



Food inspired by the places we walk every day...

Our food starts with keeping things local and seasonal. We source the best of British seasonality and work with trusted local producers who share our commitment to quality. Ingredients arrive with their own purpose - where they’ve come from, why they matter and that quietly guides what ends up on the plate. It’s simple, unfussy, and rooted in the places and people around us.

And when it comes to cooking, it’s all about fresh, homecooked and full of flavour. We use fresh ingredients and treat them with care, but we keep things relaxed. It’s the kind of food you’d probably make at home, but just don’t fancy doing yourself - comforting, honest, and full of flavour without the fuss. Real cooking, done properly, without overthinking it.

Nibbles and Starters

- Marinated olives £6.00
- Seeded rye sourdough, sea salt and balsamic butter £6.00
- Devon crab arancini, saffron aioli £10.50
- Chicken, ham hock and tarragon terrine, balsamic baby onions, sourdough £9.50
- Bang bang cauliflower, burnt lime and sriracha aioli, spring onion, sesame £9.00
- Salt and pepper tempura king prawns, Thai dipping sauce, pickled cucumber £11.50
- Soup of the day, sourdough, butter £7.50
- Cumberland chipolatas, honey mustard £6.00

Sharing Boards

- Hot honey and thyme baked Camembert, sweet chilli jam, sourdough £18.00
- Charcuterie: selection of cured meats and locally sourced cheeses, sourdough, pickles £25.00

Main Courses

- Thwaites Original beer battered North Atlantic haddock, thick cut chips, mushy peas, tartar sauce
- Available grilled with new potatoes and winter greens £18.50
- Cumberland sausages, confit garlic mash, crispy onions, red wine gravy £17.50
- Seafood risotto, blue-shell mussels, smoked haddock and king prawns, crispy leek £21.00
- Chicken and Parma ham ballotine, fondant potato, wild mushroom, port wine jus £19.50
- Settle pudding, traditional suet pudding with Thwaites Gold ale, root vegetable and steak filling, thick cut chips or creamy mashed potatoes, traditional mushy peas and gravy £18.50
- Wild mushroom tagliatelle, cep, basil pesto, pine nuts £16.00
- Add grilled chicken £4.50
- Peanut and chickpea curry, jasmine rice, spring onion, toasted peanuts £16.50
- Brisket beef burger, Cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £18.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £18.00
- All burgers can be served in a lettuce bun

Bowls

- Caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons, boiled egg
- Small £8.00 Large £15.00
- Glow bowl, roasted beetroot, squash and pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber
- Small £8.00 Large £15.00
- Gochujang donburi bowl, sticky jasmine rice, gochujang roasted cauliflower, avocado, pickled red cabbage, edamame beans, spring onion, crisp nori, sriracha mayo, puffed wild rice
- Small £8.00 Large £15.00
- Add grilled chicken £4.50 Add seared salmon £7.00 Add grilled halloumi £4.00

Sandwiches

- Served 12pm - 5pm, Monday to Saturday. All sandwiches served on your choice of either white or brown bloomer bread, with coleslaw and chips**
- Honey roast ham, piccalilli £10.50
- BLT, classic bacon, gem lettuce, tomato, mayonnaise £10.50
- Chicken salad, tomato, lettuce, red onion, mayonnaise £10.50
- Thwaites battered haddock, gem lettuce, tartar sauce, brioche bun £12.50
- Cheese and orchard apple chutney £9.50

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.

Grills

- Our steaks are all from British native breeds, carefully chargrilled to order and served with peppercorn sauce, fries, mushroom, vine tomatoes, watercress.
- 8oz Sirloin £29.00
- 8oz Rib eye £33.00
- 8oz Fillet £37.00
- 10oz Gammon steak, fried egg, pineapple relish £19.50
- All grill dishes can be served with new potatoes instead of fries

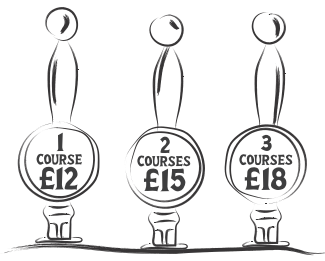
Sides

- Thick cut chips £5.50
- Sea salted fries £5.50
- Winter root vegetables, kale, tahini dressing, crispy chickpeas £5.50
- Thwaites beer battered onion rings £5.00
- Baby potatoes, rosemary and garlic butter £5.50

Desserts

- All desserts excluding cheese selection and ice cream are available as a small portion for £5.00
- Sticky toffee pudding, toffee sauce, vanilla ice cream £7.95
- Apple, blackberry and hazelnut crumble, custard and ice cream £7.95
- White chocolate creme brulee, vanilla shortbread £7.95
- Banoffee bread and butter pudding, custard £7.95
- Cheeseboard; selection of locally sourced cheeses from the courtyard dairy, crackers, chutney, grapes, celery £11.00

THE
PUB
GRUB
CLUB



12pm - 4pm, Monday to Friday

Please ask to see our Pub Grub menu.
Please note, set course prices do not apply to anything listed on this menu.

