

FOOD MENU

WILLOWBECK LODGE

SNACKS

Marinated olives V, VG	4
Spiced roasted almonds V, VG (n)	4
Baked focaccia with extra virgin olive oil and balsamic vinegar V, VG (gl)	6.5
Padron peppers with smoked sea salt	5

SANDWICHES

Sandwiches available Wednesday to Saturday lunchtime only

Smoked Applewood cheese and tomato chutney V (gl/dy)	9.75
Roast beef and horseradish mayonnaise (gl/eg)	10.75
Battered haddock goujons, tartare sauce, gem lettuce on grilled ciabatta with thin cut chips (gl/eg/f)	13
Hot Chicken and bacon ciabatta, tarragon mayonnaise with thin cut chips V (gl/dy/eg)	12

SMALL PLATES

Soup of the day with ciabatta and farmhouse butter V, VG (gl)	9.75	Roasted king oyster mushroom, crispy gnocchi, celeriac and truffle VG	13
Pressed ham hock terrine, piccalilli emulsion and grilled pineapple (mu)	13	King scallops, squash, sage and brown butter (dy/mo)	16
Whipped beetroot hummus, grilled flatbread, chilli oil and pumpkin seeds V, VG (gl/se)	11.50	Halloumi fries, sesame, gochujang, honey and lime mayonnaise V (se/dy/eg/so/gl)	12
King prawn cocktail with avocado and whisky Marie Rose (cr/ce/eg/su)	14		

MUSSELS

Steamed Shetland mussels with ciabatta (small) or ciabatta and thin cut chips (large) (gl)	12/21
Garlic, white wine and parsley (su) Cider and celery cream (su/dy/c) Blue cheese sauce (dy)	

MAIN COURSES

Grilled fillet of cod, buttered spinach, parsley cream, prawn tempura and thin cut chips (f/cr/dy/su)	25	Wild mushroom bourguignon, shallots, mashed potatoes, roasting king oyster and carrots VG (su)	19
Homemade steak and ale pie ,mashed potatoes and roasted vegetables (su/eg/gl/dy)	20	Whole grilled tiger prawns, garlic butter, watercress and thin cut chips (cr/dy/mu)	28
Willowbeck burger, bacon, lettuce, tomato, smoked cheese, burger sauce, dill pickle, tomato relish and thin cut chips (gl/dy/e/c/mu)	19	Halloumi, roasted pepper and mushroom burger, harissa mayo, dill pickle, tomato relish and thin cut chips (gl) Vegan alternative available	19
Confit duck leg, duck fat potatoes, confit onions, golden beetroot, carrots and orange purée, pink peppercorn and orange jus (dy/su)	24	Cumberland sausages and creamy mashed potatoes, rich gravy, green beans and crispy onions (gl/dy/su)	18

GRILL

All steaks served with chips and roasted vine tomatoes

100z ribeye	30	80z fillet	38	80z rump	23
100z maple glazed bacon chop with grilled pineapple (mu/c/dy/su/so/gl)	21				

Sauces

Peppercorn (dy)	4	Blue cheese (dy)	4.5
Wild mushroom	4.5	Chimmichurri	4

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. There is a 10% discretionary charge placed on all tables. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.

EVENING SPECIALS

5.30pm - 6.45pm

Choose a main course and a drink* for 19.95

Monday

Rump steak and chips

Tuesday

Shetland mussels

Wednesday

Sausage and mash

Thursday

Fish and chips

*175ml glass of house white, rose or red wine, cruzcampo beer or draught soft drink

SUNDAY ROASTS

All roasts served with roasted potatoes and vegetables, gravy and Yorkshire pudding (gl,dy)

Roast beef	21
Roast pork	19
Roast chicken	20

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

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willowbeck-lodge.com

DRINKS



WILLOWBECK LODGE

COCKTAILS

Captain Morgan Pina Colada	8.50
Sweet fruity notes of Captain Morgan Original Spiced Gold combined with creamy coconut and juicy pineapple flavours	
Captain Morgan Mojito	8.50
Captain Morgan White Caribbean Rum combined with flavours of juicy lime, mint and brown sugar	
Smirnoff Peach On The Beach	8.50
Sweet orange juice with ripe peach and tart cranberry flavours perfectly mixed with smooth Smirnoff Vodka	
Smirnoff Passionfruit Martini	8.50
Smirnoff vodka combined with juicy passion fruit and citrusy lime flavours, is balanced with smooth notes of vanilla and marshmallow	
Espresso Martini	8.50
A harmonious blend of robust coffee and smooth vodka, delivering a rich, velvety texture	
Margarita	8.50
A sharp refreshing blend of tequila, orange liqueur and lime juice	
Aperol Spritz	11.50
Aperol, Prosecco, Soda	
Negroni	12.50
Gin, Campari, Sweet Vermouth	

MOCKTAILS

Daymer Bay	5.95
Strawberry Daiquiri	
Pina Colada Mocktail	
Mojito Mocktail	
Passion Fruit Martini	

WHISKY

Loch Lomond Original	25ml	5.90
Jamesons	25ml	5.90
Whyte Mackay	25ml	5.90
Dalwhinnie 15 yo	25ml	9.25
Oban 14 yo	25ml	14
Dalmore 15 yo	25ml	14
Balvenie 14 yo	25ml	10.50
Glenfiddich 15 yo	25ml	9
Jura 18 yo	25ml	14
Lagavulin 16 yo	25ml	12.75
Glenkinchie 12 yo	25ml	7

