STARTERS

Marinated olives £5.00 VG

Homemade bloomer, balsamic vinegar, olive oil **£6.00** (V or VG please ask)

Seasonal soup, crusty bread, salted butter **£7.90**

Thyme and garlic roasted butternut squash, whipped goats curd, toasted hazelnut and pumpkin seeds, hot honey **£9.00**

Pork and black pudding scotch egg, homemade salad cream **£8.50**

Salt and pepper tempura prawns, Thai dipping sauce, pickled cucumber **£12.50**

Moules marinière, homemade bloomer and butter **£11.50**

Chicken liver parfait, pear chutney, pickled wild mushrooms, sourdough crouton, **£9.50**

SHARING PLATES

Enjoy with friends as a starter to share or as a main course for one

Hot honey and rosemary baked Camembert, homemade breads, pickles, cranberry and orange chutney **£21.00** V

Meat Plate, maple mustard chicken wings, pork and black pudding sausage roll, chicken liver parfait, overnight braised beef shin croquettes, lamb kofta, tzatziki, red onion chutney, fresh bread **£27.00**

Fish Plate, smoked haddock scotch egg, beer battered fish goujons, potted smoked mackerel, salt and pepper tempura prawns, moules marinière, fresh bread **£27.00**

MAIN COURSES

Thwaites Original beer battered North Atlantic haddock, thick cut chips, traditional mushy peas, tartar sauce **£19.50**
Swap to have **grilled haddock,** new potatoes and winter greens, **£19.50**
Add bread and butter £1.50
Thwaites Gold steak and ale pie, mashed potato, roasted carrots, kale, jug of gravy **£20.00**
Cumberland sausage, confit garlic and thyme mash, crispy onions, red wine gravy, **£19.50**
Moules marinière, skinny fries, fresh bread for dipping **£23.00**
Chicken chasseur, charred shallots, parsnip purée, potato dauphinoise **£22.00**
Braised beef blade, caramelised red onion mash, hispi cabbage, black garlic aioli, red wine sauce **£24.00**
Curried monkfish, braised wild rice, onion bhaji, pickled apple, sweet curry sauce **£28.00**

BOWLS

Wild mushroom & tarragon risotto, crispy leeks, truffle oil **£16.00** (V or VG please ask)
Add chicken £4.50 **Add salmon £7.00** **Add halloumi £4.00**

House Caesar salad, gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg **£16.00** (V or VG please ask)

Add chicken £4.50 **Add salmon £7.00** **Add halloumi £4.00**

Glow bowl, roasted beetroots, squash and pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber **£16.00**

Add chicken £4.50 **Add salmon £7.00** **Add halloumi £4.00**

STEAKS

Our steaks are all from British native breeds, carefully chargrilled to order.
Served with roasted tomato, mushroom, water cress, thick cut chips

8oz fillet, the prime cut, exceptionally tender **£39.50**

8oz sirloin, with the balance of tenderness and flavour coming from the small amount of marbling **£32.00**

8oz rib eye, with marbling running through to baste the meat as it is grilling, this cut has full flavour and is supremely juicy and tender **£35.00**

10oz gammon steak, fried egg, pineapple relish **£20.00**

ADD A LITTLE EXTRA

Bearnaise sauce **£3.00**
Yorkshire Blue cheese sauce **£3.00**
Peppercorn sauce **£3.00**

BURGERS

Spiced falafel burger, grilled halloumi, minted yoghurt, dill pickle, skinny fries **£18.50**

(V or VG please ask)

Classic burger, mature cheddar, burger sauce, dill pickle, tomato chutney, skinny fries **£19.50** add back bacon **£1.50**

Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, skinny fries **£19.50**

SWAP OUT THE BURGER BUN OR FRIES FOR A BOWL OF MINI CAESAR SALAD £3.50

SIDES

Roasted sweet potato, black bean, feta cheese, chilli dressing **£6.00** (V please ask)

Seasonal greens **£5.00** (V or VG please ask)

Baby gem, croutons, Caesar dressing **£5.00** V

Thick cut chips **£5.50** (V or VG please ask)

Sea salted fries **£5.50** (V or VG please ask)

Minted new potatoes **£5.00** (V or VG please ask)

Beer battered onion rings **£5.00** (V or VG please ask)

Parmesan and truffle fries **£6.00** V

To view the calories in our dishes, please scan the QR code.

V Vegetarian VG Vegan

We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens. If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs. We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you, a discretionary 10% service charge will be added to all dining tables. Prices include VAT