

drinksdrinksdrinks

Teas

All of our teas are sourced from Shibui Tea, served in a biodegradable tea bag

English Breakfast	£2.95
Earl Grey	£3.50
Chamomile Citrus	£3.50
<i>Herbal infusion (caffeine free)</i>	
Organic Mint	£3.50
<i>Infusion of organic spearmint (caffeine free)</i>	
Berry Hibiscus	£3.50
<i>A fruit infusion (caffeine free)</i>	
Gingerbread	£3.50
<i>Herbal infusion with ginger and liquorice (caffeine free)</i>	
African Winter Rooibos	£3.50
<i>Herbal infusion with exotic spices (caffeine free)</i>	
Ti Kuan Yin	£3.50
<i>A Chinese Oolong tea with floral notes (caffeine free)</i>	

Coffees and Hot Chocolate

Americano	£2.95
Espresso	£2.95
Café Latte	£3.20
Cappuccino	£3.20
Double Espresso	£3.20
Flat White	£3.20
Iced Coffee	£3.95
<i>With cream</i>	
Posh White Hot Chocolate	£3.95
<i>Topped with marshmallows and lashings of cream, served with a chocolate flake</i>	
Posh Milk Hot Chocolate	£3.95
<i>Topped with marshmallows and lashings of cream, served with a chocolate flake</i>	
Liqueur Coffee	£5.95
<i>Served with fresh cream</i>	
Baileys Latte	£6.95
<i>Topped with cream served with a chocolate flake</i>	

Soft Drinks

Various Soft Drinks available from	£2.80
Diet Coke	from £2.50
Coca Cola	from £2.50
Lemonade	from £2.50

Beers and Ciders

We have a large variety of draught beers, as well as craft ales, stout and cider
Please ask our staff for details

Gins

Prices from £3.95
We have an exquisite selection of gins available with various alcohol levels and various flavours. Please ask our bartender for the weekly array!

Rums

Prices from £3.80
We have an exquisite selection of rums available with various alcohol levels and various flavours. Please ask our bartender for the weekly array!

Vodkas

Prices from £3.40
We have an exquisite selection of vodkas available with various alcohol levels and various flavours. Please ask our bartender for the weekly array!

Whiskys

Prices from £3.40
We have an exquisite selection of whiskys available with various alcohol levels and various flavours. Please ask our bartender for the weekly array!

Cocktails

Cherry Bakewell	£9.95
<i>Cherry brandy and cranberry, amaretto for the almond, all topped with whipped fresh cream</i>	
Peach and Mango Daiquiri	£9.95
<i>Peach schnapps and frozen peach and mango chunks blended with white rum</i>	
Cucumber, Apple and Mint Martini	£9.95
<i>Apple vodka, cucumber syrup, cloudy apple juice and fresh mint</i>	
Espresso Martini	£8.95
<i>Vodka, coffee liqueur and espresso, the coffee lover's cocktail</i>	
Passion fruit Pornstar	£9.95
<i>One of our most popular cocktails, a fizzy delight packed full of passion! Passion fruit liqueur, passion fruit puree, vodka and pineapple served with a shot of Prosecco</i>	
Aperol Spritz	£9.95
<i>An Italian aperitif, soda and Prosecco, garnished with a slice of orange</i>	
Long Island Iced Tea	£10.95
<i>Gin, tequila, triple sec, white rum, sour mix and Pepsi</i>	
Billionaire's Punch	£119.99
<i>A two pint pitcher, filled with mint, fresh fruit and strawberry Pimms, all served with a bottle of Moët Ice Champagne to pour over</i>	

Vodka Martini	£9.95
<i>Dirty or twist</i>	
Margarita	£10.95
<i>Served frozen</i>	

Bellini	from £7.95
<i>Ask about our flavours - make it a royal with a Champagne alternative</i>	

Bloody Mary	£8.95
<i>Spiced rich tomato juice, vodka, lemon juice, Worcestershire sauce and Tabasco</i>	

Dune Bug	£9.95
<i>Melon liqueur, coconut rum, crème de banana, fresh lime juice and pineapple juice</i>	

Mandarin Sours	£9.95
<i>Mandarin liqueur, tequila, fresh lemon juice and egg white</i>	

Negroni	£9.95
<i>Dry gin, Campari and vermouth rosso</i>	

Allergies

Some drinks may have ingredients which could cause an allergic reaction, please ask staff if you have any concerns

menu

Village Inn bar grill

Please scan to
order online



menu

Village Inn
bar grill

Please scan to
order online



drinksdrinksdrinks

Breakfast Menu

Served until 12noon

Village Inn Full English Breakfast £9.95

Smoked back bacon, local Cumberland sausage, fried hens egg, black pudding, mushrooms, tomato, hash browns, baked beans and toast

Village Inn Veggie Breakfast (V) £9.00

Grilled Halloumi fries, avocado, fried hens egg, hash browns, tomato, mushroom, baked beans and toast

Breakfast Waffles £8.00

Smoked back bacon, fried egg, baked beans and sausage served with HP Sauce

Veggies Breakfast Waffles (V) £8.00

Halloumi chips, mushrooms, fried egg and baked beans

Crispy Back Bacon Bagel £5.00

Cumberland Sausage & Egg Bagel £7.00

Mushroom, Egg & Tomato Bagel (V) £6.00

Toast & Butter (V) £2.00

Starters & Light Bites

Village Inn Salt & Pepper Squid £9.95

Homemade Chicken Liver Parfait £8.00

Toast and Lakeland butter

Sweet Chilli Soy & Ginger Marinated Tofu (VG) £9.00

Marinated tofu on an Asian chop salad topped with toasted sesame seeds and fresh coriander

