



LOCALLY ROASTED COFFEE		TEA	
Americano Served with hot or cold milk	3.10	Mug of Yorkshire Tea (Decaf Available)	2.70
Cappuccino	3.25	Pot of Penningtons Loose Leaf Tea	3.10
Flat White	3.30	Pot of Penningtons Earl Grey Tea	2.90
Latte	3.30	Pot of Penningtons Loose Leaf Fruit Tea berry burst / apple & lemon / passion fruit & orange	3.50
Mocha	3.50	Twinings Herbal Tea green / peppermint / lemon & ginger	2.90
Espresso - (single/double shot)	2.50 2.90	HOT CHOCOLATE HOT CHOCOLATE	
Macchiato - (single/double shot)	2.80 3.00	Hot Chocolate In house recipe blended in our bakery Add cream and/or marshmallows	3.30 +40p
Gingerbread Latte Topped with cream and a dusting of ginger	4.10	Baileys Hot Chocolate With a shot of Baileys and topped with cream	4.70
Amaretto Latte Topped with cream and finished with almonds	4.10	Orange Hot Chocolate With cream and Terry's Chocolate Orange	4.10
Soya Milk, Oat Milk	+50p	ALCOHOL	
Syrups - Vanilla, Caramel, Hazelnut	+50p	CRAFT ALES, LAGER, & CIDER	
Decaf	+25p	Lakes Brew NE Session IPA 440ml	4.7% Vol 5.70
COLD DRINKS		Loweswater Gold 500ml	4.4% Vol 5.35
JUICES		Shipyards IPA 500ml	5.0% Vol 5.40
Fresh Orange Juice	3.65	Hawkshead Helles Lager 330ml	4.5% Vol 4.80
Cawston Press Cloudy Apple Juice	3.65	Weston's Organic Cider 500ml	6.5% Vol 5.40
SOFT DRINKS		Old Mout Cider 500ml Kiwi & Lime	4% Vol 5.40
Homemade Lemonade Regular/Large	3.65 4.00	Berries and Cherries	
Raspberry Lemonade	3.90	Erdinger (Alcohol Free) 500ml	<0.5% 5.35
Elderflower Cooler Made with elderflower, apple juice, mint, cucumber & Soda	3.90	WINES & SPIRITS	
HipPop Kombucha Strawberry & Pineapple	4.20	Gin & Tonic Grasmere Distillery Flavours include Dry Gin / Blood Orange / Pink Berries	37.5% Vol 6.60
Blueberry & Ginger	4.20	House Red - 175ml	13%Vol 5.35
Zingi Bear - Cumbrian Ginger Beer	4.20	House White - 175ml	13%Vol 5.35
Coke/Diet Coke Regular/Large	3.15 3.45	House Rose - 175ml	10.5% Vol 5.35
Sparkling/Still Mineral Water	3.45	Prosecco - 200ml	10.5% Vol 6.35

DRINKS MENU


DESSERT MENU

OUR FAMOUS APPLE PIE


Vegan

We use the finest British Bramley apples which provide the iconic tangy flavour, encased in our melt in the mouth shortcrust pastry which has been perfected over many years in our bakery.




Choose from:

- Plain Apple Pie
- Mixed Spice & Sultana Apple Pie
- Gluten Avoiding Plain Apple Pie  +50p

Served with your choice of:

- Fresh Whipped Cream / Vegan Squirty Cream  5.70
- English Lakes Vanilla Ice Cream 6.30
- Custard 6.30

CAKES

- Chocolate Orange Fudge Cake  5.55
with fresh cream or vegan squirty cream.
- Chocolate Brownie  5.40
Warm gooey centred deliciousness, served with ice cream.
- Carrot Cake 5.65
with Philadelphia cream cheese topping.
- Lime and Ginger Cheesecake 6.50
Using our Lakeland gingerbread base topped with sharp lime cheesecake.
- Chocolate Cupcake  5.10
Sprinkled with dark chocolate.

PASTRIES

- Vanilla Slice 5.05
Vanilla custard sandwiched between puff pastry, coated with fondant icing.
- Eton Mess Éclair 5.25
Choux pastry finger filled with strawberry custard cream, topped with strawberry fondant icing and meringue.
- Egg Custard 5.05
Shortcrust pastry tart filled with silky and custard finished with nutmeg.
- Eccles Cake 4.00
Puff pastry encasing syrupy, curranty goodness.

SCONE

- Jam & Clotted Cream Fruit Scone 4.95
Served warm with homemade strawberry jam.


SPECIALTIES

- Apple Pie Ice Cream Sundae 6.30
Apple pie, whipped cream, ice cream, toffee sauce, sprinkled in chocolate.
- Bath Bun French Toast 9.00
With fresh cream and fresh raspberries.
- Banana & Nutella Pancake Stack 9.00
Served with fresh whipped cream.

