

## COCKTAILS

### PASSION STAR MARTINI 10.5

Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco

### ESPRESSO MARTINI 9.5

Vodka, Kahula, sugar syrup, double espresso

### PENNY BLACK 10.5

Chambord, elderflower liquor, Prosecco

### MOJITO 9

Havana Special, Havana 3, sugar Syrup, soda, lime, mint

### MANHATTEN 10

Makers mark, sweet vermouth

### APEROL SPRITZ 9.5

Aperol, prosecco, soda, orange garnish

### STRAWBERRY AMARETTO SOUR 9

Amaretto, strawberry puree, lemon, sugar

### FRENCH 75 9.5

Gin, lemon juice, sugar syrup, sparkling white wine

### PINK VELVET 9

Pink gin, vodka, candy syrup, strawberry puree, rose lemondade

### MOONLIGHT MARGARITTA 9.5

Olmeqa Tequila, blue curacao, sugar syrup, lime juice, salt rim

### BRAMBLE 10

Gin, lemon juice, Creme De Cassis

### OLD FASHIONED 9

Bourbon, brown sugar, Angostura Bitters, soda dash optional

### WHITE RUSSIAN 9

Vodka, Kahlua, cream

### GIN SIGNATURE SERVE

50ml Gin, 275ml tonic

### CARLISLE GIN ORIGINAL DRY 10

Fever tree Indian tonic, fresh orange slice

### CARLISLE GIN ORANGE & LIME 10

Fever tree Mediterranean tonic, fresh lime slice

### CARLISLE GIN RASPBERRY & PASSION FRUIT 10

Fever tree Mediterranean tonic, fresh raspberry

## MOCKTAILS

### 0% BRAMBLE 7.5

Ceders 0% gin, sugar syrup, lemon juice, grenadine

### STRAWBERRY PUNCH 5

Strawberry, honey, mint, tonic

### COCONUT & ELDERFLOWER REFRESHER 5.5

Coconut syrup, elderflower cordial, cucumbers, mint leaves, soda water

## NIBBLES

### NOCELLARA OLIVES (v, ve, gf) 4.5

### CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf) 8

### PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE 8

### BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v) 7



## STARTERS & SMALL PLATES

### GARLIC MUSHROOMS 8.5

Creamy Madeira wine sauce, toasted brioche (v)

### BURRATA, PECAN, PROSCIUTTO & PEAR SALAD 11

Honey and mint herb oil (v)

### ROAST CHERRY TOMATO, FETA & SMOKED CHICKEN BRUSCHETTA 10

With sun blushed tomato tapenade

### CHICKEN LIVER PATE 10.5

Halston chutney, sourdough & garden salad

### GIN CURED SALMON 11

Cucumber, beetroot, yuzu & peach dressing (gf)

### ROASTED TOMATO SOUP, BASIL OIL 7.5

Sourdough bread (v, ve)

### THREE CHEESE & CELERY CROQUETTES 8.5

French dressed rocket with tomato and basil fondue (v)

### TOASTED SOURDOUGH BREAD 4

Oils (v, ve)



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(v) Vegetarian (gf) Gluten Free (ve) Vegan

## SUNDAY ROAST

<b>ROAST PICANHA BEEF</b>	19.5
<b>THYME &amp; GARLIC ROAST CHICKEN SUPREME</b>	19
<b>MAPLE GLAZED LOIN OF BACON</b>	18
<b>THREE MEAT ROAST</b>	24
ALL SERVED WITH CREAMED POTATO, BEEF DRIPPING ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, HALSTON GRAVY	

<b>NUT ROAST</b>	17.5
Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy	

Add	
<b>CAULIFLOWER CHEESE</b>	5



## SALADS

<b>SMOKED CHICKEN, BACON, SPINACH &amp; AVOCADO SALAD</b>	13
With toasted coconut & soy honey oil	

<b>CREAMED GOATS CHEESE &amp; GRAPE SALAD</b>	11
With chicory, gem lettuce, grapes, apple, walnuts & celery leaf, lemon black pepper crème fraîche	

### SALAD ADDITIONS

Breaded chicken 3.50 | King prawns 4.00 |  
Picanha steak 4.50 | Gin cured salmon 4.00



## SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Charlotte potatoes with chervil (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	4

<b>SAUCES</b>	1.5 each
Garlic mayo   Blue cheese mayo   Parmesan and truffle oil	

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## BEER & CIDER ON DRAFT

<b>MADRI</b>	1/2 Pint	2.9/5.7
<b>PRAVHA</b> Netherlands 4%		2.6/5.1
<b>BORDERLANDS BREWERY (GUEST)</b> Langholm, Scotland		2.7/5.3
<b>ASPALL APPLE CIDER</b> England 4.5%		2.9/5.6
<b>SALT LOOM</b> England 4%		3.1/5.8
<b>GUINNESS</b> Ireland 4.1%		2.9/5.6

## BOTTLES

<b>PERONI</b> 5.1% 330ml	4.5
<b>CORONA</b> 4.5% 330ml	4.5
<b>CORONA 00</b> 0.05% 330ml	3.6
<b>STAROPRAMEN</b> 5% 330ml	4.8
<b>STAROPRAMEN ZERO</b> 0% 330ml	3.6
<b>REKORDERLIG CIDER</b> 4% 500ml STRAWBERRY & LIME MANGO & RASPBERRY WATERMELON & LIME	5.5
<b>REKORDERLIG CIDER 00</b> 0% 500ml STRAWBERRY & LIME	4.2

## SOFT DRINKS

<b>COCA COLA 330ML</b>	2.8
<b>DIET COKE 330ML</b>	2.6
<b>FEVER TREE 275ML</b> GINGER BEER   RASPBERRY LEMONADE   CLOUDY APPLE	3
<b>FEVER TREE 200ML</b> LIGHT TONIC   INDIAN TONIC   GINGER ALE   ELDERFLOWER TONIC   MEDITERRANEAN TONIC	2
<b>J20 275ML</b> APPLE & RASPBERRY ORANGE & PASSIONFRUIT	3
<b>FRESH JUICE 250ML</b>	2.8
<b>STILL WATER 330ML/750ML</b>	1.8/3.8
<b>SPARKLING WATER 330ML/750ML</b>	1.8/3.8

## RED WINE

175ml Btl

*Light & fruity*

**SEA MOUNTAIN 'DEVILS PEAK'  
MERLOT 2020** 6.8/27

South Africa

**DANCING FLAME GRAN  
RESERVA PINOT NOIR 2021** 36

Chile

*Medium bodied, round & fruity*

**ROWLANDS BROOK SHIRAZ** 7.1/29

Australia

**OLTRE PIANO PRIMITIVO SALENTO 2021** 7.8/32

Italy

**RIOJA SANTIAGO RESERVA 2018** 36

Spain

**MONTE ZOVO VALPOLICELLA 2021** 48

Italy

*Full, Rich & Robust*

**SANTA DIGNA CABERNET SAUVIGNON 2019** 34

Chile

**GOUGUENHEIM MALBEC 2022** 8.6/35

Argentina

**CHATEAU TOUR BEL AIR 2019** 44

France

**ALAIN JAUME GRAND VENEUR COTE  
DU RHONE ROUGE 2020** 39

France

## ROSE WINE

175ml Btl

**FOXCOVER WHITE ZINFANDEL** 6.9/28

USA

**AMORI PINOT GRIGIO ROSÉ 2022** 7.4/30

Italy

**WHISPERING ANGEL CÔTES  
DE PROVENCE ROSÉ NV** 54

France



## MAGNUMS

**LAURENT - PERRIER LA CUVÉE** 140

France, 1.5L bottle

**MOËT & CHANDON BRUT  
IMPERIAL** 138

France, 1.5L bottle

**WHISPERING ANGEL CÔTES  
DE PROVENCE ROSÉ NV** 100

France, 1.5L bottle



## SUNDAY MAINS

**KATSU CHICKEN CURRY** 20

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

**LEMON & GINGER GLAZED SALMON** 22

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

**PAN FRIED HAKE** 21

Buttered braised greens, spring onion, rosti potato, parmesan crisp and vanilla white wine velouté (gf)

