Bar Menu

AVAILABLE MONDAY – SATURDAY
FROM 12 UNTIL 8PM

SNACKS

Crusty bread, oils v
. . . . . 3.50

Crusty griddled sourdough, hummus v
. . . . . 4.50

Mixed olives v gf
. . . . . 3.50

Cumbrian air-dried ham, olives,
sun blush tomatoes, crusty bread
. . . . . 9.95

Honey and smoked paprika
assorted nuts v gf
. . . . . 3.50

SANDWICHES

AVAILABLE 12 - 4PM

SALMON & AVOCADO

Smoked salmon, tartare slaw
and avocado open sandwich
. . . . . 7.95

THE SWISS

Ham hock, melted Swiss cheese
and piccalilli brioche roll
. . . . . 7.50

BORDER REIVER

Grilled cheese and
vegetable sandwich v
. . . . . 6.95

ADD SOUP 4.50

ADD HAND CUT CHIPS OR
SWEET POTATO FRIES v gf 3.50

MAINS

PEA SOUP

With ham hock and mustard cream
. . . . . 6.95

CHICKEN KATSU CURRY

Rice, pickled vegetables, katsu sauce
. . . . . 13.95

STEAK BURGER

Smoked short rib of beef,
blue cheese, salad, hand cut chips
. . . . . 13.95

FLAT IRON STEAK gf

12oz Flat iron steak with
peppercorn sauce, hand cut chips
. . . . . 15.50

ALE BATTERED FISH
& HAND CUT CHIPS

(Catch of the day)
Pea mayo, tartare slaw
. . . . . 12.95

SALADS

THAI BEEF

Thai spicy beef and mango salad gf
. . . . . 12.95

GARDEN CAESAR

Garden herb, asparagus, avocado
and kale Caesar salad vegan v
. . . . . 10.95

BUTTERNUT BLUE

Butternut squash, blue cheese and
quince quiche, mixed salad leaves v
. . . . . 10.50

ALLERGY INFORMATION

v VEGETARIAN gf GLUTEN FREE

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.

Dessert

CRÈME BRULEE gf

..... 5.95

ICE CREAM

Assorted homemade ice cream including vegan

(please ask for available flavours)

..... 5.95

PROSECCO JELLY

Sparkling elderflower, summer fruit and Prosecco jelly, lime sorbet gf

..... 6.95

STICKY TOFFEE PUDDING

Sticky toffee and pear pudding, vanilla ice cream

..... 6.95

BROWNIE

Rum and raisin brownie, pistachio ice cream

..... 6.95

CRUMBLE

Almond, apple, blueberry crumble, vanilla ice cream vegan v

..... 6.95

LOCAL CHEESE

Claire's Handmade chutney, medjool dates, biscuits

..... 7.50

HOT DRINKS

Loose leaf tea

English breakfast, Earl Grey, peppermint, raspberry leaf, chamomile flowers, green tea

..... 2.10

Espresso

..... 2.15

Macchiato

..... 2.15

Americano

..... 2.20

Cappuccino

..... 2.65

Flat white

..... 2.65

Cafè latte

..... 2.65

Hot chocolate

..... 3.00

Mocha

..... 3.10

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Digestif

POST DINNER DRINKS

Courvoisier 25ml 2.50

Tawny Port 50ml 3.50

Bas Armagnac 25ml 3.00

Boulard Calvados 25ml 2.50

Limoncello 25ml 2.50

Woodford Reserve 25ml 4.00

Glenmorangie 25ml 4.25

Amontillado Osborne Sherry 25ml 4.00

DESSERT COCKTAILS

ESPRESSO MARTINI

Vanilla Absolut, Café Patron, sugar syrup, espresso coffee 6.95

COOKIES AND CREAM

Baileys Chocolate, Tia Maria, Lakes Salted Caramel Vodka, chocolate cookie syrup, cream 7.95

RASPBERRY TWIST

Raspberry vodka, Cointreau, Chambord, raspberry syrup, pineapple juice 7.95

COFFEE LIQUEURS

Jameson Irish Whisky coffee 4.50

Amaretto coffee 4.50

Tia Maria coffee 4.70

Baileys Irish coffee 4.80