



## FOOD & LOUNGE

### MENU

#### STARTERS and TAPAS

**Roast cauliflower and artichoke soup**

With golden pepper coulis and crusty bread (vegan v) £5

**Wild mushrooms in Madeira sauce**

On grilled sour dough bread (v) £7

**Scotch egg with smoked salmon and cheesy potato**

With mixed leaf salad £7.50

**Duck prosciutto**

With black cherry puree, pickled beetroot and radish salad (gf) £8

**Twice cooked goats cheese soufflé**

With a parsley cream cheese sauce and parmesan crisp (v) £8  
(fourteen minute cook time)

**Tomato and coriander hassleback potatoes**

With cheese and smoked paprika mayo (gf vegan v) £7

**Griddled halloumi**

With tomato, dill and mint salad (gf v) £7

**Prawn gambas Pil Pil**

With crusty sourdough bread £8

**Fresh pesto and pea risotto** £6.50

**Lamb and pistachio patties**

With sumac yoghurt £8

**Yorkshire pudding and haggis bon bons**

With whisky and redcurrant gravy, onion crisp £7

#### SALADS and SANDWICHES

**Grilled chicken salad** with oregano, cucumber, cherry tomatoes, avocado, olives and feta cheese (gf) £11

**Goats cheese, pear and pecan salad** with honey and lemon dressing (gf v) £9

**Carrot quinoa salad** with almonds and apple cider vinaigrette (gf vegan v) £9

**Add**

Prawns Pil Pil £3

Grilled chicken £3

Bistro rump steak £4

**Ham hock, chutney and Swiss cheese brioche bun** £7

**Griddled halloumi with roast red pepper baguette** with spinach, pine nut and tomato (v) £8

## GRILL

**6oz dry-aged fillet steak**, Neal House Farm, Cardewlees, Carlisle £27

**10oz twenty-one-day dry aged sirloin steak**, Neal House Farm, Cardewlees, Carlisle £25

**10oz Wagyu ribeye steak**, Warrendale Farm, York £30

### **Served with**

Roast vegetables, onion rings, thick cut chips and peppercorn sauce  
or

Seasonal dressed salad, roast vegetables and peppercorn sauce (gf)

## MAINS

### **Maple bacon burger**

In-house cured bacon and pork burger with pickled poached onions, green chilli and Monterrey Jack cheese, sweet garlic mayo in a focaccia bun and French fries £14

### **Seafood and chorizo tagliatelle**

Prawns, lemon sole and chorizo cooked in white wine, garlic and spinach cream sauce with homemade pasta £14

### **Pan fried salmon**

On Cullen skink potatoes, roast shallots, asparagus and blackened corn with lemon grass velouté £15

### **Pea and fresh pesto risotto**

With grilled asparagus £11

*Why not add Prawns or Chicken £3*

### **Roast chicken and mash**

With glazed carrots, hispi cabbage, Yorkshire pudding and Halston gravy £15

### **Smoked Bombay beef**

Twice cooked bistro rump, smoked short rib of beef on Bombay potatoes with a ginger and coconut cream sauce £15

### **Chicken katsu curry**

Corn breaded chicken breast, sesame and spring onion fried rice, sour creamed chilli roast vegetables, fried egg, lightly pickled root vegetable salad and katsu sauce £15

### **Vegan burger**

Spicy miso portobello mushroom burger with grilled cheese and garlic mayo in a brioche roll (vegan v) £12

### **Pale ale battered haddock and chips**

with pea mayo and tartare sauce £12

### **Crispy tacos with vegan chilli**

With caraway and coriander rice and refried beans (vegan v) £12

## SIDES and SNACKS

Pickled onion rings (v) £3.50

Hand cut chips (gf v vegan) £3.50

Sweet potato wedges (gf v vegan) £3.50

Chargrilled hispi cabbage with cheddar and mustard £3.50

Seasonal vegetables (gf v) £3.50

Garden salad (gf v vegan) £3.50

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

Mixed olives (gf v vegan) £3.50

Sea salted roasted nuts (gf v vegan) £3.50

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.