

# WHILE YOU WAIT

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## BREAD, OIL & VINEGAR

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

## NOCELLARA OLIVES

(v)  
**£4.25**

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## PADRON PEPPERS

(gf, v)  
sea salt  
**£4.25**

## SMOKED ALMONDS

(v)  
**£4.25**

# STARTERS

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### 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**

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## SMOKED SALMON AND PRAWN SALAD

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

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## SOUP OF THE DAY

(gf\*, v)  
**£8.45**

## BLACK PUDDING SCOTCH EGG

(gf)  
tomato & chilli chutney, micro herb salad, pickled shallots  
**£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**

## TWICE BAKED TORPENHOW CHEDDAR CHEESE SOUFFLE

creamy leek sauce, red pepper pesto, cheese crackling  
**£11.95**

## WILD MUSHROOM PARFAIT

(gf\*, v)  
Pickled enoki mushrooms, cep ketchup, KFC hen of the woods,  
sea salted crostini, black garlic  
**£10.95**

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### 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

## THREE LITTLE PIGS (gf)

maple pork fillet, slow braised pork belly, black pudding bon bon, sweet potato fondant & puree, buttered winter green vegetables, pork crackling, calvados jus  
**£27.95**

## DUO OF LAMB (gf)

mini rack of lamb, confit shoulder, rosti potato, buttered greens, braised carrot, basil emulsion, pickled walnut puree, red wine jus  
**£29.95**

## PAN-FRIED CHICKEN SUPREME (gf\*)

sauteed wild mushrooms, tenderstem broccoli, cavolo nero, dauphinoise potato, thigh bon bon, black garlic, crispy chicken skin, chicken velouté sauce  
**£26.95**

## PAN FRIED CUMBRIAN STEAK (gf\*)

chunky chips, pickled onion rings, confit tomato, oyster mushroom, dressed gem lettuce  
- 10oz 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**

## CUMBRIAN STEAK & ALE PIE

buttered mashed potato, braised carrot, seasonal greens, red wine gravy  
**£23.95**

## 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**

## 8oz 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**

## 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**

## BUTTERNUT SQUASH & SPINACH RISOTTO

(v, gf)  
whipped marscapone, black garlic, sweet potato & sage crisps  
**£21.95**

## 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  
**£23.95**

### 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  
**£23.95**

### 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

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## STICKY TOFFEE PUDDING *(v, gf\*)*

toffee sauce, brandy snap, vanilla ice cream

£9.95

## GINGERBREAD CHEESECAKE

ginger crumb, ginger ice cream, honey tuille

£9.95

## DOUBLE CHOCOLATE BROWNIE *(v, gf)*

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

£9.95

## PUMPKIN SPICED CRÈME BRULÉE *(gf\*)*

shortbread biscuit, candied orange,  
vanilla ice cream

£9.95

## VANILLA & MASCARPONE PANNACOTTA *(gf\*)*

plumb coulis, cinnamon granola, confit plumb,  
Turkish delight, honey tuille

£9.95

## AFFOGATO *(gf\*)*

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

£7.25

### THREE HILLS GELATO SELECTION

*(gf\*, v)*

*3 scoops - served with brandy snap*

madagascan vanilla, chocolate,  
ginger, salted caramel, strawberry & cream,  
white chocolate and raspberry,  
seville orange marmalade

£9.95

### SELECTION OF SORBETS

*(gf\*, v, Dairy Free)*

*3 scoops*

lemon & lime, raspberry, rhubarb,  
wild cherry, mango, champagne

£9.95

### CHEESE & CRACKERS SELECTION

*(gf\*)*

*Darling Howe Brie, Torpenhow Park House Cheddar,  
Yorkshire Blue Cheese*

Served with artisan crackers, celery, grapes, apple  
& homemade chutney

£12.95



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