



## 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		
<b>Vegan Cream alternative available on request</b>		
Soya Milk, Oat Milk		+50p
Syrups - Vanilla, Caramel, Hazelnut		+50p
Decaf		+25p

## TEA

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

## HOT CHOCOLATE

Hot Chocolate	3.30
In house recipe blended in our bakery	
Add cream and/or marshmallows +40p	
Orange Hot Chocolate	4.10
With cream and Terry's Chocolate Orange	
<b>Vegan Cream alternative available on request</b>	
Baileys Hot Chocolate	4.70
With a shot of Baileys and topped with cream	

## COLD DRINKS

<b>JUICES</b>		
Fresh Orange Juice	3.65	
Cawston Press Cloudy Apple Juice	3.65	
<b>SOFT DRINKS</b>		
Homemade Lemonade	3.65	4.00
Regular/Large		
Elderflower Cooler	3.90	
Made with elderflower, apple juice, mint, cucumber & Soda		
HipPop Kombucha	4.20	
Strawberry & Pineapple		
Blueberry & Ginger		
Zingi Bear - Cumbrian Ginger Beer	4.20	
Coke/Diet Coke	3.15	3.45
Regular/Large		
Sparkling/Still Mineral Water	3.45	

## ALCOHOL

<b>CRAFT ALES, LAGER, &amp; CIDER</b>			
Lakes Brew NE Session IPA 440ml	4.7%Vol	5.70	
Loweswater Gold 500ml	4.4%Vol	5.35	
Shipyards IPA 500ml	5.0%Vol	5.40	
Hawkshead Helles Lager 330ml	4.5%Vol	4.80	
Healeys Rattler Original Cornish Cloudy Cyder 500ml	5.5%Vol	5.40	
Old Mout Cider 500ml			
Kiwi & Lime	4%Vol	5.40	
Berries and Cherries			
Erdinger (Alcohol Free) 500ml	<0.5%	5.35	
<b>WINES &amp; SPIRITS</b>			
Gin & Tonic			
Grasmere Distillery Flavours include		37.5%Vol	6.60
Dry Gin / Blood Orange /			
Pink Berries			
House Red - 175ml	13%Vol	5.35	
House White - 175ml	13%Vol	5.35	
House Rose - 175ml	10.5%Vol	5.35	
Prosecco - 200ml	10.5%Vol	6.35	



Allergens

Scan to see our allergen information

# DRINKS MENU

APPLE PIE GUEST WIFI : applepie

# LUNCH MENU

from 11:00

# 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 Cream

Local Vanilla Ice Cream

Custard

Vegan 5.70

6.30

6.30

## Sundae



Apple Pie Ice Cream Sundae

6.30

## CAKES



Chocolate Orange Fudge Cake  
with fresh cream or vegan squirty cream.

Vegan 5.55

Chocolate Brownie  
Warm gooey centred deliciousness, served with local vanilla ice cream.



5.40

Carrot Cake  
with Philadelphia cream cheese topping.

5.65

Chocolate Cupcake  
Sprinkled with dark chocolate.

Vegan 5.10

## PASTRIES



Vanilla Slice  
Vanilla custard sandwiched between puff pastry, coated with fondant icing.

5.05

Egg Custard  
Shortcrust pastry tart filled with silky custard and finished with nutmeg.

5.05

Eccles Cake  
Puff pastry encasing syrupy, curranty goodness.

4.00

## SCONE



Jam & Clotted Cream Fruit Scone

4.95

## SWEET BUNS



Bath Bun  
Sweet bun, packed with vine fruits and cherries.

4.85

Toasted Bath Bun  
As above but better!

4.85

Cinnamon Swirl  
Dough rolled in cinnamon and walnuts and topped with cream cheese frosting.

4.85

Caramel Doughnut  
Filled with Bavarian vanilla custard cream, topped with caramel fudge icing.

5.25

## ALLERGENS

We have a folder available that lists all of our products and allergens present, alternatively scan the following QR code.

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



## SANDWICHES / WRAPS

All served with a side salad and coleslaw

Smoked Brie and Caramelised Onion Ciabatta Toasted with mozzarella, tomatoes, basil, served with Mediterranean orzo salad	9.00
Sizzling Steak Ciabatta In a toasted ciabatta with caramelised onions, rocket and mustard mayonnaise with Mediterranean orzo salad	10.50
Coronation Cauliflower Ciabatta Roasted cauliflower mixed with coronation sauce, whipped vegan cream, carrot, red onion, sultanas, almonds spinach, served with tabbouleh salad <b>(contains almonds)</b>	10.25
Falafel Wrap Harissa hummus, red pepper, pickled red onion & baby leaves, served with tabbouleh salad	10.25
Pesto Chicken Baguette With sun blushed tomatoes and baby leaves, served with harissa sweet potato salad	9.00

Swap your side salad for fries to the above to make a meal +2.25

### SAVOURY PASTRIES

### SMALL PLATES

All served with a choice of orzo salad and coleslaw or swap for Heinz Baked Beans

