



GREAT TO SHARE

Tacos - BBQ pulled pork *or* Braised beef. *Both topped with jalapeño slaw* 12
Camembert - Drizzled with hot honey & truffle oil. Served with sourdough & fig chutney 14

SMALL PLATES & FAVOURITES

IMPORTANT TO NOTE: *These dishes are tapas size portions unless noted otherwise, we recommend 2 – 3 per person. These dishes come fresh from the kitchen, and due to our limited kitchen space, they are served as and when they are ready. Please be aware that during busy periods there will be a wait on food.*

Jalapeño Bites

Coated in breadcrumb with a chive cream 10 (V)

Vegan Meatballs

Served in a rich tomato sauce 10 (V, VG)

Glazed Chorizo

Glazed in a sticky port & red wine jus 10 (GF, DF)

Camembert bites

Served with cranberry 9 (V)

Sticky Plum & Chilli Chicken

With stir fry vegetables 10 (*spicy*)

Potato Bravas

Crispy potatoes tossed in crystallised salt & mixed herbs with a rich tomato sauce & aioli 9 (GF, DF, VG, V)

Moroccan Chicken Skewers

Tender chicken marinated in Moroccan spices, skewered with minted sour cream 10 (GF, DFO)

Loaded Potato Puffs

Guacamole, salsa, jalapeños, sriracha seasoning & sweet chilli jam 10 (V, VG, GF)

Venison Meatballs

Filled with caramelised onion & Stilton in a brandy & wild mushroom sauce 10 (GF)

Smoked Duck & Caramelised Pear

With fig chutney, on a bed of rocket & crispy bacon pieces 12 (GF, DF)

Roasted Squash & Red Onion Tagine

With coriander, toasted almond & flatbread 12 (GF, DF, V, VG)

Braised Pork Belly Bao Bun

In a sticky Korean glaze with stir fry, chilli & coriander 12 (DF)

Roasted Queen Scallops & Prawns

Spinach, potato puffs, truffle & parmesan breaded crumb & pine nut. Side of lobster cream sauce 15 (GF)

CHEF'S FAVOURITES

Small in size but big in flavour. We recommend one of the Chef's Favourites with a tapas dish or a side. Please note all dishes come as and when they are ready

Lamb Cannon

Asparagus, truffle mash, lamb bonbon, pea, red wine jus 26 (GF)

Braised Beef

Cream of mash & rich gravy (GF) 14

Pan Seared Sea Bass

Ratatouille risotto & basil oil 22 (GF)

Chicken & Mushroom Carbonara

Creamy & delicious with crispy pancetta & spaghetti *Or make it vegetarian - mushroom, toasted chestnut & meat free chicken fillet* 18

Rump Steak Fillet

Parmesan & garlic hassle back potatoes with root vegetables 24

Thai style Curry

Coconut green curry with mangetout, baby corn & sticky rice 16 (VG, V, GF, DF)
Add prawns, £7 supplement

SNACKS & SIDES

Spiced Avocado

Sun-blushed tomato, feta & sriracha mayonnaise with crusty bread 7

Loaded Nachos

Cheese, salsa, sour cream & guacamole. Single 9 | Double 14 *Add tops to your nachos - pulled pork or braised beef for £5 supplement*

Sides

Creamy Cabbage • Seasonal Potatoes • Honey Glazed Root Vegetables • Sea Salt Fries • Parmesan & Truffle Oil Fries • Dauphinois Potatoes - 5.50

Mixed Olives

Black & green olives with sun-blushed tomato 4.5

Halloumi & Chorizo Parcels

A perfect little bite with a big flavour 5.5

Fresh Baked Sourdough

With an olive & balsamic dip 5.5

DESSERTS

Signature Dessert
The Cherry Blossom
Delicate candy floss blossom served in a rich chocolate ganache pot 12

Sticky Toffee Pudding
Served with ice cream 9

Lemon Tart
Served with clotted cream & berry compote 9

Mixed Berry Crumble
Served with ice cream 9 (GF, VGO)

Buttermere Brownie
Served with brownie spread, pistachio crumb & vanilla ice cream 10 (GF)

Chocolate Sensation
Buttermere Brownie chocolate torte, served with macaron, meringue & ice cream 10