SWEET BUNS

- Bath Bun 4.85
Sweet bun, packed with vine fruits and cherries.
- Toasted Bath Bun 4.85
As before but better!
- Cinnamon Swirl 4.85
Dough rolled in cinnamon and walnuts and topped with cream cheese frosting.
- Caramel Doughnut 5.25
Filled with Bavarian vanilla custard cream, topped with caramel fudge icing.

TRAYBAKES











- Blueberry & Lemon Frangipane 4.00
Pastry base, loaded with lemon curd, almond frangipane and blueberries.
- Raspberry & Coconut Slice  4.00
Pastry base, coconut frangipane and jam.
- Salted Caramel Shortbread 4.00
Shortbread, layered with gooey salted caramel and chocolate.
- Fell Top Flapjack 4.00
Buttery, oaty, goodness!

ALLERGENS

We have a folder available that lists all of our products and allergens present, just ask a member of staff to view this.

Our products are not certified as gluten free, but where you see the following symbol the recipes do not contain gluten but have been made in the same environment as products that do.



SOUPS  bread +50p	FRIES  Vegan
Soup of the day Served with bread & butter, ask our staff for today's selection. All soups are made using gluten-free ingredients. 6.95	Tin of Skin on Fries 4.25
Add a side soup to your sandwich or toastie +3.80	Chaat Chip 8.00 Fries, masala onions, crispy chickpeas, brinjal mango chutney, soya yoghurt, Bombay mix and coriander. Side to share (contains peanuts)
SANDWICHES / TOASTIES	SPECIALITIES
<u>Choose hot or cold</u> <u>Served with side salad and coleslaw</u>	<u>All served with a side salad and coleslaw</u>
Smoked Brie and Caramelised Onion Ciabatta with mozzarella, tomatoes, basil served with orzo salad  9.00	Sizzling Steak Ciabatta 10.50 In a toasted ciabatta with caramelised onions, rocket and mustard mayonnaise with orzo salad
Coronation Cauliflower Ciabatta 9.00 Roasted cauliflower, carrot, coronation sauce made with sultanas and almonds and spinach with a tabbouleh salad	Baja Fish Wrap 10.25 Mexican fish goujons, jalapeno sweetcorn relish, pickled red onion, coriander and baby leaves.. Served with a harissa sweet potato salad
Ham and Cheese Focaccia 9.00 With chutney and sun blushed tomatoes served with orzo salad	Falafel Wrap  Vegan 10.25 Harissa hummus, red pepper, pickled red onion & baby leaves with cauliflower tabbouleh salad
Pesto Chicken Baguette 9.00 With sun blushed tomatoes and baby leaves with sweet potato salad	<u>Swap your side salad for fries to the above to make a meal</u> +2.25
Tuna Baguette 9.00 With olives, gherkin, breadcrumbs, cheddar cheese served with tabbouleh salad	SALADS 
<u>All the above can be toasted, just let us know when you order</u>	Salad Plate 10.00 All 3 side salads served on one plate - perfect way to try them all
HOT BUTTIES	Harissa Sweet Potato Side Salad  4.50 With baby leaves, chickpeas, pickled red cabbage and turmeric dressing
<u>All served with your choice of white or seeded wholemeal finger roll</u>	Mediterranean Orzo Side Salad 4.50 With sun blushed tomatoes, red pepper, carrot, sweetcorn, pickled red onion and rocket topped with toasted seeds.
Brunch Butty 8.10 Bacon, sausage, hashbrown optional spicy tomato relish	Tabbouleh Side Salad 4.50 Bulgar wheat, fresh mint, parsley, coriander and spring onion topped with dukkha (contains nuts)
Bacon, Brie & Cranberry  +50p 8.10	CHEESE SCONE
SAVOURY PASTRIES	Cheese Scone  4.95 Served warm with our spicy tomato relish
<u>All served with a choice of orzo salad and coleslaw or swap for Heinz Baked Beans</u>	Lakeland Dog Treats
Cornish Pasty 8.75	Dog Biscuits - 6 Pack 3.00 Ask for our current flavours
Potato & Cheese Pasty  8.50	Garside's Cumberland Sausage 2.00 Treat your four legged friend to a banger
Sausage Roll 7.50 Made using Garside's sausage meat/	None of our products are certified gluten free, this symbol indicates those made without gluten to the best of our ability 
Quiche 8.50 Ask for today's flavour.	

