



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.

Starters and Nibbles

- Marinated olives £6.00
- Salt and pepper tempura prawns, chilli jam, pickled cucumber £12.50
- Soup of the day, sourdough, butter £9.00
- Teriyaki salmon, kimchi, crispy samphire £11.00
- Chicken pistachio terrine, fig chutney, chicken skin crisps, toasted sourdough, tarragon aioli £8.50
- Goat’s cheese mousse, artichoke crisps, ciabatta croutons, plum and onion chutney £9.00

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
- Thwaites Gold steak and ale pie, mash, roasted carrots, kale, gravy £20.00
- Cumberland sausages, confit garlic mash, crispy onions, red wine gravy £19.50
- Brisket beef burger, Cheddar, dill pickle, gem lettuce, tomato, signature sauce, tomato chutney, fries £19.50
- Buttermilk chicken burger, spicy aioli, dill pickle, gem lettuce, tomato, fries £19.50
- Spicy bean burger, mozzarella, dill pickle, gem lettuce, tomato, garlic and paprika sauce, tomato chutney, fries £19.00
- All burgers can be served in a lettuce bun
- Cod supreme, crushed purple potato, sauteed baby spinach, beurre blanc sauce £29.00
- Roasted red pepper risotto, whipped goat’s cheese, roasted pepper mix, grilled cherry tomato, crispy basil £16.50
Add chicken £4.50 Add salmon £7.00
- Pork belly, sweet potato fondant, baby carrots, balsamic poached pear puree, pork crackling, red wine jus £20.50
- Chicken supreme, truffle mash, king oyster mushroom, rainbow chard, crispy kale, Diane sauce £22.50

Bowls

- Caesar salad, gem lettuce, bacon, parmesan, anchovies, croutons, boiled egg £17.00
- Glow bowl, roasted beetroot, squash and pumpkin, chickpeas, avocado, beetroot hummus, citrus quinoa, radish, pickled cucumber £17.00
- Gochujang donburi bowl, sticky jasmine rice, gochujang roasted cauliflower, avocado, pickled red cabbage, edamame beans, spring onion, crisp nori, sriracha mayo, puffed wild rice £17.00
- Add grilled chicken £4.50 Add seared salmon £7.00 Add grilled halloumi £4.00

Sandwiches – served 12pm - 5pm

- Hot Sandwiches** - All hot sandwiches are served with crisps and coleslaw
 - Steak sandwich, charred rump steak, red onion chutney, blue cheese, mayonnaise and rocket leaf served on white ciabatta £15.00
 - Fish finger sandwich, beer battered haddock, baby gem lettuce and tartar sauce served on white ciabatta £12.50
 - Chargrilled halloumi, guacamole, vine cherry tomato salsa and rocket leaf served on white ciabatta £12.50
 - Chicken and bacon club sandwich, chicken, smoked back bacon, tomato, mayonnaise and baby gem lettuce, served on your choice of white or brown bloomer bread £12.50
- Cold sandwiches** - All cold sandwiches are open sandwiches served on white or brown bloomer bread, served with crisps and coleslaw
 - Atlantic prawns, brandy Marie Rose sauce, baby gem lettuce £10.50
 - Coronation chicken, baby gem lettuce £10.50
 - Pastrami, Dijon mustard, rocket and pickled cucumber £10.50
 - Brie, port caramelised red onion, rocket and roasted pecan £10.50

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 steak £32.00
- 8oz rib eye steak £37.00
- 10oz gammon steak, fried egg, pineapple relish £20.00
- All grill dishes can be served with new potatoes instead of fries

Sides

- Thick cut chips £6.00
- Sea salted fries £6.00
- Truffle and parmesan fries £6.50
- Beer battered onion rings £5.50
- Tenderstem broccoli, toasted almonds £6.50
- Baby gem lettuce, rocket, cucumber, cherry tomato, red onion, sherry vinaigrette £4.50

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 £9.00
- Triple chocolate brownie, Black Forest berry compote, vanilla ice cream £9.00
- Apple, blackberry and hazelnut crumble, custard and ice cream £9.00
- Jaffa cheesecake, mandarin orange compote, chocolate ice cream £9.00
- Ice cream, please ask for today’s flavours £3.20 per scoop
- Cheese selection, celery, grapes, chutney, crackers £12.50

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

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.