



All day breakfast menu

Served from 9am - 3pm

Full English Breakfast

10.95

2 eggs, 2 slices of back bacon, 2 Cumberland sausages, hash brown, black pudding, grilled tomato, mushroom, Heinz baked beans and a slice of toast.

Small English Breakfast

9.50

Egg, 1 slice of back bacon, 1 Cumberland sausage, hash brown, black pudding, grilled tomato, mushroom, Heinz baked beans and a slice of toast.

Full Vegetarian Breakfast

10.50

2 eggs, 2 veggie or vegan sausages, 2 hash browns, grilled tomatoes, mushrooms, Heinz baked beans and a sliced of toast.

Scrambled Eggs and Smoked Salmon

9.50

3 eggs scrambled with sour cream and a side of smoked salmon served on toast.

Avocado and Poached Eggs Bagel

8.75

Toasted bagel topped with avocado, rocket and poached eggs.

Egg Royale

9.75

Served on a toasted muffin, smoked salmon, rocket and hollandaise sauce.

Egg Benedict

9.75

Served on a toasted muffin, back bacon, rocket and hollandaise sauce

Creamy Mushrooms

8.75

Served on a slice of sourdough toast. **VG**

Vegan Stack

8.75

Mushroom, tomato, hash brown and smashed avocado. **VG**

EXTRAS Spinach £1.00 Sliced chorizo sausage £2.50 Homemade Chutney £1.00

American Style Pancakes please choose 2 toppings

5.75

Bacon, homemade fruit compote, natural yoghurt, maple syrup, banana or Nutella

Gluten free bread is available Please make your waitress/waiter aware of any allergies



(GF) - Gluten free **(VG/DF)** - Vegan/dairy free **(V)** - vegetarian

Although the food may not contain **nuts, flour or cereal**, we do use them on the premises. Please let us know of any food allergies so we can best accommodate them.

We source all our produce locally where possible.



Lighter Options

Bacon ciabatta	3.95
Cumberland sausage, Veggie or Vegan sausages ciabatta	3.95
Porridge	3.50
2 crumpets	1.95
2 slices of toast granary, white or gf bread	1.95
Toasted teacake	1.75
Jam (strawberry, blackcurrant, raspberry), marmalade or honey	50

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Breakfast Deal

Monday - Friday inclusive 9am - 11.30am

Bacon **or** Sausage served
on a toasted ciabatta, (**GF** toast available)
served with any reg size hot Drink

ONLY £5.75



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Homemade Soup

Served with warm ciabatta

5.25

Lunch Menu

Open Cold Sandwiches

Served with Side Salad Cous Cous Homemade Coleslaw and Hand Cooked Crisps
Add a Cup of Soup for Only £2.50

In house slow cooked BBQ pulled pork and crispy onions served with a side of our apple chutney	8.50
Brie and grape	8.00
Prawn with lemon mayo and cracked black pepper	8.50
Coronation chicken	8.50
Cheese savoury	8.00
Tuna mayo with spring onion	8.00
Carrot hummus and toasted walnuts VG	8.00

Hot Toasted Ciabatta

Served with Side Salad Cous Cous Homemade Coleslaw and Hand Cooked Crisps
Add a Cup of Soup for Only £2.50

Brie, bacon and cranberry	9.50
In house slow cooked BBQ pulled pork served with our apple chutney	9.50
Tuna cheese melt	9.00
BLT (Why not add chicken for an £1.50)	8.50
Cheese and caramelized red onion VG option	8.50
Mediterranean vegetables and cheese VG option	9.00

Salads

12.50

Strips of sirloin steak (served pink) with our Dijon mustard dressing

Flavoursome smoked salmon and prawns with lemon mayo & cracked black pepper

Feta cheese, toasted walnuts, beetroot with balsamic dressing
VG option



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Platters (big enough to share)

18.00

Mediterranean Meat Platter marinated olives, carrot hummus, roasted peppers, salad, dipping oils, served with warm pitta bread

Mezze Platter Falafel bites, marinated mixed olives, carrot hummus, roasted peppers, celery, carrot sticks, salad, dipping oils served with warm pitta bread **VG**

Pasta

Carbonara crispy bacon served in a creamy sauce with a sprinkling of parmesan cheese

12.00

Pesto made with cashew nuts, served with Mediterranean vegetable **VG**

12.00

Jacket Potato

Served with side salad, cous cous and homemade coleslaw

Add a cup of soup for only £2.50

Chicken or vegetable curry **VG** option

10.00

Cheese savoury

10.00

In house slow cooked BBQ pulled pork and a side of our apple chutney

10.00

Prawn with lemon mayo and cracked black pepper

10.00

Tuna mayonnaise & spring onion

9.00

Cheese and beans **VG** option

9.00

Mushroom stroganoff **VG** option
add chicken for an extra £1.50

9.00

Children & Smaller Appetites

Cumberland sausage, beans and mashed potatoes

5.50

Heinz beans on toast

5.50

Eggs on toast (fried, poached or scrambled eggs)

5.50

Cold Sandwiches:

5.50

Cheese, chicken or tuna mayonnaise served with crisps



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Fentimans Soft Drinks

All 2.75

Victorian Lemonade

Sparkling Raspberry

Mandarin & Seville Orange

Dandelion & Burdock

Wild English Elderflower

Ginger Beer

Soft Drinks

Harrogate Water still/ sparkling

1.75

Coca Cola/ Diet Coca Cola

2.50

Milk

1.60

Apple or Orange Juice

2.00

Iced tea

Peach, Raspberry or Jasmine & Lime.

