



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 £5.00
- Salt and pepper tempura king prawns, Thai dipping sauce, pickled cucumber £12.00
- Soup of the day, sourdough, butter £8.00
- Cumberland chipolatas, honey mustard £6.00
- Freshly baked breads selection, rosemary and black pepper butter, balsamic and oil £7.00
- Pumpkin whipped goats’ cheese, hazelnuts, roasted red onions, pickled walnuts, sourdough toast £9.00
- Lemon and herb chicken wings, dill mayonnaise £9.50
- Pork and black pudding croquette, celeriac remoulade, apple puree £9.50

Sharing Boards

- Meat plate - Pork and black pudding croquettes, honey glazed ham, honey mustard Cumberland chipolatas, chicken wings, dips, sourdough £24.00
- Fish plate - Smoked salmon, mini prawn cocktail, salt and pepper tempura prawns, smoked haddock kedgerree fishcake, anchovies, dips, grilled flatbread £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 £19.50
- Millstone steak, kidney, vegetable and Thwaites ale suet pudding, thick cut chips, traditional mushy peas, rich gravy £19.50
- Cumberland sausages, confit garlic mash, crispy onions, red wine gravy £19.00
- Shin of beef and potato massaman curry, steamed jasmine rice, homemade flatbread, crushed peanuts £22.00
- Baked salmon, dauphinoise potatoes, kale, roasted root vegetables, garlic and herb cream sauce £23.00
- Cauliflower and wild mushroom risotto, sage crisp £17.00
- Chicken Kiev, fried potatoes, bacon and onions, sage and beer sauce £19.50
- Brisket beef burger, Cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £18.50 Add bacon £1.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £18.00
- Add bacon £1.50
- All burgers can be served in a lettuce bun

Bowls

- Caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons, boiled egg Small £8.00 Large £15.50
- Glow bowl, roasted beetroots, squash and pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber Small £8.00 Large £15.50
- 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 £15.50
- Add grilled chicken £4.50 Add seared salmon £7.00 Add grilled halloumi £4.00

Sandwiches and Light Bites

- Served 12pm - 5pm, Monday to Saturday. All sandwiches served on your choice of either white or brown bloomer and with coleslaw and fries**
- Honey roast ham, piccalilli £10.50
- BLT, classic bacon, gem lettuce, tomato, thick sliced bread £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 £30.00
- 8oz Rib eye £34.00
- 8oz Fillet £39.00
- 10oz Gammon steak, pineapple relish, fried egg £19.50

All grill dishes can be served with new potatoes instead of fries

Sides

- Thick cut chips £5.50
- Skinny fries £5.50
- Truffle and parmesan fries £6.00
- Thwaites Original onion rings £5.00
- Maple glazed roasted pumpkin, carrots and parsnips £5.00

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
- Dark chocolate tart, griottine cherries, cherry sorbet, chocolate Aero £7.95
- Gingerbread spiced tiramisu, mascarpone ice cream £7.95
- Ice cream selection, please ask for today’s flavours £2.50 per scoop
- Cheeseboard, selection of regional cheese, charcoal crackers, apple chutney, celery £13.50

THE
PUB
GRUB
CLUB

1
COURSE
£12

2
COURSES
£15

3
COURSES
£18

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.

THWAITES