

menu



full menu served all day

(thursday & sunday 9am - 4pm
friday & saturday 9am - 7pm)

see blackboards for daily specials...

we will come & take your order, please advise us of any allergies, if you would like a gluten free (gf) or vegan (vg) option let us know so we can adapt dishes accordingly

although we follow strict procedures, due to a small kitchen & our supply chain we can't guarantee traces of allergens are not present in our food

all day breakfast bits

the big brekkie (gf) £12

eden valley smokehouse bacon, cumberland sausage patty, homemade chipotle baked beans, potato & bury black pudding hash, sautéed chestnut mushrooms, fried free range egg, sourdough toast (choose from our house spiced brown sauce or homemade confit tomato ketchup)

the full veggie (gf) (v) (vg) £11

plant based sausages, griddled 'facon', homemade chipotle baked beans, potato & spinach hash, sautéed chestnut mushrooms, fried free range egg (or tofu scramble) sourdough toast (choose from our house spiced brown sauce or homemade confit tomato ketchup)

baked egg & chorizo shakshuka (gf) £11

middle eastern style dish of free range eggs & chorizo sausage, baked in a rich tomato, cayenne & roasted red pepper sauce, topped with crumbled feta cheese, fresh mint & lemon harissa yogurt - toasted sourdough on the side

salmon benny (gf) £12

flaked treacle roasted salmon fillet, wilted spinach, paprika smoked hollandaise & two poached free range eggs served on 'more artisan' toasted sourdough

home baked ham benny (gf) £12

slices of honey roasted gammon ham, wilted spinach, paprika smoked hollandaise & two poached free range eggs served on 'more artisan' toasted sourdough

oaty porridge bowl (gf) (v) (vg) £5

warm organic porridge topped with our berry compote, fresh berries & cinnamon maple drizzle (choose from dairy milk or oat milk)

bacon butty £5.50 (add egg £1.00)

eden valley smokehouse dry cured bacon, in 'more artisan' ciabatta with our homemade brown sauce or tomato ketchup

'facon' butty (v) (vg) £5.50 (add griddled tofu £1.00)

griddled vegan 'bacon' rashers in 'more artisan' ciabatta with our homemade brown sauce or tomato ketchup

sausage butty £6.50 (add egg £1.00)

homemade cumberland sausage & sage patty in 'more artisan' ciabatta with our own brown sauce or tomato ketchup

(v) veggie (gf) gluten free option available (vg) vegan option available

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all day other bits

soup & sourdough (v) £6.50

our homemade soup of the day served with 'more artisan' bread

halloumi & hummus sarnie (gf) (vg) £8.50

toasted sesame potato bun filled with griddled halloumi cheese, roasted red pepper hummus, sunblushed tomatoes, olives, rocket & minted pesto dressing - mixed leaf & potato salad (can be made with griddled tofu for vegan option)

bang bang satay chicken burger £13

crispy five spice coated buttermilk chicken breast, in a lightly toasted sesame potato bun, with peanut satay sauce, asian slaw, sweet pickled vegetables & crispy onions - salt & pepper fries on the side

buddha bowl £11 (gf) (v) (vg)

moroccan spiced chickpea falafel, roasted vegetable cous cous, homemade red pepper hummus, tzatziki minted beetroot, smashed avocado, rocket, harissa yogurt

chipotle chilli bowl £13 (gf)

chilli con carne of slow cooked cumbrian pork & black beans with rich bbq chipotle seasoning, topped with guacamole, griddled sweetcorn & feta esquites & soured cream - spiced mexican rice - tortilla nacho chips

beer braised brisket & blue cheese butty £14

wedge of toasted sourdough, topped with pulled penny bridge hall dexter beef, cooked in coniston ale, crispy fried shallots & blue cheese dressing - beef dripping gravy - truffle, rosemary & parmesan fries

lamb kleftiko flatbread £14

shredded lakeland lamb, slow cooked with white wine, lemon & rosemary, served on a griddled flatbread, topped with a roasted potato, sun blushed tomato, pepper & feta crumble, minted pine nut pesto, pomegranate seeds & tzatziki dressing

extra bits

skin on fries £4 (v) (vg) (gf)

truffle, rosemary & parmesan fries £5 (v) (gf)

five spice, salt & pepper & sweet chilli drizzle fries £5 (v) (vg)

sweet treats...

waffley good £8

large freshly made belgian waffle, dusted with cinnamon sugar & topped with whipped cream, strawberries, salted caramel & chocolate sauce, marshmallows & a scoop of ice cream from the flavours below...

*madagascon vanilla *strawberry sherbert *chocolate & sea salt *raspberry ripple
*thunder & lightning (vanilla with toffee & chocolate swirls & honeycomb)

see the counter display for a selection of cakes,
bakes & sweet treats...



steam.

drinks menu

hot drinks

coffee

our coffee is locally roasted by duffins of staveley, we use their 'juicy gossip' espresso blend...

espresso	£3.00
americano	£3.00
latte	£3.50
cappuccino	£3.50
flat white	£3.50

'kokoa collection' hot chocolate

award winning, single origin 'real' chocolate drinks, with the flavour of each variety of bean reflecting the local habitat in which they grow...

white from the ivory coast	£3.50
smooth venezuela 53% cocoa	£3.50
classic ecuador 70% cocoa	£3.50
dark halti 75% cocoa	£3.50

storm tea £2.95

organic tea blends in biodegradable pyramid bags...

english breakfast tea organic
earl grey harington estate
organic green tea
lemongrass & ginger
hibiscus with rosehip, apple & strawberry

yorkshire tea £2.70

oat milk available for all drinks, just ask - 30p

cold drinks

pepsi	£2.20
diet pepsi	£2.20

fentimans £3.00

elderflower
dandelion & burdock
ginger beer
rose lemonade

sanpellegrino £3.00

blood orange
limonata

appletiser £3.00

fruit juice £2.00

orange
apple

minarel water

large sparkling	£3.75
large still	£3.75
small sparkling	£2.00
small still	£2.00

today's specials...

today's soups: £6.50

wild mushroom, parmesan & truffle (v) (gf)

lightly spiced carrot, coriander, sweet potato & squash (v) (vg) (gf)

baked camembert with spiced apricot £12 (gf) (v)

ideal to share - whole french camembert, baked in a pot with garlic, white wine, cracked black pepper & rosemary, until it's deliciously gooey - 'more artisan' bread selection to dip - spiced apricot chutney

avo & tomato toast (gf) (v) (vg) £8.50

minted avocado & pea smash, with a hint of chilli, lime & coriander, served on toasted 'more' granary, topped with roasted cherry tomatoes, rocket, toasted pine nuts & olive oil drizzle

cumbrian ploughmans platter £14

slices of home baked gammon ham, air dried chorizo from shaws of aspatia, 'more' bakery sourdough, wedge of appleby creamery 'old applebian cheese with apple & date chutney, mini pork pie, cartmel venison & cranberry sausage roll, balsamic pickled onion, potato salad & dressed leaves

roasted pepper, sunblushed tomato & goats cheese quiche (v) £9

shortcrust pastry with a goat's cheese, roasted pepper & sunblushed tomato filling - dressed mixed leaf - potato salad

(v) veggie (gf) gluten free option available (vg) vegan option available