2.60

Milkshakes

Strawberry, chocolate, banana or raspberry

3.50

Smoothies

Berry burst, pineapple sunset,
green reviver or mango dream.

3.50



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Beers & Ciders

Peroni 500ml	4.50
Peroni 330ml	3.00
Jennings Cumberland Ale 500ml	4.50
Wainwrights Ale 500ml	4.50
Magners Cider 500ml	4.50
Non-alcohol Beer 330ml	3.00
Fruit Cider 500ml	4.50

Spirits 25ml

Gin, Vodka, Whisky, Brandy, Rum or Baileys	3.50
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White Wine

	18.75cl	75 cl
Sauvignon Blanc - crisp, elegant and fresh	5.00	15.00
Pinot Grigio - fruity with a touch of honeysuckle and honey	5.00	15.00
Chardonnay - rich and full bodied	5.00	15.00

Red Wine

Merlot- soft, warm, plump and velvety	5.00	15.00
Shiraz- bold and full bodied with aromatic notes of smoke black fruit and pepper spice	5.00	15.00

Rose Wine Fresh & Fruity

5.00	15.00
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Prosecco

Prosecco Di Maria - fresh & fruity with a crisp citrus twist on the finish	5.50	19.00
Di Maria Rosado Rose - red berry fruits and plenty of bubbles	5.50	19.00



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Desserts

A delicious selection of homemade traybakes and cakes **from 3.00**

English Lakes Ice Cream (Strawberry, Chocolate or Vanilla)	1 Scoop	1.70
	2 Scoops	2.70
	3 Scoops	3.70
Affogato: Espresso and vanilla ice cream		3.50

Scones

Bristly fruit scone jam & butter	3.50
Add clotted cream	1.25
Bristly toasted cheese & herb scone	3.50
Served with butter, Branston pickle or bristly made tomato chutney	

Puddings

5.50

We have a selection of delicious locally sourced puddings on offer
Cartmel sticky toffee pudding
Cartmel sticky chocolate pudding
Golden syrup sponge
Strawberry jam sponge
Ginger sponge
Served with either Custard, Ice-Cream or Pouring Cream

Afternoon Deal

2pm -4.30 pm

Enjoy a slice of your favourite homemade traybake
or cake with any regular size hot drink

only £5.25

Please note the puddings are not included in the afternoon cake deal



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Coffee

All our coffee beans are sourced from local coffee roasters

Coffee	Regular	Large
Macchiato	2.00	
Meaning 'marked' in Italian, espresso with a dash of foam.		
Piccolo	2.20	
Espresso with dash of velvety milk.		
Espresso	2.00	
Incredible Espresso Blend. Expect strength and crema.		
Americano	2.60	3.10
Espresso with hot water.		
Flat white	2.90	3.40
Double shot of espresso with velvety smooth textured milk.		
Cappuccino	2.60	3.10
The frothiest of them all 1/3 coffee, 1/3 steamed milk, 1/3 smooth foam.		
Café Latte	2.90	3.40
Milky coffee, espresso topped with steamed milk.		
Mocha	3.00	3.50
Espresso topped with silky hot chocolate.		
Cafetière	3.10	
The classic French press, leave to brew for 5 mins, plunge and enjoy.		
V60 Classic Filter Coffee	3.10	
This method of brewing allows the coffees natural sweetness and acidity shine through.		
Chai Latte	2.90	
Iced Coffee	2.90	
Hot Chocolate	2.80	3.10
A mug of silky chocolate (why not add one of the following) Marshmallows/double cream/syrup .50 each Add all 3 for a real indulgent mug of pure delight.		

Decaffeinated coffee is available. We serve our coffees at the optimum temperature for the greatest flavour. If you'd like your beverage extra hot, please ask! Alternative milk option available.



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Tea

Organic English Breakfast A blend of Ceylon, Darjeeling and Keemun.	2.70
Earl Grey A classic black tea blended with the finest bergamot oil.	2.70
Decaffeinated Ceylon Classic cuppa without the caffeine buzz.	2.70
Organic Rooibos Naturally caffeine free. (Also known as Redbush)	2.70
Blood Orange Spanish orange, citrus and apple pieces.	2.70
Whole Peppermint Leaves A refreshing tea that aids digestion.	2.70
Lemon and Ginger The perfect pick me up, that smooths the throat and clears your sinuses.	2.70
Camomile A delightfully delicate floral and calming tea.	2.70
Berry Cocktail A refreshing tisane which combines the taste of Kentish apples and the juicy citrus offering of fresh lemons.	2.70

Alternative milk options available.



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