



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
- Warm bread platter, Winter Tarn butter, aged balsamic and extra virgin olive oil £6.50
- Beef shin croquettes, Cheddar bechamel, parmesan £9.00
- Pork and sage Scotch St Ewes egg, Guinness brown sauce £9.00
- Charred padron peppers, smoked salt £7.00
- Roasted carrots, hazelnut dukkha, labneh, harissa £8.00
- Camembert fondue to share, rustic breads, cornichons, fig jam £19.50

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
- 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
- Steamed Shetland moules mariniere, fries £20.00
- Braised celeriac, camembert and shiitake pithivier, bitter leaf and toasted walnut salad £19.50
- Braised lamb shoulder, pappardelle pasta, Kalamata olives, capers, parmesan £21.00
- Pork T-bone, sage butter, crispy sage, Ratte potatoes £22.00
- Brisket beef burger, Cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £18.50
Add bacon £1.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £18.00
Add bacon £1.50
- All burgers can be served in a lettuce bun

Bowls

- Caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons, boiled egg
Small £8.00 Large £15.50
- Glow bowl, roasted beetroot, squash, pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber
Small £8.00 Large £15.50
- Add grilled chicken £4.50 Add grilled halloumi £4.00

Sandwiches

- Served 12pm - 4pm, Monday to Saturday. All served with coleslaw and fries**
- Thwaites Original battered haddock sandwich, toasted doorstep, cos lettuce, tartar sauce, pot of curry sauce £12.50
- Beef Philly cheesesteak ciabatta, rocket, roast garlic mayo, gravy dip, slaw £16.00
- Bull’s Head ploughman’s, Keens Cheddar, ham hock terrine, pickled onions, cornichons, radish, piccalilli, toasted focaccia £16.00
- Open focaccia, hummus, roasted winter root vegetables, toasted seeds and hazelnuts £12.00

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
- Cavolo nero, savoy cabbage, roasted garlic butter, crispy bacon £5.00
- Thwaites Original onion rings £5.00
- Creamed potatoes, crispy onions, gravy £5.50
- Pumpkin, bitter leaf and toasted walnut salad £5.00

Desserts

- All desserts excluding 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
- Warm chocolate brownie, salted caramel popcorn, honeycomb, vanilla ice cream £7.95
- Caramelised rice pudding, plum jam, sable biscuit £7.95
- Ice cream selection £2.50 per scoop

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