



Menu

Breakfast served 9am - 3pm

Full English Breakfast

£11.95

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

£10.00

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

£11.75

2 eggs, 2 slices bacon, 2 veggie or vegan sausages, hash brown, grilled tomato, mushroom, Heinz baked beans and a sliced of toast.

Small Vegetarian Breakfast

£10.00

Egg, bacon, veggie or vegan sausage, hash brown, grilled tomato, mushroom, Heinz baked beans and a slice of toast

Scrambled eggs and smoked salmon v

£10.00

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

Avocado and poached eggs v

£9.50

Toasted sourdough topped with avocado, rocket and poached eggs.

Egg Benedict

£10.00

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

Mushroom Benedict

£10.00

Poached eggs and mushrooms served on toasted muffin rocket and hollandaise sauce

Creamy Garlic Mushrooms v

£9.50

Served on a slice of sourdough toast

Vegan Stack vg

£9.50

Mushrooms, tomatoes, hash browns and smashed avocado.

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	£4.25
Cumberland, Veggie or Vegan sausages ciabatta	£4.25
Porridge (including Jam or Honey).	£4.25
Granola served with yoghurt & mixed berry compote	£4.25
2 crumpets	£2.50
2 slices of toast granary, white or gf bread (or sourdough £1.00 extra).	£2.50
Toasted teacake	£2.50
Croissant (with butter and a choice of preserve)	£2.95
Jam (Strawberry, Blackcurrant, Raspberry), Marmalade or Honey	60p

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 £5.95



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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.

All our side salads and salads are seasoned with our homemade dressing.

White, granary or sourdough.

Add a Cup of Soup for Only £2.75

BBQ pulled pork slow cooked in house, served with crispy onions and a side of homemade apple chutney	£8.75
Tuna mayonnaise and cucumber	£8.50
Brie and cranberry	£8.75
Prawn Marie rose	£8.75
Roast chicken breast served with mango chutney dressing and rocket	£8.75
Homemade Pesto rocket & a sprinkling of toasted walnuts vg	£8.50

Hot Toasted Ciabatta

Served with Side Salad, Cous Cous, Homemade Coleslaw and Hand Cooked Crisps

All our side salads and salads are seasoned with our homemade dressing.

Add a Cup of Soup for Only £2.75

Brie, bacon and cranberry	£9.75
BBQ pulled pork slow cooked in house served with homemade apple chutney	£9.75
Cumberland sausage and homemade caramelised red onion	£9.75
Tuna mayo cheese melt	£9.50
Mozzarella, sliced tomatoes and homemade pesto vg option	£9.50
Cheddar Cheese and Ham served with homemade apple chutney	£9.50
BLT (Bacon, lettuce, tomato and mayo) vg option	£9.50

Salads

£12.50

All our side salads and salads are seasoned with our homemade dressing.

Add a Cup of Soup for Only £2.75

Goat cheese, beetroot and toasted walnuts with our honey and mustard dressing

Egg noodle salad with chilli dressing add chicken or grilled halloumi

Greek salad mixed leaf, feta, olives, cucumber, tomato with white wine and Dijon dressing **vg option**



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**Table
Service**

Platters (big enough to share)

All our side salads and salads are seasoned with our homemade dressing.

Charcuterie Meats, mixed olives, dressed salad, celery, carrots sticks homemade pesto, crisps, Roquito chilli pepper pearls selection of oils served with pitta bread **£15.00**

Ploughmen's, brie, mature cheddar cheese, pork pie, ham, salad, apple, celery sticks, Branston pickle, baby pickle onions, Roquito chilli pepper pearls and served with selection of crackers **£15.00**

Halloumi Kebabs, homemade pesto, Tzatziki, mixed olives, celery, carrot sticks, couscous, side salad, Roquito chilli pepper pearls, crisps served with pitta bread **£15.00**

Jacket Potato

Served with side salad, cous cous and homemade coleslaw, all our side salads and salads are seasoned with our homemade dressing. Add a cup of soup for only £2.75

In house slow cooked BBQ pulled pork and side of our homemade apple chutney **£10.50**

Prawn Marie rose **£10.50**

Cheese and beans **vg options** **£10.00**

Garlic Mushrooms, add chicken £2.00 extra **£10.00**

Tuna mayonnaise **£10.00**

Yorkshire Pudding Wraps

Served with side salad. All our side salads and salads are seasoned with our homemade dressing.

Roast chicken with sage and onion stuffing & a jug of gravy **£12.00**

In house cooked BBQ pulled pork with a side of homemade apple chutney **£12.00**

Cumberland sausage and homemade caramelised red onion **£12.00**

Children & Smaller Appetites

Cumberland sausage, Heinz beans and mashed potatoes **£6.50**

Heinz beans on toast **£5.75**

Eggs on toast (fried, poached or scrambled eggs) **£5.50**

Cold Sandwiches: **£6.00**

Cheese, chicken, ham, tuna mayonnaise served with crisps



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**Table
Service**

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. **£2.70**

Milkshakes

Strawberry, chocolate, banana or raspberry **£3.50**

Smoothies

Berry burst, pineapple sunset,
green reviver or mango dream. **£3.50**



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**Table
Service**

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	£3.00
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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**

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
- Served with either Custard, Ice-Cream or Pouring Cream
- Cartmel sticky toffee pudding
- Cartmel sticky chocolate pudding
- Golden syrup sponge
- Strawberry jam sponge
- Ginger sponge
- Affagato (Lake's vanilla ice cream with a shot of Italian coffee poured over)

Afternoon Deal

2pm - 4.30 pm

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

only £5.50

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	2.20	
Meaning 'marked' in Italian, espresso with a dash of foam.		
Piccolo	2.30	
Espresso with dash of velvety milk.		
Espresso	2.20	
Incredible Espresso Blend. Expect strength and crema.		
Americano	2.80	3.30
Espresso with hot water.		
Flat white	3.10	3.60
Double shot of espresso with velvety smooth textured milk.		
Cappuccino	2.80	3.30
The frothiest of them all 1/3 coffee, 1/3 steamed milk, 1/3 smooth foam.		
Café Latte	3.10	3.60
Milky coffee, espresso topped with steamed milk.		
Mocha	3.20	3.70
Espresso topped with silky hot chocolate.		
Cafetière	3.40	
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	3.10	
Iced Coffee	3.50	
Hot Chocolate	3.00	3.60
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.	2.80
Earl Grey A classic black tea blended with the finest bergamot oil.	2.80
Decaffeinated Ceylon Classic cuppa without the caffeine buzz.	2.90
Organic Rooibos Naturally caffeine free. (Also known as Redbush)	2.80
Blood Orange Spanish orange, citrus and apple pieces.	2.80
Whole Peppermint Leaves A refreshing tea that aids digestion.	2.80
Lemon and Ginger The perfect pick me up, that smooths the throat and clears your sinuses.	2.80
Camomile A delightfully delicate floral and calming tea.	2.80
Berry Cocktail A refreshing tisane which combines the taste of Kentish apples and the juicy citrus offering of fresh lemons.	2.80

Alternative milk options available.



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