



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
- Homemade focaccia, balsamic vinegar, extra virgin olive oil £7.00
- Moules marinière, homemade bread and salted butter £11.50 Add fries £23.00
- Pulled beef brisket croquettes, horseradish cream £10.00
- Twice baked cheese souffle, wild garlic pesto £9.50
- Salt and pepper chicken wings, chilli jam £9.50
- Soup of the day, sourdough, Winter Tarn salted butter £9.00
- Grilled asparagus gnocchi, lemon, capers, vegan Parmesan £9.50 | £19.00
- Coconut and sesame crispy king prawns, Thai red curry, pickled cucumber £12.50

Main Courses

- Thwaites battered haddock, thick cut chips, minted peas, tartar sauce £19.50
- Thwaites steak and ale pie, buttered carrots, kale, mashed potato, jug of gravy £20.00
- Spring lamb navarin, baby potatoes, carrots, turnips, broad beans, peas, mint gremolata £29.00
- Smoked tomato vegan linguine, olives, cherry tomatoes, basil £17.00
- Add chicken £4.00 Add halloumi £3.50
- Seared tuna Nicoise, Jersey Royals, green beans, olives, cherry tomatoes, gem lettuce, boiled egg £28.00
- Cumberland sausages, bubble and squeak, kale, crispy onions, red wine gravy £19.50
- Half roast chicken, salsa verde, charred pepper, watercress salad £22.00
- Classic burger, mature cheddar, dill pickle, burger sauce, tomato chutney, skinny fries £19.50
- Add back bacon £1.00
- Buttermilk fried chicken burger, dill pickle, hot sauce, aioli, skinny fries £19.50
- Add back bacon £1.00
- Caesar salad, gem lettuce, shaved Parmesan, marinated anchovies, croutons, boiled egg £17.00
- Add grilled chicken breast £4.00 Add halloumi £3.50
- Glow bowl, braised lentils, carrot, roasted beetroot, edamame beans, heritage tomatoes, cucumber, soy and ginger dressing £17.00
- Add grilled chicken breast £4.00 Add halloumi £3.50 Add smoked salmon £5.00

Lunch & Light Bites

- Served Monday - Saturday 12pm - 5pm**
- All sandwiches served with sea salted crisps and red cabbage slaw**
- Choice of homemade white, brown or sourdough
- 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
- Smashed avocado, sun blushed tomato, pickled red onion, pumpkin seed £12.00
- Southern Indian style sweet potato and spinach curry, rice, flatbread £15.50
- Ham, egg and chips £16.00
- 5oz rump steak frites, peppercorn sauce, fries, watercress £18.00

Grills

- Our steaks are all from British native breeds, carefully chargrilled to order and served with roasted vine tomatoes, flat cap mushroom, rocket and thick cut chips
- 8oz Sirloin £32.00
- 10oz Rib eye £37.00
- 8oz Fillet £39.50
- 10oz Gammon steak, fried egg, pineapple relish £19.50

Add a little extra

- Chimichurri £4.50
- Bearnaise £4.50
- Blue cheese sauce £4.50
- Peppercorn sauce £4.50

Sides

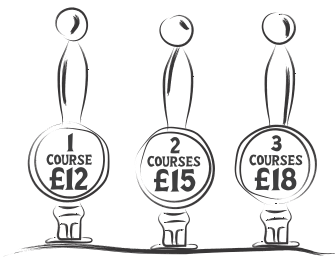
- Sea salted thick cut chips £6.00
- Sea salted fries £6.00
- Buttered new potatoes £5.50
- Grilled tender stem broccoli, almonds, chilli and lemon £7.00
- Cauliflower cheese, Parmesan herb crumb £6.00
- Mini Caesar salad, shaved Parmesan, marinated anchovies, croutons £7.00
- Halloumi fries £7.00

Desserts

- Sticky toffee pudding, toffee sauce, vanilla ice cream £9.00
- Rhubarb crumble, vanilla ice cream £9.00
- Chocolate brownie, honeycomb pieces, salted caramel ice cream £9.00
- Greek yoghurt and lemon fool, strawberry compote, raspberry £9.00
- Selection of ice cream, please ask for today's flavours £3.00 per scoop
- Local cheese selection, celery, grapes, chutney, crisp breads £14.50

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.

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.

THWAITES