

Champagne afternoon tea per person	29.95
Traditional afternoon tea per person served daily until 5.00pm	24.95
Cream tea including a pot of tea/speciality coffee served daily until 5.00pm	10.00

Homemade Soup of the Day served with traditional accompaniments	6.00
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COLD SANDWICHES

Served on white or wholemeal bread.

Oak Smoked Chicken thyme mayonnaise, cos lettuce	8.75
Free Range Egg Mayonnaise, cress	7.95
Smoked Salmon dill tartar crème fraîche, capers	9.50
Lancashire creamy cheese apple ‘slaw, gherkin, baby greens	7.95
Honey Roast Ham wholegrain mustard, tomato, lettuce	8.50

SPECIALITY SANDWICHES

Served with fries.

Open steak sandwich watercress, pickled onion, horseradish, gherkins, smoked tomato relish Add blue cheese	14.95 15.95
Classic chicken club sandwich poached chicken mayonnaise, smoked bacon, egg, lettuce, beef tomato, toasted bread	12.95
Lancashire ‘creamy’ cheese open sandwich Lancashire ‘Creamy’ cheese and panzanella salad, balsamic dressing on wholemeal bread	11.95

LANGDALE CLASSICS

Handmade beef burger Smoked Cumberland cheese, baby gem lettuce, beef tomato, red onion, gherkin, house made ketchup, fries Add bacon	14.95 15.95
Fish and Chips ‘LangdALE’ beer battered Haddock, hand cut chips, tartare sauce, buttered mushy peas, charred lemon	14.95
Steak Frites garlic and thyme butter, confit tomato, French fries Add sauce - Peppercorn or Béarnaise	19.95 3.75
The Langdale Chicken Pie with new potatoes, fine beans	13.95
Linguine with Mascarpone lemon, spinach, broad beans, hazelnuts	12.95

COLD PLATES

Charcuterie Plate salami, prosciutto, chorizo, apple chutney, peanuts, sourdough, smoked brie, blacksticks blue, damson jelly, pickles	15.95
Lakeside Plate oak smoked salmon, potted shrimp, mackerel paté, crevettes, smoked trout rillettes, cray fish, charred lemon, sourdough toast, tartare crème fraîche	15.95
Classic Caesar Salad baby gem, sourdough crouton, pancetta, anchovies, parmesan, Caesar dressing Add char-grilled chicken Add pan-fried seabass	12.95 15.95 17.50
Yorkshire Fettle and Quinoa Salad almonds, Kalamata olives, mint, basil, heritage tomatoes	12.95

Panzanella and Goats Cheese Salad Italian style salad of roasted pepper, tomatoes, red onion, basil and sourdough served with Ribblesdale goats cheese Add char-grilled chicken Add pan-fried seabass	12.95 15.95 17.50
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SIDES

Rocket, parmesan and tomato salad	
Hand cut chips	
Baby potatoes, mint butter	
Skin on thin fries	
Fine beans and pine nuts	All 3.75

HOT DRINKS

Taylors of Harrogate tea	
English Breakfast	
Decaf Breakfast Tea	
Delicate Green	
Organic Peppermint	
Earl Grey	
Darjeeling	
Blackberry and Raspberry	
Sweet Rhubarb	all at 4.30
Freshly ground coffee	
Cappuccino	
Americano	
Latté	
Mocha	
Double Espresso	
Flat white	all at 4.30

SOFT DRINKS

Luscombe premium soft drinks	
Ginger Beer	
Sicilian Lemonade	
St Clements	
Raspberry Crush	
Sparkling Apple	
Wild Elderflower Bubbly	3.95

SIGNATURE SERVES

Aperol Spritz Aperol Aperitivo, Prosecco and soda - served over ice with a fresh orange slice	9.00
Tom Collins Tanqueray gin, soda water and fresh lemon juice - served over ice with a fresh lemon wheel	8.50
Prosecco Cosmopolitan Smirnoff vodka, Cointreau orange liqueur, fresh cranberry and lime juice, with a generous Prosecco top. Served with a fresh orange twist.	10.00

Prices include VAT, service at your discretion. Allergen Information - we really a 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.

DRINKS

GIN	
Our G&T serves are accompanied with a choice of premium Fever-Tree tonic and the perfect garnish	
Whitley Neill with orange	10.50
Hendrick’s with cucumber and rosemary	11.00
Brockmans with grapefruit and blueberries	11.50
Opihr with ginger and star anise	10.50
Whitley Neill Rhubarb & Ginger with lemon	11.00
The Botanist with lime and bay leaf	12.00

Champagne and Sparkling		125ml	bottle
Louis Roederer Brut			
NV, France		11.95	70.00
Ayala Brut Majeur			
NV, France		9.75	53.00
Prosecco Romeo Spumante			
NV, Italy		6.25	31.95
White Wines	175ml	250ml	bottle
Pinot Grigio Giralan			
Italy	7.55	10.65	31.00
Bourgogne Chardonnay			
Joseph Faively			
France	8.30	11.75	34.25
Red Wines	175ml	250ml	bottle
One Chain Vineyards			
'The Wrong Un' Shiraz Cabernet			
Australia	6.85	9.65	27.95
Montepulciano d'Abruzzo			
Talamonti			
Italy	7.30	10.30	29.95
Bodegas Luis Canas,			
Rioja Reserva			
Spain	9.20	12.95	37.95
Rosé Wines	175ml	250ml	bottle
Ancora Chiaretto Rosé			
Italy	5.90	8.30	23.95

OUR VERY OWN BEER	
LangdALE 3.8% bitter Our very own exclusive hotel ale from Thwaites Brewery. With a lingering bitter finish, and a fresh hop and fruit aroma.	4.40