**BEER BATTERED HADDOCK &  
TRIPLE COOKED CHIPS** 18

Pea mayo, tartare sauce

**SPICED LAMB BURGER** 18

With mild cheddar, crisp lettuce, tomato, cucumber relish & chilli mango jam in toasted brioche bun, triple cooked chips

**BREADED HALLOUMI BURGER** 16.5

Topped with tomato, basil and mozzarella salad tossed with garden herbs, balsamic reduction in toasted brioche roll, triple cooked chips

**THAI YELLOW VEGETABLE CURRY** 12/16

Roasted vegetables, toasted coconut & coriander rice, garlic toasted flatbread (v, ve)

**ROAST GARLIC TAGLIATELLE,  
CREAMY CHIVE SAUCE** 12.5/16.5

Parmesan cheese, & thyme infused golden crumb, sauteed wild mushrooms with shredded greens



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## DESSERT

**CLASSIC CRÈME BRULEE** 7.5  
Lavender shortbread (v)

**VANILLA & WHITE CHOCOLATE CHEESECAKE** 7.5  
Biscoff crunch, lime glazed plums (v)

**BLACK RASPBERRY, DARK CHOCOLATE AND VANILLA BEAN TORTE** 8

**PEANUT BUTTER CHOCOLATE BROWNIE** 7.5  
Chocolate sauce, vanilla ice-cream (v, ve, gf)

**WARM BUTTERMILK PUDDING** 7.5  
Butterscotch sauce, lemon blackberry compote & double Jersey ice cream

**CHEESE** 11  
Local cheeses, celery, biscuits, medjool dates

## DESSERT WINE

**Petit Guiraud Sauternes 2020 37.5cl** 35  
France

**Tokaibor Tokaji Aszu 5 Puttonyos 50cl** 35  
Hungary

**Stanton & Killeen Rutherglen Muscat 37.5cl** 35  
Australia

**Grahams 10 Year Old Tawny Port 75cl** 40  
Portugal

## COFFEE & TEA

CAPPUCCINO 3.5

AMERICANO 2.9

LATTE 3.5

FLAT WHITE 3.4

ESPRESSO 2.0

DOUBLE ESPRESSO 2.4

ADD SYRUP 0.5

ENGLISH LAKELAND TEA 2.6

PEPPERMINT TEA 2.5

EARL GREY 2.5

LEMON AND GINGER 2.5

GREEN TEA 2.5

DE-CAFFEINATED TEA 2.65

CHAI LATTE 3.9

LUXURY HOT CHOCOLATE 3.9

ADD SOYA OR OAT MILK 0.5

Decaffeinated coffee available

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## WHITE WINE

175ml Btl

*Delicate & Light*

**AMANTI PINOT GRIGIO 2022** 7.3/29  
Italy

**J P RAMOS VINHO VERDE 'LOUREIRO' 2021-22** 6.8/27  
Portugal

*Fresh, Fruit Driven & Zesty*

**OSPREY'S LANDING SAUVIGNON BLANC 2022** 7.8/32  
New Zealand

**PIQUE & MIXE, PIQUEPOUL-TERRET BLEND** 32  
France

**TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021** 27  
Hungary

**DOMAINE DENIZOT SANCERRE 2021** 49  
France

*Richer, Textured & Aromatic*

**LE GRAND NOIR VIOGNIER 2022** 8.3/34  
France

**VICTORIA PARK CHARDONNAY 2021** 35  
Australia

**VEIGA DA PRINCESA ALBARIÑO 2022** 38  
Spain

**FAMILLE BROCARD CHABLIS LES MANANTS 2022** 44  
France

## CHAMPAGNE

125ml Btl

**JEAN-PIERRE MARNIQUET CARTE D'OR BRUT NV** 10/50

**CHAMPAGNE TAITTINGER BRUT RÉSERVE NV** 70

**CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ NV** 85

**DOM PÉRIGNON 2013** 250

## SPARKLING WINE

**BOTTER PROSECCO DOC NV** 6.5/27  
Italy

**GRATIEN & MAYER CUVÉE FLAMME CRÉMANT DE LOIRE NV** 7.5/34  
France

**GRATIEN & MAYER CUVÉE FLAMME ROSÉ CRÉMANT DE LOIRE NV** 7.5/34  
France