



## 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 hassel 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*

**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

**Sticky Toffee Pudding**  
Served with ice cream 9

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

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

**Lemon Tart**  
Served with clotted cream & berry compote 9

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

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

## BREAKFAST & BRUNCH MENU

Served 10am -3pm

### BREAKFAST

#### The Barrow Butt

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

#### Latte 3.8

Add cream & marshmallows + 0.80

#### Mocha 5.2

#### Alternative Milk 0.40

#### 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