

STARTER	S, NIB	BLES & SIDES	
MARINATED MIXED OLIVES (GF) (VG)	5.50	MIXED SEASONAL VEGETABLES (GF) (V) (VGO)	5.00
ROSEMARY AND SEASALT FOCACCIA (V) WITH HUMMUS, BALSAMIC VINEGAR & OLIVE OIL	7.50	BUTTERED CORN ON THE COB (GF) (V) (VGO)	5.00
ROASTED VINE TOMATO SOUP (V) (GFO) WITH A WARM BREAD ROLL	7.00	GARLIC BREAD (GFO)	5.00
POPCORN CHICKEN PIECES PIRI PIRI SAUCE, SPRING ONIONS & CHILLIES	9.50	GARLIC BREAD WITH CHEESE (GFO)	6.00
DEEP FRIED WHITEBAIT GARLIC MAYONNAISE	8.00	SPICY CAULIFLOWER FRITTERS (VG) WITH SRIRACHA & CRISPY ONIONS	7.50
CREAMED CHEESY GARLIC MUSHROOMS (GFO) SERVED WITH TOASTED SOURDOUGH	8.50	CHIPS (GFO) (VG)	4.50
NORTHERN POUTINE (GF) FRIES, LAYERED CHEDDAR CHEESE CURDS, HENDERSON'S GRAVY.	9.50	FRIES (GFO) (VG)	4.50
CHIVES & CRISPY ONIONS		SWEET POTATO FRIES (GFO) (VG)	5.50
SMOOTH CHICKEN LIVER PATE, FRUIT CHUTNEY (GFO) TOASTED BRIOCHE	8.00		
PUB CLASSICS		SALADS	
ALEXANDER THE GREAT BURGER 702 PATTIE, SMOKED BACON, SMOKED CHEDDAR, BURGER RELISH, LETTUCE, TOMATO, GHERKINS, FRIES, ONION RINGS & SLAW IN AN ARTISAN CHARCOAL BUN	22.00	CHARGRILLED CHICKEN CAESAR SALAD (GFO) CHARGRILLED CHICKEN, GEM LETTUCE, PARMESAN, GARLIC CROUTONS, BOILED EGG, ANCHOVIES & CAESAR DRESSING	19.50
BEER-BATTERED HADDOCK FILLET (GF) MUSHY PEAS, CHIPS, TARTAR SAUCE & LEMON	19.00	SALMON NICOISE SALAD (GF) (VGO) BAKED SALMON, OLIVES, TOMATOES, BABY POTATOES, GREEN BEANS, ANCHOVIES, BOILED EGG, ONION G	19.50
WHOLETAIL SCAMPI CHIPS, GARDEN PEAS & LEMON	19.00	FRENCH DRESSING  GREEK SALAD (GFO) (VGO)	19.00
807 GAMMON STEAK (GFO) CHIPS, FRIED EGG, PINEAPPLE & GARDEN PEAS	18.50	KALAMATA OLIVES, CUCUMBER, VINE TOMATOES, RED ONION, FETA CHEESE, OREGANO, LEMON, OLIVE OIL AND FOCACCIA BREA	D
HIGGINSON'S STEAK PIE	19.50	CHEFS SUPERFOOD SALAD (GF) (VG) SPELT PASTA, KALE, ORANGE, PISTACHIO, POMEGRANATE SEEDS AVOCADO AND ORANGE DRESSING	18:00
SEASONAL VEGETABLES, GRAVY, CHIPS OR MASHED POTATO  HIGGINSONS CHEESE AND ONION PIE (V) SEASONAL VEGETABLES, GRAVY, CHIPS OR MASHED POTATO	18.00		
ROAST CHICKEN BREAST (GF) MASHED POTATO, WILD MUSHROOM CREAM SAUCE GSEASONAL VEGETABLES	22.00		
POSH DAWGS		KIDS	
ALL SERVED IN HOT DOG BUN, WITH FRIES & SLAV			7.00
CUMBERLAND HOG DAWG CUMBERLAND SAUSAGE, SAGE AND ONION STUFFING, ONION MARMALADE, MILD MUSTARD & APPLE SAUCE	19.00	CHEESY GARLIC CIABATTA (GFO) WITH FRIES	7.00
RUEBENS DAWG GERMAN BRATWURST SAUSAGE, MARIE ROSE SAUCE, SAUERKRAUT,	19.50	BREADED CHICKEN PIECES WITH FRIES AND CORN	8.00
SOUR CREAM, GRUYERE CHEESE, DILL PICKLE & CRISPY ONION  SOUTH AFRICAN BOEREWORS DAWG	18.00	RIGATONI Tomato sauce, parmesan, cheese, garlic bread	7.00
CUMBRIAN, SOUTH AFRICAN STYLE BOEREWORS, TOMATO CHUTNEY, PICKLED CUCUMBER & RED ONION		407 PLAIN BURGER BRIOCHE BUN, LETTUCE, TOMATO, FRIES AND CORN	8.00
FISH DAWG (GFO) BATTERED HADDOCK STRIP, TARTAR SAUCE & MUSHY PEAS	17.00	HOT DAWG Fries and corn	7.50
FAUX DAWG (VG) VEGAN DOG, SAGE AND ONION STUFFING, ONION MARMALADE, APPLE SAUCE & MILD MUSTARD	19:00		

