

FOOD MENU

WILLOWBECK LODGE

SNACKS

Marinated olives V, VG (su)	5
Hot honey, smoked paprika and rosemary roasted nuts V, VG (n)	4
Sweet boretanne onions with balsamic vinegar V, VG (su)	5
Rosemary, garlic and chilli popcorn V, VG	4.50
Grilled marinated artichoke hearts V, VG (su)	5
Marinated anchovies (su,f)	5
Baked focaccia with extra virgin olive oil and balsamic vinegar V, VG (gl, su)	6.50
Padron peppers with smoked sea salt V, VG	6

STARTERS

Soup of the day with farmhouse bread and butter V, VG (gl,dy)	10.50
Cumbrian cheddar cheese and spinach soufflé V (dy, eg, mu, gl)	12.50
Melon and prosciutto salad with chilli, lime and mint (su)	12
Heritage tomato and mozzarella salad with pesto and basil (dy, n)	13

FAVOURITES

Traditional fish and chips with tartare sauce, mushy peas, curry sauce and lemon (gl,f,eg,su)	19.50
Calves liver, crispy onions, mashed potato, bacon and rich gravy (gl,su,dy)	19.50
Cumberland Sausages and creamy mashed potatoes with rich gravy, green beans and crispy onions (gl,dy,su)	19.50
Willowbeck burger - 2x4oz patties, blue cheese, bacon, burger sauce, lettuce, tomato, pickle, thin cut chips and tomato relish (gl,dy,eg,ce,mu,su)	20
Steamed Shetland mussels with white wine, garlic and parsley, ciabatta and thin cut chips (gl,su,mo)	21

GRILL

All steaks served with chips, watercress and roasted vine tomatoes (mu,su)

STEAKS		SAUCES	
10oz ribeye	30	Peppercorn (dy)	4.50
10oz sirloin	28	Wild mushroom	4.50
8oz fillet	38	Blue cheese (dy)	4.50

SHARING PLATES

House sharing plate - marinated olives, nuts, baked focaccia and padron peppers, extra virgin olive oil and balsamic vinegar V VG (su,n,gl)	17.50
Charcuterie sharing plate - chorizo, salami, coppa and prosciutto, marinated olives, balsamic onions baked focaccia and extra virgin olive oil (su,gl)	25
Vegetable sharing plate - marinated olives, balsamic onions, grilled artichoke hearts, beetroot hummus, tzatziki and grilled flatbreads V, VG (su,se,so,gl)	22

Roasted king scallops with pea purée and spicy nduja butter (su, dy, mo)	16
Halloumi fries with spicy gochujang mayonnaise, sesame seeds and coriander (se,dy,eg,so,gl)	13
Homemade flatbread with tzatziki and beetroot hummus, pumpkin seeds and house pickles V, VG (se,so,gl,su)	11.50

PIES

All served with roasted vegetables, mashed potato or chips and gravy

Homemade steak and ale pie (gl,su,dy, eg)	21
Chicken, ham and mushroom pie (su,eg,gl,dy)	20
Vegetable and sausage pie V, VG (su,gl)	19

FISH, VEGETARIAN & VEGAN

Grilled fillet of cod, buttered spinach, parsley cream, prawn tempura and thin cut chips (f, cr, dy, su)	25
Grilled fillet of seabass with baby tomatoes, romesco, charred broccoli and sea salt roasted potatoes (f,n,su)	26
Crispy fried cauliflower burger with curry mayonnaise, coleslaw, mango chutney and gunpowder wedges V, VG (gl,su,mu,so,ce)	20
Wild mushroom bourguignon, shallots, mashed potatoes, roasted Portobello mushroom and carrots V, VG (su,so,ce)	20

V vegetarian, VG vegan. Allergen labels: dairy dy, gluten gl, soya so, fish f, crustacean cr, mollusc mo, egg e, lupin lu, mustard mu, peanuts pn, sesame se, sulphur dioxide su, celery c, nuts n.

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know.

We make every effort to produce as much of our food as possible on-site. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.

EVENING SPECIALS

5.30pm - 6.45pm

Main course for £17.95

Monday

Fish and chips

Tuesday

Shetland mussels

Wednesday

Sausage and mash

SUNDAY ROASTS

All roasts served with roasted potatoes and vegetables, gravy and Yorkshire pudding

Roast beef (gl,dy) 23

Roast ham (gl,dy,mu) 21

Roast chicken (gl,dy) 22

KITCHEN SERVING TIMES:

Lunch:

Wednesday to Sunday

12pm to 2:30pm

Dinner:

Sunday to Thursday

5:30pm to 8pm

Friday and Saturday

5:30pm to 8:30pm

01228 513607

willowbeck-lodge.com

DRINKS LIST

WILLOWBECK LODGE

COCKTAILS

Pina Colada Sweet fruity notes of spiced rum combined with creamy coconut and juicy pineapple flavours	9.75
Mojito White rum combined with flavours of juicy lime, mint and brown sugar	9.75
Passionfruit Martini Vodka combined with juicy passion fruit and citrusy lime flavours, is balanced with smooth notes of vanilla and marshmallow	9.75
Espresso Martini A harmonious blend of robust coffee and smooth vodka, delivering a rich, velvety texture	12.95
French Martini A vibrant pink colour with refreshing sweet-tart flavour profile vodka, Chambord and pineapple juice	12.95
Margarita A sharp refreshing blend of tequila, orange liqueur and lime juice	9.50
Aperol Spritz Popular Italian cocktail with Prosecco, Aperol and soda. Served with orange slice	12.95
Negroni Equal parts gin, Vermouth and Campari. Served over ice with an orange slice	12.95