BOURBON

Jack Daniels	25ml	5.50
Buffalo Trace	25ml	5.75

BRANDY & COGNAC

Martell VS	25ml	5.50
Martell VSOP	25ml	9
Remy Martin 1738	25ml	9.50

GIN

Gordons	25ml	4
Gordons Flavours	25ml	4.50
Gin & Tonic	25ml 50ml	7 10
Bombay Sapphire	25ml	5
Hendricks	25ml	5
Cumbria Distilling British Gin	25ml	5.50
Cumbria Distilling Rhubarb Gin	25ml	5.50
Cumbria Distilling Valencia Orange Gin	25ml	5.50

RUM

Havana Club White 3yr	25ml	5
Kraken	25ml	5.50
Bumbu XO	25ml	6

VODKA

Absolut Blue	25ml	4
Cumbria Distilling British Vodka	25ml	5.50
Grey Goose	25ml	5.50

LIQUEURS

Bailey's	50ml	5
Tia Maria	50ml	5
Drambuie	50ml	6.75
Disaronno	50ml	5
Limoncello	25ml	5
Tequila Gold	50ml	5.50
Tequila Rose	50ml	5

SHERRY

Pedro Ximenez	50ml	5
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TAWNY PORT

Cockburns	50ml	5
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LOW & NO ALCOHOL

Peroni Nastro Azzuro 0.0%	330ml	4.95
Theakston Nowt Peculiar	500ml	4.95
Thatchers Zero 0.0%	500ml	5.50
Kopparberg Alcohol Free Mized Fruit	500ml	5.50
Kopparberg Strawberry & Lime	500ml	5.50
Guinness 0.0%		5
Tanqueray Alcohol Free Gin		5
Tanqueray Flor de Sevilla Alcohol Free Gin		5

SOFT DRINKS

Fever-Tree (Tonic, Ginger Ale, Light Tonic, Mediterranean)	200ml	4.95
Coca Cola	200ml	3.50
Appletiser	275ml	4
Fentimans (Ginger Beer, Victorian Lemonade, Elderflower, Rose Lemonade, Seville Orange)	275ml	4
Harrogate Still	330ml	3.50
Harrogate Sparkling	330ml	3.50
Cola, Diet Cola, Lemonade, Soda, Tonic	Half	2.50
	Pint	4

ROSÉ WINE

Tiroliro DOC Vinho Verde Rosé	27
PORTUGAL (3)	250ml 9
Intense and lively pink colour with a profile of red fruits and blackberries.	175ml 7

Glorius Chateau La Castille AOP	33
Cotes de Provence Rosé	250ml 10.50
FRANCE (2) VG	175ml 8.50
Classic & stylish Rose from Provence. It's aromatic with citrus & white fruits with a fruity but elegant persistence.	

TASTING GUIDE



WHITE WINE

Via Enrico Pinot Grigio, ITALY (1) VG	27
Lovely aromas of tropical & citrus fruits, medium bodied & perfectly balanced, a nice supple & refreshing wine.	
	250ml 9
	175ml 7
Caracara Vintage Reserve Sauvignon Blanc, CHILE (2) VG	29
Crisp and refreshing, with zesty lemon and orchard fruits with a delicate aroma of white flowers.	
	250ml 9.50
	175ml 7.50
Euca Hill Chardonnay, AUSTRALIA (1)	31
Straw gold in colour with notes of honeysuckle, ripe melon and apricot.	
	250ml 10
	175ml 8
Aroha Bay Marlborough Sauvignon Blanc, NEW ZEALAND (1) VG	35
Classic Kiwi Sauvignon. Crisp & refreshing with a rich texture & lively tropical fruit flavours.	
	250ml 11.25
	175ml 9

RED WINE

Caracara Vintage Reserve Merlot, CHILE (B) VG	29
Nice aromas of ripe fruits vanilla & spices, medium bodied with good acidity, fine tannins & a long fruity finish.	
	250ml 9.50
	175ml 7.50
Bushranger Shiraz, AUSTRALIA (B) VG	31
Intense fruit flavours of cherry and plum intertwine with sumptuous aromas of coffee and chocolate.	
	250ml 10
	175ml 8
Old Station Malbec, ARGENTINA (B)	33
Aromas of cherry, kirsch, spice, red and black plums, blackberry, cassis and bramble, with fine tannins and a raspberry, apple, cherry and cinnamon crumble finish.	
	250ml 10.50
	175ml 8.50
Botter Primitivo di Puglia IGT Organic, ITALY (C) VG	35
A lovely organic red displaying plum, cherry, marmalade & tobacco aromas with a good structure & balance between soft tannins & acidity.	
	250ml 11.25
	175ml 9

BEER & CIDER

Rekorderlig Fruit Cider	500ml	6.75
Cruzcampo	Half 3.50	Pint 5.90
Birra Moretti	Half 3.75	Pint 5.25
Inch's Cider	Half 3.95	Pint 6.90
Beavertown	Half 3.95	Pint 6.90
Neck Oil		
Guinness	Half 3.65	Pint 5.95
Old Mout	Half 3.95	Pint 6.75
Berries & Cherries		

HOT DRINKS

Latte	4
Cappuccino	4
Americano (with milk)	4
Flat White	3.75
Breakfast Tea	3.75
Flavoured Tea	3.75

SPARKLING WINE

Luminista Prosecco	29
DOC Brut ITALY (1) VG	20cl 9.50
A slightly drier (Brut) Prosecco with fruity notes of peach & apple, fresh & light with balanced acidity & body	
Luminista Rosé Prosecco	31
DOCITALY (1) VG	
A lovely rosé fizz with delicate fruity aromas of peach, apple & lemon with floral notes of acacia & rose	
Henri Favre Brut NV	50
Champagne FRANCE (1)	
A well balanced Champagne with fragrant, elegant aromas of green apple & pear with a lively & delicate mousse	