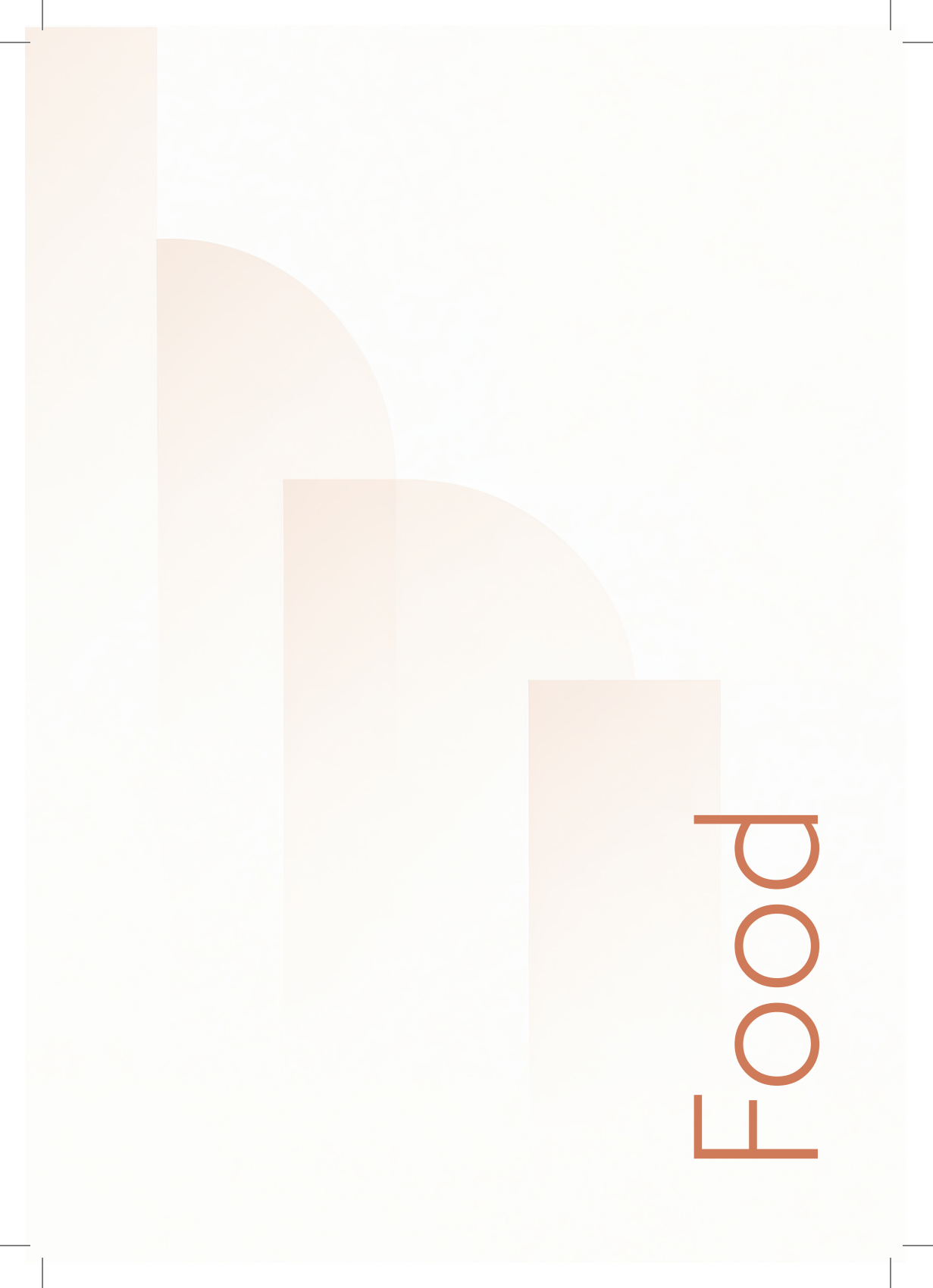




Food

Classics

Spanish Gordal Olives 	5
Pickled Chilli & Lemon	
Mushroom Pate 	8
Pickled Shallot, Crispy Onion, Chive & Holy Grain Sourdough	
Holy Grain Sourdough 	5
Lancashire Cheese Custard, Onion Tea, Salted Butter	
Chicken Skin Crackling	9
Sriracha Mayonnaise, Spring Onion	
Homemade Hummus 	9
Jalapeno & Cheese Flatbread	
Pork Pie	11
Apple & Bacon Chutney, Crackling, Pickled Vegetables	
Korean Fried Chicken	<i>Small</i> 10 <i>Large</i> 13
Asian Slaw, Chilli & Lime Dressing	
Chicken Caesar Salad	<i>Small</i> 14 <i>Large</i> 19
Gem Lettuce, Crispy Pancetta, Anchovy, Parmesan	
Crayfish & Avocado Salad	<i>Small</i> 15 <i>Large</i> 20
Watercress, Fennel & Radish, Orange & Tarragon Dressing	

