

Lunch Menu

SERVED UNTIL 3PM

ON TOAST

served on a sourdough bloomer toast, thin cut chips and watercress

Roast rump of Cumbrian beef, English mustard mayonnaise, pickled shallots £9.5

Wild mushrooms, mustard and tarragon butter £9

Heritage tomatoes, red onion, mint and basil £7.5

Smashed avocado, poached egg, feta and pumpkin seeds £8.5

CROQUES

Toasted farmhouse bread, salad and thin cut chips

Monsieur £7.5
country ham, gruyere cheese

Madame £8
as above with fried hen's egg

Forestiere £9
wild mushrooms, garlic, white wine, gruyere cheese

PLATES & BOWLS

Willowbeck tartiflette £9
potatoes, onions, smoked bacon lardons and reblochon cheese

Eggs benedict £8.5
country ham, poached eggs, toasted English muffin, hollandaise

Stonehouse smokery charcuterie £10
pickles and toasts

Tuscan-style roast chicken panzanella salad £13
Heritage tomatoes, mixed leaves, anchovies, torn ciabatta, olives, roasted vegetables

Superfood salad £11
chickpeas, couscous, lentils, pomegranate, fine beans, pumpkin seeds, sunflower seeds, rocket – honey and lime dressing

Grilled north Atlantic cod £14
warm tartare sauce, minted peas, lemon and thin cut chips

8oz Rib-eye Steak £19
Grilled tomato, bearnaise, watercress and thin cut chips

Ground rump burger £12
Smoke applewood, burger sauce, gem lettuce, beef tomato, tomato relish, thin cut chips

Fishcakes £12
Buttered spinach, parsley cream, thin cut chips

Grilled polenta £12
Summer vegetables, wild mushrooms, vegan Parmesan

DESSERTS

Sticky toffee pudding £6
butterscotch sauce and vanilla ice cream

Lemon posset £5.5
raspberries and shortbread

Eton mess £6.5

A selection of Thornby Moor £9
Farmhouse cheeses, biscuits and chutney

SUNDAY LUNCH

Roast rump of beef
Yorkshire puddings, seasonal vegetables,
roast potatoes, gravy
£15