

Champagne afternoon tea per person	£27.95
Traditional afternoon tea per person served daily until 5.00pm	£19.95
Cream tea including a pot of tea/speciality coffee served daily until 5.00pm	£10.00

NIBBLES

Artichoke veloute boneless chicken wings, crisp pancetta	£7.50
Soup of the day	£5.50
Add smoked cheese toastie	£2.00

COLD SANDWICHES

Can be served on pumpkin seed roll, oat sub roll, gluten free bread, malted or white bloomer bread. Accompanied by aromatic shoestring sweet potatoes and tabbouleh.

Oak Smoked Chicken thyme mayonnaise, cos lettuce on an oat sub roll	£9.25
Rare Roast Beef rocket leaves, horseradish, pickled onions, black pepper mayonnaise on a pumpkin seed roll	£9.40
Oak Smoked Salmon chive sour cream, dill, baby greens and sliced shallots on malted bloomer bread	£9.40
Montgomery Cheddar Cheese green apple 'slaw, gherkin and baby greens on beetroot spelt bread	£8.45
Roast Red Pepper baby spinach, buffalo mozzarella and black olive on pumpkin seed roll	£8.45

HOT SANDWICHES

Classic Club Sandwich sauté chicken, mayonnaise, bacon, free range egg, cos lettuce, beef tomato, gherkin, skinny fries, toasted white bloomer bread	£13.95
Moroccan spiced pulled lamb harissa mayonnaise, coriander and rocket leaves, khobez flat bread, tabbouleh	£13.95
Croque Monsieur Gruyere cheese, smoked ham, béchamel sauce, Dijon mustard, twice cooked chips	£11.95

HOT PLATES

Classic Beef Burger sliced red onion, Monetary Jack cheese, gherkin, cos lettuce, beef tomato, chipotle sauce, skinny fries, pretzel burger bun	£14.95
Add bacon	£15.95
Slow Cooked Lamb Shoulder Shepherd's Pie, braised red cabbage	£14.50
Fish 'n' chips Thwaites beer batter, tartar sauce, buttered mushy peas and charred lemon	£14.95
Linguine sauté cep mushroom, parmesan, shallots, garlic, white wine and parsley cream sauce	£14.50
Add chargrilled chicken	£15.50
Chicken, sweetcorn, mushroom and bacon puff pie leek mash potato and broccoli	£12.95
8oz dry aged beef ribeye bone marrow, mushroom fricassee, twice cooked chips, roast shallots and watercress puree	£24.95

COLD PLATES

Whitehaven Crab meat salad peanuts, coriander emulsion, lemongrass gelee coconut, leeks in ginger, radicchio petals	£8.95
Charcutiere plate Cumbrian salami, prosciutto and chorizo apple chutney roasted peanuts, seeded sourdough, smoked brie, fig jelly, pickles	£16.95
Cheese board four local cheeses, quince jelly, celery, artisan crisp breads, grapes, beetroot bread, smoked butter, mixed seeds	£15.95

SIDES

Baby potato with thyme butter	£3.95
Beer battered onion rings	£3.95
Twice cooked chips, barbeque sauce	£3.95
Rocket, parmesan and cherry tomato salad	£3.95
Skin on skinny fries (v) (gf)	£3.95

HOT DRINKS

Taylor's of Harrogate tea

English Breakfast	
Decaf Breakfast Tea	
Delicate Green	
Organic Peppermint	
Earl Grey	
Blackberry & Raspberry	
Sweet Rhubarb	all at £4.30

Prestigioso Café

<i>Smooth and sophisticated, Brazilian single origin 100% Arabica bean coffee</i>	
Cappuccino	
Americano	
Latté	
Mocha	
Double Espresso	
Flat white	all at £4.30

SOFT DRINKS

Luscombe premium soft drinks

Ginger Beer	
Sicilian Lemonade	
St Clements	
Raspberry Crush	
Sparkling Apple	
Wild Elderflower Bubbly	£3.70

SIGNATURE SERVES

Aperol Spritz Aperol Aperitivo, Prosecco and soda - served over ice with a fresh orange slice	£8.55
Tom Collins Tanqueray gin, soda water and fresh lemon juice - served over ice with a fresh lemon wheel	£7.50
Citrus Vodka Mule Reyka Icelandic vodka, Bols Triple Sec, spicy ginger beer with fresh lemon, lime and pink grapefruit juice - served over ice with a fresh mint sprig and pink grapefruit	£9.50

Prices include VAT, service at your discretion. Allergen Information - we really a you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

DRINKS

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Our G&T serves are accompanied with a choice of premium Fever-Tree tonic and the perfect garnish

Whitley Neill with orange	£10.00
Hendrick's with cucumber and rosemary	£10.00
Brockmans with grapefruit and blueberries	£11.50
Opíhr with ginger and star anise	£10.50
Whitley Neill Rhubarb & Ginger with lemon	£11.00
The Botanist with lime and bay leaf	£12.00

Champagne and Sparkling 125ml bottle

Louis Roederer Brut NV, France	£11.00	£65.00
Ayala Brut Majeur NV, France	£9.50	£50.00
Prosecco Romeo Spumante NV, Italy	£6.00	£31.50

White Wines 175ml 250ml bottle

Babich Black Label Sauvignon Blanc New Zealand	£8.20	£11.60	£33.80
Pinot Grigio Girilan Italy	£7.10	£10.00	£29.00

Bourgogne Chardonnay Joseph Faively France

	£7.65	£10.80	£31.50
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Red Wines 175ml 250ml bottle

One Chain Vineyards 'The Wrong Un' Shiraz Cabernet Australia	£6.40	£9.00	£26.00
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Montepulciano d'Abruzzo Talamonti Italy

	£7.15	£10.05	£29.15
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Bodegas Luis Canas, Rioja Reserva Spain

	£8.35	£11.80	£34.40
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Rosé Wines 175ml 250ml bottle

Ancora Chiaretto Rosé Italy	£5.65	£7.95	£22.90
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OUR VERY OWN BEER

Langdale 3.8% bitter Our very own exclusive hotel ale from Thwaites Brewery. With a lingering bitter finish, and a fresh hop and fruit aroma.	£4.20
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