WHILE YOU WAIT

HOMEMADE BREAD & BUTTER *(v)*
corby bread roll, focaccia, salted butter,
balsamic vinegar, cold press cumbrian rapeseed oil
£3.95 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
£11.95

PAN SEARED SCALLOPS
(gf)
pea puree, pancetta lardons, roqito peppers, brown butter foam
£13.95

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
(v)
creamy leek sauce, red pepper pesto, cheese crackling
£11.95

CREAMY GARLIC MUSHROOMS
(gf, v)*
toasted sourdough, black garlic, crispy onions, red amaranth
£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

THE RUDDINGS

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

CRISPY PORK BELLY *(gf)*
pomme anna potato, buttered greens, braised red cabbage, glazed carrot and baby apple, pork cider jus
£26.95

DUO OF LAMB *(gf)*
pan fried rump, braised shoulder, potato fondant, baby courgettes, cavolo nero, basil emulsion, pickled walnut, red wine jus
£29.95

PAN ROASTED 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, portobello mushroom, dressed gem lettuce
- 10^{oz} dry aged rib eye steak £34.95

BEER BATTERED FISH & CHIPS *(gf)*
mushy 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, pappadom, mango & onion chutney
- marinated chicken tikka £22.95
- king prawn £24.95
- vegetable (v) £20.95

8^{OZ} WAGYU BEEF BURGER
pretzel bun, house pickles, monterey jack cheese, streaky bacon, chipotle mayo, skin-on fries, pickled onion rings, red cabbage slaw
£21.95

PAN FRIED FILLET OF SEA BASS *(gf)*
saffron potatoes, parisienne courgettes, buttered greens, king prawns, lobster bisque
£29.95

BEETROOT & FETA BURGER *(v)*
pretzel bun, beef tomato, mango chutney, baby gem lettuce, skin-on fries, red cabbage slaw, pickled onion rings
£21.95

PEA & ASPARAGUS RISOTTO *(gf, v)*
crumbled goats cheese, crispy onions, black garlic, poached egg
£22.95

CHICKEN & PESTO FETTUCCINE *(v*)*
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***

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DESSERTS

STICKY TOFFEE PUDDING *(v,gf*)*
toffee sauce, brandy snap, vanilla ice cream
£9.95

PISTACHIO & SALTED CARAMEL TART *(v)*
white chocolate crumb, vanilla ice cream, fresh berries
£10.95

DOUBLE CHOCOLATE BROWNIE *(v,gf)*
salted caramel sauce, chocolate crumb,
vanilla ice cream, honeycomb
£9.95

BRIOCHE BREAD & BUTTER PUDDING *(v)*
poached plums, spiced plum gel, vanilla custard
£10.95

FOREST FRUIT DELICE *(v,gf)*
cherry compote, white chocolate crumb, vanilla ice cream
£10.95

AFFOGATO *(v,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

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