

FOOD MENU

WILLOWBECK LODGE

SNACKS

Marinated olives V, VG (su)	5
Hot honey, smoked paprika and rosemary roasted nuts V (n)	5
Sweet boretanne onions with balsamic vinegar V, VG (su)	5
Chorizo, salami and coppa with pickled guindilla peppers (su)	8
Whipped feta, hot honey and grilled flatbread V (dy, gl, se)	7
Grilled marinated artichoke hearts V, VG (su)	5
Baked focaccia with extra virgin olive oil and balsamic vinegar V (gl, su)	7
Grilled Padron peppers with smoked sea salt V, VG	6.50

STARTERS

Soup of the day with farmhouse bread and butter V, VG (gl,dy)	10.75
Cumbrian cheddar cheese and spinach soufflé V (mu,dy,eg,gl)	13.50
Smoked mackerel pate with warm Yorkshire puddings (f,gl,eg,dy,ce)	13
Lamb kofta with whipped feta, pickled guindilla peppers and grilled flatbread (se,su,gl,dy,so)	14

GRAZING BOARDS

House grazing board Marinated olives, spiced roasted nuts, baked focaccia and padron peppers, extra virgin olive oil and balsamic vinegar V (su,n,gl)	20
Charcuterie board Chorizo, salami, coppa and prosciutto, pickled guindilla peppers, marinated olives, boretanne onions, baked focaccia and extra virgin olive oil (su,gl)	27
Vegetable board Marinated olives, boretanne onions, grilled marinated artichoke hearts, beetroot hummus, tzatziki and grilled flatbreads V, VG (su,se,so,gl)	24

Roasted king scallops with romesco, carrot and chorizo (mo,n,su,dy)	17
Grilled flatbread with tzatziki, beetroot hummus, house pickles and pumpkin seeds V, VG (se,so,gl,su)	12
Sesame and breadcrumb fried halloumi with spicy gochujang mayonnaise, black sesame seeds and coriander V (se,dy,eg,so,gl)	13.50

SUNDAY ROASTS

Join us every Sunday for a delicious set menu. Roast meats with all the trimmings alongside other alternative options.

2 COURSES	28
3 COURSES	36

KITCHEN SERVING TIMES:

Lunch:
Friday, Saturday & Sunday
12pm to 2:30pm

Dinner:
Sunday to Thursday
5:30pm to 8pm

Friday and Saturday
5:30pm to 8:30pm

MAIN COURSES

Traditional fish and chips with tartare sauce, mushy peas and lemon (f,eg,su) Add curry sauce (gl) 3	21
Calves liver, mashed potato ,crispy onions, bacon and gravy (su,dy)	22
Steak and ale pie with roasted vegetables, gravy and either mashed potatoes or chips (su,eg,gl,dy)	23
Cumberland Sausages and creamy mashed potatoes with rich gravy, fine green beans and crispy onions (gl,dy,su)	20
Willowbeck burger - 2x4oz patties, blue cheese, bacon, burger sauce, lettuce, tomato, pickle, thin cut chips and tomato relish (gl,dy,eg,ce,mu,su)	21

Shepherds pie - savoury braised minced lamb, cheddar and parmesan mashed potato, braised red cabbage and lamb gravy (su,dy,f,eg)	23
Steamed Shetland mussels with white wine, garlic and parsley, ciabatta and thin cut chips (gl,su,mo)	22

GRILL

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

STEAKS		SAUCES	
10oz ribeye	32	Peppercorn (dy)	4.75
10oz sirloin	29	Wild mushroom	4.75
8oz fillet	39	Blue cheese (dy)	4.75

DRINKS



WILLOWBECK LODGE

COCKTAILS

- Hugo Spritz

A refreshing Italian-inspired spritz combining elderflower liqueur, Prosecco and soda
- Mojito

White rum combined with flavours of juicy lime, mint and brown sugar
- Passionfruit Martini

Vodka combined with juicy passion fruit and citrusy lime flavours, balanced with smooth notes of vanilla and marshmallow
- Espresso Martini

