# MARIA G's

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HOUSE WI	INES		<b></b>
House Pinot Grigio, White	125ml 5.8	175ml 7.2	Bottle 28.8
House Malbec, Red	5.8	7.2	28.8
House Cinsault, Rosé	6.4	7.9	31.9
TO SHAP	RE —		<b></b>
Rosemary Mixed Nuts (pb/ci	., ,		3 3 4.5
Whipped Butter			7.0
			12
Lake District Farmers Charcut	erie		16
LIGHT BIT	ES —		<b></b>
Soup of the Week (v) Bread roll			5
	cance	9.3	5/15
Glazed Goat's Cheese (v)			10
Red wine poached pears, dressed of Oak Smoked Salmon	cress		14
Capers, shallot, dill oil			
SANDWICH	HES -		
Sandwich of the Week (v)			12.5
Club Sandwich	, tomato	with	14.5
	House Pinot Grigio, White House Malbec, Red House Cinsault, Rosé  TO SHAF Nocellara & Kalamata Olive Rosemary Mixed Nuts (pb/c) Warm Bread (v) Whipped Butter Beetroot & Rosemary Hummu Heritage radishes, harissa, warm b Lake District Farmers Charcut House pickles, chutney, warm bread  LIGHT BIT Soup of the Week (v) Bread roll Cod & Salmon Fishcakes Dressed leaves, homemade tartare Glazed Goat's Cheese (v) Red wine poached pears, dressed of Oak Smoked Salmon Capers, shallot, dill oil  SANDWICH Sandwich of the Week (v) With dressed leaves Club Sandwich Chicken, bacon, egg mayo, lettuce	House Pinot Grigio, White 5.8 House Malbec, Red 5.8 House Cinsault, Rosé 6.4  TO SHARE— Nocellara & Kalamata Olives (pb) Rosemary Mixed Nuts (pb/cn) Warm Bread (v) Whipped Butter Beetroot & Rosemary Hummus (pb) Heritage radishes, harissa, warm bread Lake District Farmers Charcuterie House pickles, chutney, warm bread  LIGHT BITES— Soup of the Week (v) Bread roll Cod & Salmon Fishcakes Dressed leaves, homemade tartare sauce Glazed Goat's Cheese (v) Red wine poached pears, dressed cress Oak Smoked Salmon Capers, shallot, dill oil  SANDWICHES— Sandwich of the Week (v) With dressed leaves Club Sandwich Chicken, bacon, egg mayo, lettuce, tomato	House Pinot Grigio, White  5.8  7.2  House Malbec, Red  5.8  7.2  House Cinsault, Rosé  TO SHARE  Nocellara & Kalamata Olives (pb)  Rosemary Mixed Nuts (pb/cn)  Warm Bread (v)  Whipped Butter  Beetroot & Rosemary Hummus (pb)  Heritage radishes, harissa, warm bread  Lake District Farmers Charcuterie  House pickles, chutney, warm bread  LIGHT BITES  Soup of the Week (v)  Bread roll  Cod & Salmon Fishcakes  Dressed leaves, homemade tartare sauce  Glazed Goat's Cheese (v)  Red wine poached pears, dressed cress  Oak Smoked Salmon  Capers, shallot, dill oil  SANDWICHES  Sandwich of the Week (v)  With dressed leaves  Club Sandwich  Chicken, bacon, egg mayo, lettuce, tomato with

Add soup to any sandwich order

4.5

# HOUSE COCKTAILS -

Espresso Martini	13.2
Amaretto Sour	13.2
Negroni	13.2



## - SOURDOUGH PIZZAS -

Margherita (v)	13.95
Fresh buffalo, tomato, mozzarella, basil  Vegetable (v)  Caramelised onion, chestnut mushroom, green	16.95
kale Vegan option available upon request (vg)	
Meat  Double pepperoni, mozzarella, truffled honey	17.95