Signatures

Roasted Delice Pumpkin 	10
Fermented Chilli, Smoked Ewes Curd, Pumpkin seed crisp, Sage	
Roast Supreme of Cod	25
Smoked Haddock Tortellini, Celeriac, Caper and Lemon Sauce	
Jerusalem Artichoke and Oyster Mushroom 	18
Pickled Apple & Artichoke Cream	
Pan Seared Chicken Breast	22
Pink Fir Potatoes, Pickled Roscoff Onion, Hen of the Wood, Cime Di Rapa, White Onion Sauce	

 Vegetarian |  Vegan | All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.
A discretionary 12.5% service charge will be added to all bills.



SCAN FOR
CALORIES

Grills

All Steaks are made with Cumbrian Beef, Dry aged in house for a minimum of 40 days & cooked on our indoor BBQ before being glazed in our beef butter.

10oz Sirloin Steak	42
8oz Fillet Steak	45
Braised Beef Short Rib	36

All Steaks Are Served With Chips, Garlic & Pepper Mayonnaise & a sauce of your choice Peppercorn or Chimichurri Butter

6oz Beef & Marrow Burger	21
Linseed Brioche Bun, Cumbria Pancetta, Cheddar Cheese, Steak Sauce, Gherkin, Fries	
Char-grilled Chicken Burger	19
Linseed Brioche Bun, Whipped Feta, Pickled Cucumber, Rocket, Lemon & Oregano Aioli	
Sirloin Steak Sandwich	25
Rosemary & Sea Salt Focaccia, Caramelised Onion, Smoked Cheddar, Chilli Ranch, Fries	

Sides

Corn Ribs ^{Ve}	6
Crispy Onion & Green Chilli Ranch	
Onion Rings ^{Ve}	6
Curry Salt	
Steamed Tenderstem Broccoli ^{Ve}	6
Miso Dressing, Sesame Seed	
Triple Cooked Chips ^{Ve}	6

Desserts

God Minster Smoked Cheddar ^V	10
Hot Honey Sponge, Chilli Poached Quince, Smoked Cheddar Ice Cream	
Pear Frangipane Tart	9
Beurre Noisette, Whipped Sour	
Chocolate & Banana Brownie ^{Ve}	8
Vanilla Ice Cream	



Drinks

Cocktails



Porn Star Martini

42 Below, Apple, Passionfruit, Vanilla, Prosecco

11



Espresso Martini

42 Below, Kahlua, Vanilla, Espresso

11



Negroni

Bombay, Campari, Martini Rosso, Orange

12



Old Fashioned

Bulleit Bourbon, Angostura, Orange

12



Mojito

Bacardi Carta Blanca, Mint, Lime, Soda

11

Add: Raspberry, Strawberry or Passionfruit

1



Piña Colada

Bacardi Coconut, Pineapple, Cream of Coconut

11



Aperol Spritz

Aperol, Prosecco, Soda, Orange

11



Hugo Spritz

St. Germain, Bombay, Prosecco, Soda, Mint, Lime

11

Can't find your favourite on the list? Our team is happy to craft other cocktails upon request, subject to ingredient availability.

Mocktails



Virgin Porn Star Martini

Passionfruit, Apple, Vanilla, Pineapple

7



Virgin Mojito

Strawberry, Soda, Apple, Mint, Lime

7



Orange Sunrise

Orange, Pineapple, Lime, Grenadine

7



Virgin Piña Colada

Pineapple, Cream of Coconut, Vanilla

7

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Wine By The Glass

SPARKLING

/ 25ml

Famiglia Botter Prosecco | Italy

9.25

Light and refreshing with delicate bubbles, pear, and soft floral notes.

Castelnau Champagne

Reserve Brut NV | France

16.25

Classic and refined with citrus, brioche hints, and a crisp, dry finish.

ROSE

/ 75ml

250ml

Primi Soli Pinot Grigio Blush | Italy

9.25

12.25

Light, crisp rosé with delicate strawberry notes and a refreshing finish.

Painted Ladies White Zinfandel Rosé | USA

11.25

14.25

Fruity and off-dry with ripe berry flavours and a smooth, easy-drinking style

Sea Change Provence Rosé | France

14.25

18.25

Elegant and dry with fresh citrus, red berries, and a clean coastal minerality

WHITE

/ 75ml

250ml

Bericanto Pinot Grigio | Italy

9.75

11.75

Light and fresh with subtle pear, apple, and a crisp, dry finish.

