

WHILE YOU WAIT

BREAD, OIL & VINEGAR

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

NOCELLARA OLIVES

(v)
£4.25

PADRON PEPPERS

(gf, v)
sea salt
£4.25

SMOKED ALMONDS

(v)
£4.25

STARTERS

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

SOUP OF THE DAY

(gf*, v)
£8.45

CUMBRIAN LAMB KOFTA

warm flatbread, tzatziki, pickled shallot, micro coriander, lime
£10.25

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

TOMATO BRUSCHETTA

(gf*)
basil pesto, whipped goats cheese, sun blushed tomatoes black garlic,
citrus dressing
£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

CARTMEL VALLEY BRAISED VENISON (gf)

colcannon mash, celeriac puree, salt baked celeriac, buttered greens, vegetable crisps, red wine jus
£26.95

DUO OF LAMB (gf)

pan fried rump, braised shoulder, potato fondant, buttered asparagus, cavolo nero, basil emulsion, pickled walnut, red wine jus
£29.95

PAN ROAST CHICKEN SUPREME (gf)

pomme puree, wilted spinach, corn puree, charred corn, pancetta lardons, buttered tenderstem broccoli, toasted pine nuts, pan jus
£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

CUMBRIAN STEAK PIE

Gold award & highly commended

British pie awards 2026

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

CHICKEN & PESTO FETTUCCINE

creamy pesto sauce, wild mushrooms, wilted spinach, toasted pine nuts, parmesan
£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

GRAVY - £2

EXTRA YORKIE - £1.50



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.

DESSERTS

STICKY TOFFEE PUDDING *(v, gf*)*

toffee sauce, brandy snap, vanilla ice cream

£9.95

RHUBARB & CUSTARD TART

poached rhubarb, raspberry gel, meringue, lemon sorbet

£9.95

DOUBLE CHOCOLATE BROWNIE *(v, gf)*

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

£9.95

STRAWBERRY PANNACOTTA *(gf*)*

creme chantilly, strawberry gel, compressed
strawberries, white chocolate crumb, lemon sorbet,
meringue, honey tuille

£9.95

THE RUDDINGS BANOFFEE PIE

caramelised banana, chocolate soil, meringue,
banana puree, vanilla ice cream

£9.95

AFFOGATO *(gf*)*

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

£7.25

ENGLISH LAKES ICE CREAM

(gf, v)*

3 scoops - served with brandy snap

madagascan vanilla, chocolate, strawberry,
caramel crunch, raspberry ripple

£9.95

SELECTION OF SORBETS

(gf, v, Dairy Free)*

3 scoops

lemon, raspberry, rhubarb,
wild cherry

£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



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.*