

SIGNATURE SERVES

Louis Roederer Brut Premier, France,
NV 125ml

11.95

Ayala Brut Majeur, France, NV 125ml
Brockmans Signature G&T

9.75
11.50

Aperol Spritz
Tom Collins

9.00
8.50

TWO COURSES AND FIZZ 19.95

THREE COURSES AND FIZZ 24.95



SMALL PLATES

Homemade soup, chef's garnish	5.00
Caesar salad, confit garlic croutons, shaved parmesan, smoked anchovies	7.00

CHEF'S TABLE

Make your choice from our extensive selection of the freshest seafood, including our signature Thwaites ales cured trout, artisan cured meats and seasonal salads.

Starter - 8.95

Main - 15.95

LARGE PLATES

Roasted 'rare' mustard crust beef, Yorkshire pudding, duck fat potatoes, seasonal vegetables, red wine jus	16.95
Chef's roast of the day, Yorkshire pudding, duck fat potatoes, seasonal vegetables, pan jus	14.95
Chef's seasonal fish dish (please ask for today's dish)	Market Price
Thwaites 'Original' beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartare sauce	15.95
Beetroot risotto, goats cheese, radicchio, pine nuts	13.50

DELI SANDWICHES

Served with thick cut chips.

'Open' char-grilled bacon, lettuce, smoked chicken, pancetta mayonnaise, tomato chutney, toasted sourdough	12.95
Thwaites 'Original' beer battered fish finger butty, crushed mint peas, homemade tartare sauce	14.00

Prices include VAT, service at your discretion.

Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

CLASSIC SANDWICHES

All served with your choice of bread - granary or white and vegetable crisps.

Honey roasted ham, watercress and English mustard mayonnaise	8.50
Salt Beef, homemade pickles and cabbage 'slaw	8.95
Mature cheddar and 'proper' piccalilli	7.95
Free range egg mayonnaise, watercress	7.95
Prawn and smoked paprika Marie rose	8.50

FOR AFTERS

Rose and mascarpone cheesecake, strawberry textures, pistachio	7.85
Lavender and lemon brûlée	7.25
Peach, raspberry, vanilla, toasted marshmallow	7.25
Chocolate and Thwaites ale cake, coconut ice cream	7.50
Ice creams and sorbets (please ask for today's selection)	6.90
Local cheeseboard, Bath Blue, Smoked Brie, Double Gloucester, biscuits, chutney, fruit cake	11.95

Bath Blue - A classic blue veined cheese made from the milk of local organic cows. Ripened in our traditional stone built rooms for eight to ten weeks to give a creamy blue veined taste.

Smoked Brie - A soft Somerset brie, naturally smoked over real oak wood chips which enhances its true flavour and gives it a slightly firm, however still creamy texture. This deliciously unique brie is ideal for anybody wanting to try something a bit different. Suitable for vegetarians and is pasteurised.

Double Gloucester - Double Gloucester is a traditional, full fat, hard cheese made from pasteurised or unpasteurised cow's milk. The cheese, made from the milk of once nearly extinct Old Gloucester cows, traces its origins to 1498 in the City of Gloucester.

Selection of homemade petit fours 3.50

HOT DRINKS

Taylors of Harrogate tea choose from English Breakfast, Earl Grey, Darjeeling, Delicate Green, Sweet Rhubarb, Peppermint or Decaffeinated Breakfast	4.30
Cappuccino, Americano, Double Espresso, Latté, Flat white, Mocha	All at 4.30
Espresso or Cortado	3.50
Hot chocolate	4.35