LUNCH MENU

from 11:00



BREAKFAST MENU

until 11:00



LOCALLY ROASTED COFFEE

Americano	3.10
Served with hot or cold milk	
Cappuccino	3.25
Flat White	3.30
Latte	3.30
Mocha	3.50
Espresso - (single/double shot)	2.50 2.90
Macchiato - (single/double shot)	2.80 3.00
Gingerbread Latte	4.10
Topped with cream and a dusting of ginger	
Amaretto Latte	4.10
Topped with cream and finished with almonds	
Soya Milk, Oat Milk	+50p
Syrups - Vanilla, Caramel, Hazelnut	+50p
Decaf	+25p

TEA

Priced per person


Mug of Yorkshire Tea (Penningtons Decaf Available)	2.70
Pot of Penningtons Lakeland Loose Leaf Tea	3.10
Pot of Penningtons Earl Grey Tea	2.90
Pot of Penningtons Loose Leaf Fruit Tea	3.50
berry burst / apple & lemon / passion fruit & orange	
Twinings Herbal Tea	2.90
green / peppermint / lemon & ginger	

COLD DRINKS

Regular Large

Fresh Orange Juice	3.65
Cawston Press Cloudy Apple Juice	3.65
Homemade Lemonade	3.65 4.00
Elderflower Cooler	3.90
Coke / Diet Coke	3.15 3.45
Sparkling / Still Mineral Water	3.45






BREAKFAST BOWLS

Bircher Muesli	6.25
Made using our muesli described below, soaked in oat milk and a little apple juice overnight, served with soya yoghurt and raspberries 	
Muesli	5.25
Oats with malted wheat flakes, hazelnuts, apple, apricots, pumpkin seeds. Served with milk	
Granola	5.25
With banana raisins, almonds, sunflower seeds, coconut, cinnamon. Served with milk	


BREAKFASTS



bread +50p

Lakeland Breakfast	11.00
2 Cumberland sausages, 2 poached eggs, beans, 2 hash browns & 2 slices of buttered toast	
add 2 rashers of bacon	+2
Brunch Butty	8.10
Bacon, sausage, hash brown	
optional spicy tomato relish	
Veggie Breakfast 	11.00
Haloumi, 2 poached eggs, beans, 2 hash browns & 2 slices of buttered toast	
Smashed Avocado on Sourdough Toast 	8.50
Avocado, 2 poached eggs, cherry tomatoes, dukkah & 2 slices of sourdough toast (contains nuts)	
add 2 rashers of bacon or haloumi	+2
Cilbir Turkish Eggs 	8.50
2x poached eggs, labneh (middle eastern yogurt cheese), pickled red onion and coriander. Served with artisan bread.	
Masala Beans 	8.50
Indian spiced baked beans on sourdough toast, with spinach, Bombay mix and coriander	
add 2 poached eggs	+2
Bath Bun French Toast 	9.00
2 bath buns drenched in custard and topped with whipped cream and raspberries	

PANCAKES

American Stack	10.00
Stack of 3 pancakes, layered with 2 rashers of bacon and 2 hash browns. Served with maple syrup	
Banana & Nutella Pancake Stack 	9.00
Stack of 3 pancakes, layered Nutella and banana. Served with fresh whipped cream	

BREAKFAST BUNS



Toasted Bath Bun	4.80
A rich sweet dough, packed with vine fruits and cherries	
Cinnamon Swirl	4.80
Dough rolled in cinnamon and walnuts and topped with cream cheese frosting	

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FREE WIFI NETWORK: Apple Pie Guest WiFi

PASSWORD: applepie



Kids Menu



LUNCH TIME +50p		DRINKS	
Soup of the day - Kids size!	 3.50	Fresh Orange Juice	2.65
Sandwiches - Ham or Cheese On a white roll with a healthy snack	✓ 4.75	Cawston Press Cloudy Apple Juice From 100% pure pressed apples	2.65
Kids Sausage Roll Served with a healthy snack	5.75	Robinsons Squash Apple & Blackcurrant	1.35
Egg & Chips	✓ 4.75	Coke / Diet-Coke / Schweppes Lemonade	1.35
2 x Fish Finger & Chips	5.75	Milk	1.35
2 x Fish Finger Roll Served with a healthy snack	5.75	Hot Chocolate with Marshmallows	3.05
Sausage, Egg & Chips	5.75	Babyccino Warm milk with foam, sprinkling of choco- late and marshmallows on the side	2.05
Sausage, Chips & Beans	5.75		
PUDDINGS		9am - 11am BREAKFAST TIME	
Our favourite kids puddings! see the main menu for our full selection of cakes!		Kids Breakfast Fried egg, sausage, hash brown, beans slice of white toast	6.00
Small portion of Plain Apple Pie and Ice Cream	5.20	Beans on white toast	✓ 3.75
Jam Doughnut Big and generously filled	3.50	Fried egg on white toast	✓ 3.75
Chocolate Cupcake A chocolate cake topped with a vanilla frosting	✓ Vegan 5.10	Toast and Homemade Jam	✓ 2.50
Warm Chocolate Brownie with English Lakes ice cream	 5.40		
English Lakes Ice Cream 2 scoops of vanilla ice cream with a choice of strawberry or toffee sauce	5.20		
Apple Pie Ice Cream Sundae with cream, English Lakes ice cream and toffee sauce	6.30		

(Kids menu strictly for ages 12 and under)