(VG) = VEGAN (VGO)= VEGAN OPTIONS (V) = VEGETARIAN (GF)= GLUTEN FREE (GFO)= GLUTEN FREE OPTIONS



# PLANT BASED

# DESSERTS

ALEXANDERS PLANT BURGER (VG) (GFO) BEYOND BURGER, SHEESE, LETTUCE, TOMATO, ONION RINGS, FRIES & COLESLAW	22.00	WARM HOMEMADE CHOCOLATE BROWNIE VANILLA ICE CREAM	7.50
CAULIFLOWER MAC AND NOT CHEESE (VG) (GF) SPICY CAULIFLOWER FRITTERS WITH SIRACHA & CRISPY ONIONS	19.00	HOMEMADE STICKY TOFFEE PUDDING (VG) BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	8.00
PLANT BASED GREEK SALAD [GFO] (VG) KALAMATA OLIVES, CUCUMBER, VINE TOMATOES, RED ONION, VEGAN FETA CHEESE, OREGANO, LEMON, OLIVE OIL & CRUSTY BREAD	19.00	MIXED BERRY FRUIT COMPOTE NATURAL YOGURT & CHUNKY GRANOLA	7.50
		WHITE CHOCOLATE CREAM CHEESE MOUSSE CHOCOLATE ICE CREAM & HONEYCOMB	8.50
		SALTED CARAMEL ICE CREAM SUNDAE (VGO)	7.50

### LUNCH TIME OFFER

MONDAY TO FRIDAY 12-4PM

1 COURSE 9.95 | 2 COURSE 12.95 | 3 COURSE 15.95

NOT TO BE USED IN CONJUNCTION WITH ANY OTHER OFFER OR DISCOUNT

SMOOTH CHICKEN LIVER PATE, FRUIT CHUTNEY (GFO)
TOASTED BRIOCHE

ROASTED VINE TOMATO SOUP (V) (GFO) WITH A WARM BREAD ROLL

CREAMED CHEESY GARLIC MUSHROOMS (GFO) SERVED WITH TOASTED SOURDOUGH

BEER-BATTERED HADDOCK FILLET (GF)
MUSHY PEAS, CHIPS, TARTAR SAUCE AND LEMON

**80Z GAMMON STEAK (GFO)** CHIPS, FRIED EGG, PINEAPPLE AND GARDEN PEAS

CHARGRILLED CHICKEN CAESAR SALAD (GFO)
CHARGRILLED CHICKEN, GEM LETTUCE, PARMESAN, GARLIC CROUTONS,
BOILED EGG, ANCHOVIES AND CAESAR DRESSING

CAULIFLOWER MAC AND NOT CHEESE (VG) (GF)
SPICY CAULIFLOWER FRITTERS WITH STRACHA AND CRISPY ONIONS

HOMEMADE STICKY TOFFEE PUDDING (VG)
BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

WHITE CHOCOLATE CREAM CHEESE MOUSSE CHOCOLATE ICE CREAM & HONEYCOMB

SALTED CARAMEL ICE CREAM SUNDAE (VGO)

#### SUNDAY LUNCH

**EVERY SUNDAY 12-6PM** 

SMALL 10.50 | REGULAR 17.50

ALL SERVED WITH A YORKSHIRE PUDDING, PAN GRAVY, SEASONAL VEGETABLES AND ROAST POTATOES

ROAST CUMBRIAN BEEF (GFO)

HONEY-GLAZED HORSESHOE GAMMON (GFO)

HOMEMADE CHUNKY NUT ROAST (V) (GFO)

ROAST CHICKEN BREAST (GFO)

EXTRA YORKSHIRE PUDDING



2.00

SCAN THE QR CODE TO VIEW ALL THE ALLERGENS IN OUR DISHES

PLEASE ORDER YOUR FOOD AT THE BAR WITH YOUR TABLE NUMBER
ALL OUR MEALS ARE COOKED FRESH TO ORDER SO WAITING TIME MAY OCCUR AT PEAK TIMES

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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