All served with optional spicy tomato relish

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Traditional Cornish Pasty All the way from Cornwall, hand crimped perfect pastry filled with steak, potato, onion, swede</td> <td style="text-align: right; vertical-align: top;">8.75</td> </tr> <tr> <td>Cheese and Potato Pasty </td> <td style="text-align: right; vertical-align: top;">8.50</td> </tr> <tr> <td>Sausage Roll Made using Garside's sausage meat</td> <td style="text-align: right; vertical-align: top;">7.50</td> </tr> </table>	Traditional Cornish Pasty All the way from Cornwall, hand crimped perfect pastry filled with steak, potato, onion, swede	8.75	Cheese and Potato Pasty	8.50	Sausage Roll Made using Garside's sausage meat	7.50	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Brunch Butty Bacon, sausage, hash brown on a finger roll</td> <td style="text-align: right; vertical-align: top;">8.10</td> </tr> <tr> <td>Cheese Scone</td> <td style="text-align: right; vertical-align: top;">4.95</td> </tr> </table>	Brunch Butty Bacon, sausage, hash brown on a finger roll	8.10	Cheese Scone	4.95
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## SOUPS

Soup of the day Served with bread & butter. Our soups are made using gluten-free ingredients.	6.95
Bread +50p	Add a side soup to your sandwich or wrap +3.80

## SIDES / SALADS

Tin of Skin on Fries	4.25
Chaat Chips Fries, masala onions, crispy chickpeas, brinjal mango chutney, soya yoghurt, Bombay mix and coriander. Side to share <b>(contains peanuts)</b>	8.00
Harissa Sweet Potato Side Salad With baby leaves, chickpeas, pickled red cabbage and turmeric dressing	4.50
Mediterranean Orzo Side Salad With sun blushed tomatoes, red pepper, carrot, sweetcorn, pickled red onion, rocket and toasted seeds.	4.50
Tabbouleh Side Salad Bulgur wheat, fresh mint, parsley, coriander and spring onion topped with dukkha <b>(contains hazelnuts)</b>	4.50
Salad Plate All 3 side salads served on one plate - perfect way to try them all	10.00

## LAKELAND DOG TREATS

Dog Biscuits - 6 Pack - Ask for our current flavours	3.00
Garside's Cumberland Sausage - Treat your four legged friend to a banger	2.00

# LUNCH MENU






served from 11:00am

# BREAKFAST MENU

served until 11:00am

DUFFINS LOCALLY ROASTED COFFEE		TEA		Priced per person	
Americano Served with hot or cold milk	3.10	Mug of Yorkshire Tea (Penningtons Decaf Available)		2.70	
Cappuccino	3.25	Pot of Penningtons Lakeland 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	<b>COLD DRINKS</b>			
Macchiato - (single/double shot)	2.80 3.00		<b>Regular</b>	<b>Large</b>	
Gingerbread Latte Topped with cream and a dusting of ginger	4.10	Fresh Orange Juice	3.65		
Amaretto Latte Topped with cream and finished with almonds	4.10	Cawston Press Cloudy Apple Juice	3.65		
Soya Milk, Oat Milk	+50p	Homemade Lemonade	3.65	4.00	
Syrups - Vanilla, Caramel, Hazelnut	+50p	Elderflower Cooler	3.90		
Decaf	+25p	Coke / Diet Coke	3.15	3.45	
		Sparkling / Still Mineral Water	3.45		

## BREAKFASTS

Lakeland Breakfast 2 Cumberland sausages, 2 poached eggs, beans, 2 hash browns & 2 slices of buttered toast			11.00
		add 2 rashers of bacon	+2
Brunch Butty Bacon, sausage, hash brown - optional spicy tomato relish			8.10
American Stack Stack of 3 pancakes, layered with 2 rashers of bacon and 2 hash browns, Served with maple syrup			10.00
Veggie Breakfast Haloumi, 2 poached eggs, beans, 2 hash browns & 2 slices of buttered toast			11.00
Smashed Avocado on Sourdough Toast Avocado, 2 poached eggs, cherry tomatoes, dukkha & 2 slices of sourdough toast (contains nuts)			8.50
 bread +50p		add 2 rashers of bacon or haloumi	+2
Masala Beans Indian spiced baked beans on sourdough toast, with spinach, Bombay mix and coriander (peanuts)			8.50
 bread +50p		add 2 poached eggs	+2


## MORNING BUNS

Toasted Bath Bun A rich sweet dough, with vine fruits and cherries	4.80
Cinnamon Swirl With walnuts and cream cheese frosting	4.80

## SUBSTITUTIONS POLICY

Due to the demands on our kitchen during breakfast service, we operate a no substitutions policy. We can remove anything you don't want. Any extras are chargeable.

## BREAKFAST BOWLS

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

None of our products are certified gluten free this symbol indicates those made without gluten to the best of our ability