A harmonious blend of robust coffee and smooth vodka, delivering a rich, velvety texture
- French Martini

A vibrant pink colour with refreshing sweet-tart flavour profile vodka, Chambord and pineapple juice
- Margarita

A sharp refreshing blend of tequila, orange liqueur and lime juice

Aperol Spritz

Popular Italian cocktail with Prosecco, Aperol and soda. Served with orange slice

Gin Basil-Fizz

A refreshing mix of gin, basil, citrus and soda, creating a crisp, herbaceous and zesty fizz

Spicy Margarita

A bold blend of tequila, Anchos Reyes Verde Chilli liqueur, triple-sec and fresh lime complimented with a lime and chilli spiced rim

Limoncello Spritz

Zesty Limoncello, crisp Prosecco and soda water

MOCKTAILS

- Passionfruit Martini

Passionfruit, 0% gin, lime juice, vanilla syrup
- French Martini

Pineapple juice, 0% gin, raspberries
- Mojito

Mint, apple juice, lime juice, brown sugar and soda water
- Strawberry Daiquiri

Strawberries, fresh lime, vanilla syrup and apple juice

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	25ml	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

LOW & NO ALCOHOL

Peroni Nastro Azzuro 0.0%	330ml	5.50
Kopparberg Alcohol Free Mixed Fruit	500ml	6.50
Guinness 0.0%		6.75
Hawkstone Lager 0%	330ml	5.50
Tanqueray Alcohol Free Gin		5.50
Tanqueray Flor de Sevilla Alcohol Free Gin		6.50
Whitley Neill Rhubarb and Ginger 0% Gin		5.50

NON-ALCOHOLIC WINES

Asio Otus White White, ITALY	75cl	21.00
Asio Otus Red Red, ITALY	75cl	21.00
Asio Otus Sparkling White, ITALY	75cl	22.00

SOFT DRINKS

Fever Tree Mixers			4
(Indian tonic, refreshing light tonic, ginger ale, Mediterranean tonic, rhubarb and raspberry tonic)			
Coca Cola	330ml	4.75	
Coca Cola Zero/Diet Coke	330ml	4.50	
Classic Cola, Diet Cola, Lemonade, Low Cal Tonic	Half	3	Pint
Fentimans Ginger Beer		275ml	4.50
Fentimans Elderflower		275ml	4.50
J2O Flavours			4.25
Harrogate Still	330ml	4	750ml
Harrogate Sparkling	330ml	4	750ml

GIN

Tanqueray	25ml	7.25
Bombay Sapphire	25ml	7.50
Hendricks	25ml	8
Lake Distillery Gin	25ml	7.50
Lakes Distillery Pink Grapefruit Gin	25ml	7.50
Whitley Neill Rhubarb and Ginger Gin	25ml	7.25
Whitley Neill Blood Orange Gin	25ml	7.25
Bombay Sapphire Gin	25ml	7.25

RUM

Havana Club White	25ml	6.50
Kraken Spiced	25ml	7
Bumbu XO	25ml	8

TAWNY PORT

Cockburns	50ml	6
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VODKA

Absolut Blue	25ml	6.50
Grey Goose	25ml	7.50

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

Harvey's Solera Sherry	50ml	6
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BEER & CIDER

Cruzcampo	Half	3.65	Pint	6.75
Birra Moretti	Half	4.25	Pint	6.95
Beavertown Neck Oil	Half	4.25	Pint	7.25
Guinness	Half	3.65	Pint	6.75
Hawkstone Session Lager	Half	4	Pint	6.85
Hawkstone IPA	Half	4	Pint	6.85
Peroni Nastro Azzurro		330ml	5.50	
Hawkstone Hedgerow Cider		500ml	7.25	
Hawkstone Original 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
Petit Pont Vermentino Colombard White, FRANCE	34.50	11.50	8.75
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		
Marques D La Concordia Especial Brut Cava White, SPAIN	75cl	35	
Laurent-Perrier La Cuvee NV White, FRANCE	75cl	85	
Henri Favre Brut NV Champagne FRANCE	60		

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



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