oils (*v*) **£3.50**

Mixed olives (*gf v vegan*) **£3.50**

Sea salted roasted assorted nuts (*gf v vegan*) **£3.50**

v Vegetarian
gf Gluten Free

Gluten free bread is available, please ask a member of staff.

We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information. On occasion the menu may be subject to change.