



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 & Starters

- Marinated olives £6.00
- Salt and pepper tempura prawns, chilli jam, pickled cucumber £12.50
- Soup of the day, homemade cheese bread, butter £8.50
- Cumberland chipolatas, honey mustard £7.00
- Homemade cheese bread, Marmite butter £7.00
- Barwhillanty game terrine, house pickles, fig chutney, toasted sourdough £11.00
- Shallot and celeriac tarte tatin, pickled pear, almond ricotta £9.00
- Squash and chickpea tagine, bulgar wheat verde, flat bread £8.00 | £16.00

Main Courses

- Thwaites Original beer battered North Atlantic haddock, thick cut chips, mushy peas, tartar sauce £19.50
- Available grilled with new potatoes and winter greens £19.50
- Thwaites Gold steak and ale pie, mash, roast carrots, kale, gravy £20.00
- Cumberland sausages, confit garlic mash, crispy onions, red wine gravy £19.50
- Brisket beef burger, Cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £19.50
- Add bacon £1.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £19.50
- All burgers can be served in a lettuce bun
- Add bacon £1.50
- Pressed pork belly, celeriac fondant, charred hispi, sauce Robert £24.00
- Market catch, braised white cabbage, white beans, prawn and vermouth sauce £25.00
- Beetroot risotto, pickled fennel, walnut and orange gremolata £8.00 | £16.00
- Add toasted goats’ cheese £4.00
- Chicken Kiev, German fried potatoes, sage and beer sauce £21.00

Bowls

- Caesar salad, gem lettuce, bacon, Parmesan, anchovies, croutons, boiled egg
- Small £8.00 Large £16.00
- Glow bowl, roasted beetroot, squash, pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber
- Small £8.00 Large £16.00
- Add grilled chicken £4.50 Add seared salmon £7.00 Add grilled halloumi £4.00

Sandwiches

- Served Monday - Saturday 12pm - 5pm**
- All sandwiches served with sea salted crisps and red cabbage slaw**
- Choice of homemade white or brown bloomer
- Battered fish goujons sandwich, gem lettuce, tartar sauce £12.50
- Smoked salmon bagel, chive cream cheese £14.00
- Honey baked ham and chutney bloomer sandwich £12.00
- Goat’s cheese, red onion marmalade, toasted bloomer £12.00
- Classic BLT, mayonnaise served in your choice of toasted bread £12.50

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 £32.00
- 10oz Rib eye £35.00
- 8oz Fillet £39.50
- 10oz Gammon steak, fried egg, pineapple relish £19.50
- All grill dishes can be served with new potatoes instead of fries.

Sides

- Sea salted thick cut chips £6.00
- Sea salted fries £6.00
- Garlic and Parmesan fries, roast garlic aioli £6.50
- Marmite roast new potatoes £6.00
- Warm winter squash salad, spiced seeds £6.00
- Cauliflower cheese, Parmesan herb crumb £6.00
- Halloumi fries £7.00

Desserts

- All desserts excluding ice cream are available as a small portion for £5.00
- Sticky toffee pudding, toffee sauce, vanilla ice cream £8.50
- Apple, blackberry and hazelnut crumble, custard and ice cream £8.50
- Chocolate brownie, honeycomb pieces, salted caramel ice cream £8.50
- Vanilla panna cotta, chestnut puree, blackcurrant, meringue £8.50
- Selection of ice cream, please ask for today’s flavours £3.00 per scoop

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.

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