BREAKFAST & BRUNCH MENU

Served 10am -3pm

BREAKFAST

The Barrow Butty

A classic breakfast sourdough roll with your choice of filling: Bacon (DF, GFO) • Bacon & Egg (DF, GFO) • Sausage (DF, GFO) • Vegan Sausage (DF, V, VE, GFO) 6.95

Sharp Edge Smash

Sourdough topped with smashed avocado, poached eggs, sweet chill halloumi & a hint of spice 11 (V, GFO)

Blencathra Breakfast Bowl

Sourdough bowl filled with crispy bacon, sausage, scrambled egg, cheese & fresh chopped chives 11 (GFO)

Haystacks Stack

Sourdough with smashed avocado, vegan sausage, crispy potato puffs, tomato salsa & sriracha mayonnaise 11 (DF, V VE,GFO)

Borrowdale Benedict

Streaky bacon, poached eggs & a rich hollandaise sauce on sourdough 11 (GFO)

Helvellyn High

Sourdough with smashed avocado, golden potato puffs with spicy chorizo, sriracha mayonnaise, chilli jam, caramelised onions, melted cheese, poached egg 12 (GFO)

NAUGHTY BUT NICE WAFFLES

Buttermere Brownie

Waffles with indulgent brownie chunks smothered in rich brownie spread & ice cream 10 (V)

Feeling Spicy

Waffles with a fiery mix of hot honey & crispy bacon 10 (VO)

Blea-Berry Very Berry

Waffles with mixed seasonal berry compote & whipped cream 10 (V)

HOT DRINKS

Americano 3.6

Iced Coffee 4.5

Espresso Single 2.8 • Double 3.2

Tea 2.5

Cappuccino 3.6

Hot Chocolate 5

Add cream & marshmallows + 0.80

Latte 3.8

Alternative Milk 0.40

Mocha 5.2

Flat White 3.8

Decaf 0.40

Chai Late 4.5

Syrup 0.80

BOTTOMLESS BRUNCH MENU

Choose your package!

Package A – Beer & Wine £38 per person *or* Package B – Prosecco & Cocktails £45 per person

Unfortunately, you cannot mix & match both packages (A & B)

DRINKS MENU

Choose your package

COCKTAIL & PROSECCO PACKAGE

Shooting Star Martini

Vanilla Vodka, Passion Fruit, Passoã, Lime

Lychee Mimosa

Lychee Syrup & Juice with Prosecco Bubbles

Berry Gimlet

Tanqueray, Lime & Berry Syrup

Mango Marg

Tequila, Cointreau, Lime, Mango Puree

Hugo Spritz

St-Germain, Mint, Prosecco, Soda, Lime

Enjoy a Welcome Drink of Prosecco on Arrival

If you select the Wine & Beer Package, your welcome drink of prosecco will not be topped up throughout the event.

Prosecco is included on arrival only.

BEER & WINE PACKAGE

Somersby Cider • Brooklyn IPA • Poretti

Wine

Red, White, Rose *Or* Prosecco

Please Note: Any food or drink items not included in the bottomless brunch will be charged at the full menu price & added to the final bill.

Dietary Key: GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan, GFO - Gluten Free On Request, VO - Vegetarian On Request | *Card Payment only*

TAPAS DISHES

Choose two dishes

Venison Meatballs

Filled with caramelised onion & stilton in a brandy & wild mushroom sauce (GF)

Sticky Plum & Chilli Chicken

With stir fry vegetable (spicy)

Pigs In Blankets

Sausages wrapped in bacon with a hot honey glaze (GF)

Moroccan Chicken Skewers

Tender chicken marinated in Moroccan spices, skewered with minted sour cream (GF, DFO)

Braised BBQ Pork Bao Bun

With stir fry, chilli & coriander (DF)

Golden Potato Puffs

Served with guacamole, salsa, jalapeño & sweet chilli jam (V, GF)

Potato Bravas

Crispy potatoes tossed in crystallised salt & mixed herbs with a rich tomato sauce & aioli (GF, DF, VG, V)

Nachos

Cheese, salsa, sour cream & guacamole (V)

Glazed Chorizo

Glazed in a sticky port & red wine jus (GF, DF)

Roasted Squash & Red Onion Tagine

With coriander, toasted almond & flatbread (GF, DF, V, VG)

Camembert Bites

Served with cranberry