MOCKTAILS 6.95

Daymer Bay Strawberry Daiquiri Mocktail
Pina Colada Mocktail
Mojito Mocktail
Passion Fruit Martini Mocktail

WHISKY

Loch Lomond Original	25ml	7
Jamesons	25ml	6
Whyte Mackay	25ml	6.50
Dalwhinnie 15 yo	25ml	11.50
Oban 14 yo	25ml	16
Dalmore 12 yo	25ml	15.75
Balvenie 12 yo	50ml	11
Glenfiddich 12 yo	25ml	9
Jura 18 yo	25ml	16
Lagavulin 16 yo	25ml	16
Glenkinchie 12 yo	25ml	9

BOURBON

Jack Daniels	25ml	6.50
Buffalo Trace	25ml	7.70

BRANDY & COGNAC

Martell VS	25ml	8
Martell VSOP	25ml	12
Remy Martin 1738	25ml	12.50

GIN

Tanqueray	25ml	7.25
Bombay Sapphire	25ml	7.50
Hendricks	25ml	8
Cumbria Distilling British Gin	25ml	7.25
Cumbria Distilling Rhubarb Gin	25ml	7.25
Cumbria Distilling Valencia Orange Gin	25ml	7.25

RUM

Havana Club White	25ml	6.50
Kraken Spiced	25ml	8
Bumbu XO	25ml	8

TAWNY PORT

Cockburns	50ml	6
-----------	------	---

VODKA

Absolut Blue	25ml	6.50
Cumbria Distilling British Vodka	25ml	7
Grey Goose	25ml	10

LIQUEURS

Bailey's	25ml	5.50
Tia Maria	25ml	6.50
Drambuie	25ml	7
Disaronno	25ml	5.50
Tequila Gold	25ml	5.80
Tequila Rose	25ml	5.50
Martini Rosso	25ml	5.75
Kahlua Coffee Liqueur	25ml	5.50
Campari Bitter	25ml	5

SHERRY

Pedro Ximenez	50ml	6
---------------	------	---

LOW & NO ALCOHOL

Peroni Nastro Azzuro 0.0%	330ml	5.50
Theakston Nowt Peculiar	500ml	6.75
Thatchers Zero 0.0%	500ml	6.75
Kopparberg Alcohol Free Mixed Fruit	500ml	6.50
Guinness 0.0%		6.75
Beavertown Lazercrush 0%	330ml can	5.50
Hawkstone Lager 0%	330ml	5.50
Tanqueray Alcohol Free Gin		5.50
Tanqueray Flor de Sevilla Alcohol Free Gin		6.50

SOFT DRINKS

Franklin (Ginger Ale, Elderflower & Cucumber Tonic, Indian Tonic, Light Tonic)	200ml	3.75
Franklin (Rhubarb and Hibiscus Tonic)	200ml	4
Coca Cola/Diet Coke	330ml	4.50
Coca Cola Zero	330ml	4.75
Classic Cola, Diet Cola, Lemonade, Low Cal Tonic	Half 3	Pint 4.25
Fentimans Ginger Beer	275ml	4.50
Fentimans Elderflower	275ml	4.50
J2O Flavours		4.25
Harrogate Still	330ml 4	750ml 5.80
Harrogate Sparkling	330ml 4	750ml 5.80

BEER & CIDER

Cruzcampo	Half 3.65	Pint 6.75
Birra Moretti	Half 4.25	Pint 6.95
Beavertown	Half 4.25	Pint 7.25
Neck Oil		
Inch's Riversider	Half 4.50	Pint 7.50
Guinness	Half 3.65	Pint 6.75
Hawkstone Session Lager	Half 4	Pint 6.85
Peroni Nastro Azzurro	330ml	5.50
Hawkstone IPA	330ml	5.80
Hawkstone Premium Lager	330ml	5.80
Hawkstone Hedgerow Cider	500ml	7.25

WHITE WINE

	Bottle	250ml	175ml
Via Enrico Pinot Grigio, ITALY VG	29	9.80	7.75
Caracara Vintage Reserve Sauvignon Blanc, CHILE VG	29	9.80	7.75
Bushranger Chardonnay, AUSTRALIA VG	32.50	10.50	8.50
Kahurangi Marlborough Sauvignon Blanc, NEW ZEALAND	36	12	9.75

RED WINE

	Bottle	250ml	175ml
Caracara Vintage Reserve Merlot, CHILE VG	29	9.80	7.75
Bushranger Shiraz, AUSTRALIA VG	32.50	10.50	8.75
Botter Primitivo di Puglia IGT Organic, ITALY VG	36	12	9.75
Colossal Reserva Vinho Lisboa, PORTUGAL	36	12	9.75
Donna Jazmin Malbec, ARGENTINA VG	36	12	9.75

ROSÉ WINE

	Bottle	250ml	175ml
Via Enrico Pinot Grigio Rosé ITALY VG	28.50	9.50	8.25
Glorius Chateau La Castille AOP Cotes de Provence Rosé FRANCE VG	35.50	12	9.50

WILLOWBECK RESERVE

Vignoble Angst Chablis FRANCE	58
Sancerre Nicolas Millet FRANCE	55
Cotes du Rhone AOC Les Bedines FRANCE	47
Barolo DOCG Ricossa ITALY	55

SPARKLING WINE

Luminista Prosecco DOC Brut ITALY VG	31	20cl 9.50
Luminista Rosé Prosecco DOC ITALY VG	31	
Henri Favre Brut NV Champagne FRANCE	60	
Bollinger Special Cuvee NV	100	

HOT DRINKS

Latte	4.50
Cappuccino	4.50
Americano (with milk)	4.50
Flat White	4.25
Espresso	4.00
Breakfast Tea	4.25
Flavoured Tea	4.25



01228 513607
willowbeck-lodge.com