

WHILE YOU WAIT

BREAD, OIL & VINEGAR

(v)
sourdough, focaccia, cumbrian rapeseed oil & aged balsamic
£2.95 per person

PADRON PEPPERS

(gf, v)
sea salt
£4.25

NOCELLARA OLIVES

(v)
£4.25

SMOKED ALMONDS

(v)
£4.25

SALADS

CLASSIC CAESAR SALAD

(gf*)
house smoked chicken, crispy bacon, gem lettuce, sourdough croutons, pickled anchovies, caesar sauce and parmesan shavings
Starter: £11.95 Main: £21.95

SMOKED SALMON AND PRAWN SALAD

(gf*)
marie rose sauce, cucumber, red chicory, gem lettuce
Starter: £11.95 Main: £21.95

TOMATO & MOZZARELLA SALAD

(gf*, v)
heritage tomatoes, wild garlic pesto, rocket, balsamic dressing
Starter: £11.95 Main: £21.95

STARTERS

SOUP OF THE DAY

(gf*, v)
£8.45

CHORIZO SCOTCH EGG

(gf*)
fennel & apple chutney, rocket salad, crispy onions
£11.95

TIAN OF CORNISH CRAB

(gf)
pickled cucumber, citrus gel, avocado, radish, rice cracker
£11.95

PAN FRIED GARLIC & CHILLI KING PRAWNS

(gf*)
toasted sourdough, gojuchang aioli, crispy onion, micro coriander, charred lime
£11.95

KOREAN FRIED CHICKEN

(gf)
confit chicken wings, red chilli, spring onion, kimchi, toasted sesame seeds
£11.95

BAKED MUSHROOM

goats cheese, spinach, salt baked beetroot, candied walnuts, balsamic onion
(gf, v)
£10.95

SIDES

SKINNY FRIES

(gf, v)
£4.95

CHUNKY CHIPS

(gf, v)
£4.95

CHEESY CHIPS

(gf, v)
£5.95

PEPPERCORN SAUCE (gf)

£4.95

BLUE CHEESE SAUCE

(gf, v)
£4.95

GARLIC ROSE ROLL

(v)
£4.95

MIXED VEGETABLES

(gf, v)
£4.25

HOUSE SALAD

(gf, v)
£4.95



BRAITHWAITE

gf = gluten free, gf* = gluten free option available, v = vegetarian, v* = vegetarian option available
Please ask a member of staff for vegan options and inform a member of staff if you have any allergies or dietary requirements.

MAINS

PAN SEARED DUCK BREAST

sweet potato fondant, pak-choi, hoisin sauce, crispy duck spring roll

£27.95

TRIO OF CUMBRIAN LAMB (gf)

lamb cutlet, confit shoulder & lamb hash brown, buttered greens, braised carrot, wild garlic emulsion, pickled walnut puree

£29.95

PAN-FRIED CHICKEN SUPREME (gf*)

sauteed wild mushrooms, tenderstem broccoli, cavolo-nero, dauphinoise potato, thigh bon bon, black garlic, crispy onion, chicken velouté sauce

£26.95

PAN FRIED CUMBRIAN STEAK (gf*)

chunky chips, pickled onion rings, confit tomato, oyster mushroom, dressed gem lettuce

- 10^{oz} dry aged rib eye steak £34.95

BEER BATTERED FISH & CHIPS (gf)

crushed peas, chunky chips, tartar sauce, lemon

£20.95

WHOLETAIL WHITBY SCAMPI

chunky chips, dressed salad, tartar sauce

£21.95

AUTHENTIC MUMBAI MASALA (gf)

medium spiced curry, served with rice, onion bhaji, pappadam, mango & onion chutney

- marinated chicken tikka £22.95

- king prawn £24.95

- vegetable (v) £20.95

8^{oz} WAGYU BEEF BURGER

brioche bun, house pickles, monterey jack cheese, bacon jam, smoked aioli, skin-on fries, pickled onion rings, red cabbage slaw

£21.95

CUMBRIAN STEAK & ALE PIE

buttered mashed potato, braised carrot, seasonal greens, red wine gravy

£23.95

PAN FRIED FILLET OF SEA BASS (gf)

saffron potatoes, Parisienne courgettes, buttered greens, lobster & prawn bisque

£29.95

BEETROOT & FETA BURGER (v)

brioche bun, beef tomato, mango chutney, baby gem lettuce, skin-on fries, red cabbage slaw, pickled onion rings

£21.95

WILD MUSHROOM & TRUFFLE RISOTTO

(v, gf)

king oyster mushroom, whipped ricotta, black garlic, crispy shallots, 'KFC' hen of the woods

£20.95

KING PRAWN RIGATONI PASTA

nduja & sundried tomato cream sauce, vegetable fricassee, crispy onion, pickled shallots

£26.95

SUNDAY ROAST

EVERY SUNDAY - FROM 12 MIDDAY

*Sundays only...
while stocks last!*

TREACLE MARINATED RUMP OF ROAST BEEF (gf*)

duck fat roasties, cauliflower cheese, carrot & swede, broccoli, mash, yorkshire pudding, gravy

£22.95

ROAST CHICKEN SUPREME (gf*)

duck fat roasties, mash, stuffing, cauliflower cheese, carrot & swede, broccoli, yorkshire pudding, gravy

£22.95

BRAISED LAMB SHOULDER (gf*)

duck fat roasties, cauliflower cheese, carrot & swede, broccoli, yorkshire pudding, mash, gravy

£25.95

CRISPY PORK BELLY (gf*)

apple sauce, stuffing, duck fat roasties, mash, cauliflower cheese, carrot & swede, broccoli, yorkshire pudding, gravy

£22.95

HALLOUMI & PISTACHIO NUT ROAST (gf*, v)

roast potatoes, mash, cauliflower cheese, carrot & swede, broccoli, yorkshire pudding, gravy

£20.95

SIDES

CAULIFLOWER CHEESE - £5.25

PIGS IN BLANKETS - £5.25

EXTRA YORKIE - £1.50



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DESSERTS

STICKY TOFFEE PUDDING *(v, gf*)*

toffee sauce, brandy snap, vanilla ice cream

£9.95

WHITE CHOCOLATE & RASPBERRY CHEESECAKE *(v)*

raspberry gel, chocolate shards, honey tuile,
raspberry ripple ice cream

£9.95

DOUBLE CHOCOLATE BROWNIE *(v, gf)*

salted caramel sauce, chocolate crumb,
vanilla ice cream, honeycomb

£9.95

SET LEMON CREAM *(v)*

vanilla shortbread, meringue, lemon curd,
raspberries, lemon sorbet, honey tuille

£9.95

BAILEYS CRÈME BRULÉE *(v)*

pistachio shortbread biscuit, vanilla ice cream

£9.95

AFFOGATO *(gf*)*

brandy snap, vanilla ice cream, honeycomb, honey
tuille, espresso

£7.25

ENGLISH LAKES ICE CREAM & SORBETS

(gf, v)*

3 scoops - served with brandy snap

ice cream - vanilla, chocolate, strawberry,
ginger, kendal mint, belgian biscuit,
raspberry ripple

sorbet - lemon, orange, raspberry, rhubarb,
champagne, wild cherry, mango

£8.95

LOCAL CHEESE SELECTION

(gf)*

Eden Valley Brie - Appleby Creamery
(Appleby)

Park House Cheddar - Torpenhow Dairy
(Bassenthwaite)

Blue Whinnow - Thornby Moor Dairy
(Crofton)

served with artisan crackers, celery
& homemade chutney

£12.95



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