



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
- Focaccia bread, butter, pesto olive oil £7.00
- Gin and blood orange cured salmon, rocket, horseradish, dill cream £11.50
- Winter bruschetta, roast squash, candied walnuts, goat’s cheese, pickled red onion £9.00
- Country style pate, apple chutney, toasted sourdough £9.50

Sharing Boards

- Rosemary and confit garlic baked camembert, tomato and apple chutney, sourdough and focaccia, herb butter, pickled onions, cornichons £19.50
- Cumberland meat board, country style pate, honey baked ham, Cumberland chipolatas, smoked chicken breast, Thwaites Original pickled egg, toasted sourdough, chutney, piccalilli £28.00

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 £19.50
- Cumberland sausages, confit garlic mash, crispy onions, red wine gravy £19.00
- Brisket beef burger, cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £18.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £18.00
- All burgers can be served in a lettuce bun
- Fish pie, smoked haddock, salmon, hake, mussels, parsley and dill sauce, smoked Cheddar creamed potato, minted garden peas £22.00
- Wild mushroom and lentil hotpot, pickled red cabbage £18.00
- Venison and root vegetable casserole, herb dumplings, braised red cabbage, creamed potatoes £24.00
- Pan fried chicken supreme, smoked bacon, vermouth sauce, dauphinoise potatoes, roasted root vegetables £22.00

Bowls

- Caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons, boiled egg
- Small £8.00 Large £15.50
- Glow bowl, roasted beetroot, 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

- Served 12pm - 4pm, Monday to Saturday. All sandwiches served on your choice of either white or brown bloomer bread and with coleslaw and chips**
- Honey roast ham, piccalilli £10.50
- BLT, classic bacon, gem lettuce, tomato, mayonnaise £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, fried egg, pineapple relish £19.50
- All grill dishes can be served with new potatoes instead of fries

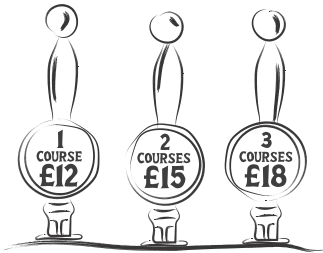
Sides

- Thick cut chips £5.50
- Sea salted fries £5.50
- Thwaites beer battered onion rings £5.50
- Rosemary and garlic roasted new potatoes with herb oil £5.50
- Citrus edamame bean and avocado salad £6.00

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 or ice cream £7.95
- Chocolate delice, dark cherry compote, cinder toffee £7.95
- Baked banoffee cheesecake, salted caramel sauce £7.95

**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