### - HOUSE MOCKTAILS

Paloma	8.8
Ginger & Turmeric	8.8
Non - Serenity	8.8
MAINS —	<b></b>
Lincolnshire Sausage and Mash Caramelised onions, stout gravy	15
Chicken Arrabiatta Penne pasta, mild chilli & garlic tomato sauce	15
South Coast Battered Haddock Koffman thick cut chips, mushy peas, tartare sauce	17.5
Risotto (v/pb) Butternut squash, Rosary goats' cheese, chive	1 <i>7</i> .5
M Beef Burger	18.5
House sauce, dill pickles, Koffman fries Add applewood cheddar £1.5, smoked bacon £2  Sirloin Steak Add chips £5, Café de Paris butter £1.5, peppercorn £2  SALADS	23
Kale & Delica Pumpkin (pb) Balsamic red onions, black tahini dressing, toasted pumpkin seeds	12.5
Caesar Salad	12.5
Anchovies, soft boiled egg, sourdough croutons	
Add on's - Chicken, smoked salmon	5 each
Avocade, bacon SIDES	3 each
	E
Skinny Fries or Thick Cut Chips (pb) Garden Salad (pb)	5 5
Buttered Seasonal Greens (v)	<i>5</i>
Chive Butter Mash (v)	5
Add truffle or parmesan	1.5

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◆ BREAKFAST —	<b>*</b>	◆ ALL DAY BREAKFAST →
Served from 09:00 -11:45am		Avocado on Sourdough Toast (v) 8
Freshly Baked Pastries (v)	3	Crushed avocado, coriander, mild chilli (vg)
Choice of croissant, pain au chocolat or pain au		Omelette 6
raisin		Add cheese 1.5
Toast & Preserves (v)	3.5	Eggs Your Way 7.5
Two slices of your choice of toasted bread,		Choice of breads white, brown, granary,
preserves, butter		sourdough or gluten free toast or muffins.
Classic Porridge (v/pb)	5	Choice of eggs fried, poached or scrambled
Honey or maple syrup	_	
Granola (v)	5	Smoked salmon, chicken 5 each
Fruit compote, Greek yoghurt or milk		bacon, sausage, nam, avocado, mosmooms
Fresh Fruit Selection (pb)	5.5	Spinach, tomato, hash brown 2 each
A seasonal fruit plate		◆ DESSERTS →
Continental Breakfast (v)	8.5	
Croissant, pain au chocolate or pain au raisin,		M Seasonal Fruit Bowl (pb) 8
jam, butter, yoghurt, compote	10	M Sticky Toffee Pudding (pb) 8
Eggs Florentine (v)	12	Add a scoop of vanilla or caramel ice cream
English muffin, poached eggs, spinach,		Apple Crumble, Fresh Blackberry (v) 8
hollandaise	12.5	Créme anglaise
Eggs Benedict	12.5	Miso Caramel Almond Bakewell Tart 8
English muffin, poached eggs, honey roasted		Pear compote (v/cn)
ham, hollandaise	13.5	Ice Creams (v)
Eggs Royale	13.5	Vanilla, chocolate, salted caramel
English muffin, poached eggs, smoked salmon, hollandaise		Sorbets (pb)
Full English Vegan Breakfast (pb)	13	Mango, raspberry, lemon
Avocado, bacon, Cumberland sausage, roast	13	
tomato, mushrooms, beans, hash brown served		Before ordering, please speak to our staff about your dietary requirements, intolerances,
with toast		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
Full English Breakfast	14	always restrained. All promotions exclude resident discounts, and not in conjunction with
Eggs any style, Cumberland sausage, bacon,		other offers.
roast tomato, mushrooms, beans, hash brown		Allergens: (V*) Animal Rennet Cheese( (PB) Plant Based (V) Vegetarian
served with toast		(CN) Contains Nuts

Full English or vegan breakfast	15.5
with a hot drink or juice	
Add soup to any sandwich order	4.5

Fish & chips with glass of house wine 20

Dishes marked with m can be enjoyed as a twocourse set menu for £24.95. Choose from Light Bites or To Share with a Main, or a Main with Dessert.



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

### – 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, Hibicus, Ginger & Lemon	
Hot Chocolate / Mocha	4.1
Chai / Matcha Latte	4.1