


MARIA G's

HOUSE WINES

	125ml	175ml	Bottle
House Pinot Grigio, White	5.8	7.2	28.8
House Malbec, Red	5.8	7.2	28.8
House Pinot Grigio, Rosé	6.5	8.8	35.2

TO SHARE

Nocellara & Kalamata Olives (pb)	3
Rosemary Mixed Nuts (pb/cn)	3
Warm Bread (v)	4.5
Whipped Butter	
Beetroot & Rosemary Hummus (pb)	12
Heritage radishes, harissa, warm bread	
 Lake District Farmers Charcuterie	16
House pickles, chutney, warm bread	

LIGHT BITES

Soup of the Week (v)	5
Bread roll	
 Cod & Salmon Fishcakes	9.5/15
Dressed leaves, homemade tartare sauce	
 Glazed Goat's Cheese (v)	10
Red wine poached pears, dressed cress	
Oak Smoked Salmon	14
Capers, shallot, dill oil	

SANDWICHES

Sandwich of the Week (v)	12.5
With dressed leaves	
Club Sandwich	14.5
Chicken, bacon, egg mayo, lettuce, tomato with dressed leaves	
Add soup to any sandwich order	4.5





HOUSE COCKTAILS

Espresso Martini	13.2
Tom Collins	13.2
Negroni	13.2

SPECIALS

Explore our festive menu featuring
December specials

DESSERTS

 Dressed Seasonal Fruit Bowl (pb)	8
 Coffee Chocolate Brownie (v)	8
Caramel sauce, coffee cream	
 Forest Berry Crème Brûlée (v)	8
Cherry compote	
 Pavlova (v)	8
Fig & verbena honey	
Ice Creams (v)	3
Vanilla, chocolate, salted caramel, honeycomb, cherries & cream	
Sorbets (pb)	3
Mango, blood orange, raspberry, lemon	

HOUSE MOCKTAILS

Paloma	8.8
Ginger & Turmeric	8.8
Sour Cherry & Grape	8.8

MAINS

Lincolnshire Sausage and Mash	15
Caramelised onions, stout gravy	
Chicken Arrabiatta	15
Penne pasta, mild chilli & garlic tomato sauce	
 South Coast Battered Haddock	17.5
Koffman thick cut chips, mushy peas, tartare sauce	
 Risotto (v/pb)	17.5
Butternut squash, Rosary goats' cheese, chive	
 Beef Burger	18.5
House sauce, dill pickles, Koffman fries	
Add applewood cheddar £1.50, smoked bacon £2	
Sirloin Steak	23
Add chips £5, Café de Paris butter £1.5	

SALADS

Kale & Delica Pumpkin (pb)	12.5
Balsamic red onions, black tahini dressing, toasted pumpkin seeds	
Caesar Salad	12.5
Anchovies, soft boiled egg, sourdough croutons	
Add on's - Chicken, smoked salmon	5 each
Avocado, bacon	3 each

SIDES

Skinny Fries or Thick Cut Chips (pb)	5
Garden Salad (pb)	5
Buttered Seasonal Greens (v)	5
Chive Butter Mash (v)	5
Add truffle or parmesan	1.5

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BREAKFAST

Served from 10:00 - 11:45am

Freshly Baked Pastries (v)	3
Choice of croissant, pain au chocolat or pain au raisin	
Toast & Preserves (v)	3.5
Two slices of your choice of toasted bread, preserves, butter	
Classic Porridge (v/pb)	5
Honey or maple syrup	
Granola (v)	5
Fruit compote, Greek yoghurt or milk	
Fresh Fruit Selection (pb)	5.5
A seasonal fruit plate	
Continental Breakfast (v)	8.5
Croissant, pain au chocolate or pain au raisin, jam, butter, yoghurt, compote	
Eggs Florentine (v)	12
English muffin, poached eggs, spinach, hollandaise	
Eggs Benedict	12.5
English muffin, poached eggs, honey roasted ham, hollandaise	
Eggs Royale	13.5
English muffin, poached eggs, smoked salmon, hollandaise	
Full English Vegan Breakfast (pb)	13
Avocado, bacon, Cumberland sausage, roast tomato, mushrooms, beans, hash brown served with toast	
Full English Breakfast	14
Eggs any style, Cumberland sausage, bacon, roast tomato, mushrooms, beans, hash brown served with toast	

ALL DAY BREAKFAST

Avocado on Sourdough Toast (v)	8
Crushed avocado, coriander, mild chilli (vg)	
Omelette	6
Add cheese 1.5	
Eggs Your Way	7.5
Choice of breads white, brown, granary, sourdough or gluten free toast or muffins.	
Choice of eggs fried, poached or scrambled	
Smoked salmon, chicken	5 each
Bacon, sausage, ham, avocado, mushrooms	3 each
Spinach, tomato, hash brown	2 each

HOT DRINKS

Coffees	4.1
Espresso, Americano, Macchiato, Flat White, Cappuccino, Latté, Cortado	
Tea	4.1
English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Jasmine, Fresh Mint, Hibiscus, Ginger & Lemon	
Hot Chocolate / Mocha	4.1
Chai / Matcha Latte	4.1

OFFERS

Full English or vegan breakfast with a hot drink or juice	15.5
Add soup to any sandwich order	4.5
Fish & chips with glass of house wine	20

M

Dishes marked with **M** can be enjoyed as a two-course set menu for £24.95. Choose from Light Bites or To Share with a Main, or a Main with Dessert.

HAPPY HOUR



Cheers to Happy Hour, Wednesday to Friday from 5pm to 6pm! Enjoy 2-for-1 on our cocktails

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained. All promotions excludes any resident discounts, and not in conjunction with other offers.

Allergens: (PB) Plant Based (V) Vegetarian (CN) Contains Nuts