Tempus Chardonnay | Australia

11.25

13.25

Smooth and rounded with tropical fruit, hints of vanilla, and gentle oak.

Villa Blanche Grenache Blanc | France

13.25

15.25

Aromatic and vibrant with stone fruit, citrus, and a refreshing lift.

Turtle Bay Sauvignon Blanc | New Zealand

16.25

18.25

Zesty and expressive with gooseberry, lime, and a lively herbaceous edge.

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RED

Central Monte Merlot | Chile

Soft and juicy with plum, blackberry, and smooth, rounded tannins.

175ml 250ml

9.75 11.75

Calmel Joseph Villa Blanche Syrah | France

Rich and spicy with dark berries, black pepper, and a velvety finish.

11.25 13.25

Recantos De Lisboa Reserva | Portugal

Full-bodied and structured with ripe black fruit, spice, and subtle oak.

13.25 15.25

Illusion Malbec Bonarda | Argentina

Bold and fruity with dark cherry, plum, and a touch of sweet spice.

14.25 16.25

SPARKLING

Bottle

Sea Change 0% Alcohol Free Sparkling | France

Fresh and lively with crisp green apple, citrus, and a clean alcohol-free finish.

41

Famiglia Botter Prosecco | Italy

Light and refreshing with delicate bubbles, pear, and soft floral notes.

43

Famiglia Botter Prosecco Rosé | Italy

Elegant and gently fruity with red berries, peach, and a fine sparkle.

45

Castelnau Champagne Reserve Brut | France

Classic and refined with citrus, brioche hints, and a crisp, dry finish.

90

Castelnau Champagne Reserve Brut Rosé | France

Delicate and complex with strawberry, cherry, and a creamy mousse.

95

Veuve Clicquot Brut NV | France

Iconic and full-bodied with apple, brioche, and vibrant, elegant bubbles.

125

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Wine By The Bottle

ROSE

Bottle

- Primi Soli Pinot Grigio Blush DOC | Italy** 37
Light, crisp rosé with delicate strawberry notes and a refreshing finish.
- Painted Ladies White Zinfandel | USA** 39
Fruity and off-dry with ripe berry flavours and a smooth, easy-drinking style.
- Sea Change Provence Rosé | France** 49
Elegant and dry with fresh citrus, red berries, and a clean coastal minerality.
- Whispering Angel Rosé | France** 71
Premium Provence rosé with peach, raspberry, and a beautifully smooth, dry finish.

WHITE

Bottle

- Bericanto Pinot Grigio | Italy** 36
Light and fresh with subtle pear, apple, and a crisp, dry finish.
- Writers Block Chenin Blanc | South Africa** 39
Bright and lively with tropical fruit, apple, and a touch of honeyed softness.
- Tempus Chardonnay | Australia** 39
Smooth and rounded with tropical fruit, hints of vanilla, and gentle oak.
- Janelas Antigas Vinho Verde | Portugal** 41
Light and slightly spritzy with citrus, green apple, and refreshing acidity.
- Villa Blanche Grenache Blanc | France** 41
Rich and spicy with dark berries, black pepper, and a velvety finish.
- Picpoul De Pinet | France** 43
Crisp and zesty with lemon, green apple, and a classic coastal freshness.
- Tradição Alvarinho | Portugal** 43
Aromatic and structured with citrus, stone fruit, and a refined finish.
- Gavi di Gavi DOCG | Italy** 55
Elegant and mineral-driven with pear, apple, and a crisp, dry finish.

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Caves De Lugny Macon Villages Chardonnay | France 55
Fresh yet rounded with citrus, white peach, and subtle buttery notes.

Turtle Bay Sauvignon Blanc | New Zealand 57
Zesty and expressive with gooseberry, lime, and a lively herbaceous edge.

RED *Bottle*

Central Monte Merlot | Chile 36
Soft and juicy with plum, blackberry, and smooth, rounded tannins.

Carmel Joseph Syrah | France 39
Rich and spicy with dark berries, black pepper, and a velvety finish.

Balauri Pinot Noir | Romania 41
Light-bodied and silky with red cherry, raspberry, and gentle spice.

Victor Berard Côtes du Rhône | France 43
Balanced and warming with dark berries, herbs, and subtle spice.

Illusion Malbec Bonarda | Argentina 43
Bold and fruity with dark cherry, plum, and a touch of sweet spice.

Recantos de Lisboa Reserva | Portugal 43
Full-bodied and structured with ripe black fruit, spice, and subtle oak.

Barbera d'Asti DOCG | Italy 45
Bright and food-friendly with cherry, plum, and lively acidity.

Chianti Classico | Italy 51
Classic Tuscan red with sour cherry, herbs, and firm, structured tannins.

Chateau Robin La Fleur Lussac | France 51
Smooth and elegant with blackcurrant, plum, and gentle oak complexity.

Marqués Del Atrio Rioja Reserva | Spain 55
Rich and complex with dark fruit, vanilla, and well-integrated oak.

Bericanto Riserva Colli Berici | Italy 61
Full-bodied and refined with dark berries, spice, and a long finish.

Selene Feteasca Neagra | Romania 66
Bold and distinctive with blackberry, plum, and warming spice notes.

Spirits

GIN

Bombay Sapphire	6.6
Tanqueray 0%	5
Tanqueray	6.6
Tanqueray Sevilla	6.6
Beefeater Pink	6.6
Edinburgh Gin	6.6
Classic, Raspberry, Rhubarb & Ginger	
Hendricks	7.1
Roku	7.1
Monkey 47	10.1
Monkey 47	10.1

TEQUILA

Jose Cuervo Silver	6.1
Jose Cuervo Gold	6.1
Tequila Rose	6.1
Patrón Silver	8.1
Patrón Reposado	9.1

LIQUEURS & APERITIFS

Martini Extra Dry	5.6
Martini Bianco	5.6
Martini Rosso	5.6
Aperol	5.6
Campari	5.6
Pimm's	5.6
Disaronno Amaretto	5.6
Cointreau	6.1
Sambuca	6.1
Sambuca Black	6.1
Jägermeister	6.1
Kahlua	6.1
Southern Comfort	6.1
Baileys (50ml)	6.1

VODKA

42 Below	6.1
Absolut	6.6
Ciroc	7.1
Ciroc Red Berry	7.1
Grey Goose	7.6
Belvedere	7.6

WHISKEY

Jack Daniels	6.1
Jameson	6.1
Johnnie Walker Black	6.1
Monkey Shoulder	6.1
Jura 10yo	7.1
Highland Park	7.1
Glenfiddich 12yo	7.6
Talisker 10yo	8.1
Laphroaig 10yo	8.1
Balvenie 12yo	8.6
Toki	8.6
Ardbeg	9.1
Red Breast	10.1

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Beer & Cider

RUM

Bacardi Carta Blanca	6.1
Bacardi Carta Negra	6.1
Bacardi Spiced	6.1
Sailor Jerry	6.6
Malibu	6.6
Havana 3yo	6.6
Bacardi Coconut	7.1
Havana 7yo	7.6
Kraken Spiced	7.6
Gosling Black	7.6
Diplomatico 12yo	8.1

COGNAC

Martell VS	6.1
Hennessy VS	7.1
Remy Martin VSOP	7.6

BOURBON

Buffalo Trace	6.1
Makers Mark	6.1
Bulleit	7.1
Woodford Reserve	7.6

DRAUGHT

	<i>Half</i>	<i>Pint</i>
Budweiser 4.5%	3.5	6.5
Cruzcampo 5.0%	4	7.5
Camden Pale Ale 4.0%	4	7.5
Guinness 4.1%	4	7.5
Lucky Saint 0.5%	3	6

BOTTLED

	<i>Bottle</i>
Budweiser 330ml 5.0%	6.1
Rekorderlig 330ml 4.8%	6.25
Strawberry & Lime, Wild Berry and Passionfruit	
Peroni 330ml 5.1%	6.75
Corona 330ml 4.5%	6.75
Rekorderlig 440ml 4.0%	7.5
Lucky Saint 330ml 0.5%	6
Erdinger 330ml 0.4%	6.5
Guinness 330ml 0.0%	7

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HOT BEVERAGES

Espresso	3.2
Double Espresso	4.2
Americano	4.2
Flat White	4.2
Cappuccino	4.2
Latte	4.2
Hot Chocolate	4.2
Mocha	4.2
English Breakfast Tea	4.2
Specialty Tea	4.2

Why not add a sweet treat from the bar for £3?

SOFT DRINKS

	Small	Regular
Coca-Cola		3.5
Coke Zero		3.5
Diet Coke		3.5
Franklin & Sons Tonic Water		3.5
Franklin & Sons Slimline Tonic		3.5
Franklin & Sons Soda Water		3.5
Franklin & Sons Lemonade		3.5
Original, Raspberry, Rhubarb		
Franklin & Sons Soda		3.5
Peach & Mango, Pink Grapefruit		
Franklin & Sons Dandelion & Burdock		3.5
Franklin & Sons Ginger Ale		3.5
Franklin & Sons Ginger Beer		3.5
Redbull		6
Still Water	3	5
Sparkling Water	3	5
Fruit Juices	3.5	3.5

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