Crispy Goats Cheese Lollipop (V) £9.00

On a salsa verde with tossed leaves

Whole Grilled Fresh Sardines £9.00

On a slow roasted vine tomato red onion and basil bruschetta

Bang Bang Chicken Skewers £11.00

With peanut lime chilli and coriander house slaw with a peanut dressing

Pigs in Blankets with HP Sauce £6.00

Mini Pot of Fresh Mussels & Garlic Focaccia £9.00

Cooked marinere (white wine, onion, garlic and a splash of cream)

OR Thai Style £9.00

(Coconut milk, chilli, coriander)

Fresh Picked Ham Hock & Sweetcorn Fritters £9.00

Served with a homemade sweetcorn and chipotle relish

Pan Seared Fresh Scallops £12.00

With grilled black pudding, crispy pancetta, dressed with apple and sultana and peppered rocket

Halloumi Fries Stack (V) £7.00

With a damson ketchup dip

Village Inn Dipping Tray (serves 2) (V) £14.00

Marinated olives, buffalo mozzarella, sunblush tomatoes, dips and garlic focaccia

Fresh Bagels & Chunky Chips & Slaw

Fillet O Fish £9.95

Tartare sauce and fresh leaves

Chunky Chip Butty Bagel £6.00

BLT £9.00

Smoked bacon, lettuce, fresh tomato and garlic mayo

HLT (V) £9.00

Thinly sliced fried halloumi, chips, layered with fresh tomato, lettuce and garlic mayo

Ham Hock £9.00

Grilled cheddar and homemade sweetcorn relish topped with a crispy ham hock crisp

Baked Goats Cheese (V) £9.00

Fried garlic, mushroom and onions, fresh sliced beef tomato and peppered rocket

Sides

Chunky Chips (V) £3.50

Spiced Chunky Chips £4.00

Celeriac Wedges (VG) £4.00

Lightly Battered Green Bean Chips (VG) £5.00

Homemade Mac & Cheese (V) £6.00

Roasted Root Veg (VG) £4.00

Cheesy Mash (V) £5.00

Crispy Onion Rings (VG) £4.00

Sunday Roast

Served Sunday Only
Sirloin of Beef with all
the trimmings

£15.00

When it's gone, it's gone!

The Show Stopper

£32.00

Local 16oz Cote de Boeuf (ribeye on the bone), cooked as you like with vine tomato, mushrooms, crispy onion rings, chips and a side of mac and cheese

Mains

Guinness Battered Fish & Chips £14.00

Served with mushy peas, , lemon and tartare sauce

Large Pot of Fresh Mussels £16.00

Cooked Marinere or Thai style, chunky chips and dipping bread

Whole Roasted Ham Hock £16.00

With roasted celeriac wedges, fried duck egg and homemade baked beans

Catch of the Day Fish Pie £17.95

Topped with fluffy cheesy mash and green bean chips

Roasted Butternut Squash (V) £14.00

Spring onion, goats cheese and pumpkin seed pasta served with garlic focaccia

Buffalo Mozzarella (V) £14.00

Beef tomato and fresh basil capresse and focaccia pizza

Village Inn Mixed Grill Pizza £18.00

Village Inn Mixed Seafood Pizza £15.00

Goats Cheese, Mushroom, Olive and Pesto Focaccia Pizza (V) £14.00

Garlic Focaccia (VG) £10.00

Garlic Cheesy Focaccia (V) £11.00

Teriyaki Salmon Nicoise Salad £16.00

With a light wasabi dressing

Capresse Salad (V) £11.00

Sliced Buffalo Mozerella layered with beef tomato drizzled with fresh basil pesto on a bed of leaves topped with capers and black olives

Capresse Salad (V) £11.00

Sliced Buffalo Mozerella layered with beef tomato drizzled with fresh basil pesto on a bed of leaves topped with capers and black olives

From The Grill

Village Inn Mixed Grill £29.00

Sausage of the day, glazed ham hock, lamb cutlet, mini beef kofta, duck egg, tomato, mushroom, black pudding, chips and onion rings

Whole Rack of Lamb £28.00

Rosemary mash, roasted celeriac, buttered greens and real gravy

Grilled Homemade Turkey Burgers £14.00

2 x 4oz turkey burgers on a sourdough roll filled with an apple and sage stuffing, onion rings, chunky chips and slaw

Classic Waygu Burger £15.00

Chunky chips, fresh slaw and onion rings

Sausage Swirl of the Day £14.00

Roasted root veg, cheesy mash and onion gravy

10oz Fillet Steak £36.00

Cooked as you like with vine tomatoes, mushrooms, crispy onion rings, chunky chips and a side of mac and cheese

Hanging Chicken Kebab £16.00

Marinated in garlic herb teriyaki, honey and soy sauce, served with lightly spiced chips, flat bread, chopped salad and garlic butter

Hanging Beef Kebab £19.00

Marinated in garlic herb teriyaki, honey and soy sauce, served with lightly spiced chips, flat bread, chopped salad and garlic butter

Village Inn Little Eaters

Served with Peas or Beans

Homemade Mac and Cheese (V) £6.00

Fish Goujons, Chips and Mushy Peas £8.00

Garlic Cheese and Tomato Bread (Pizza) (VG) £8.00

Mini Mussels and Garlic Bread £9.00

Sausage of the Day, Chips and Mushy peas £7.00

Shakes & Cakes

Thick Shakes all £4.95

Oreo Thick Shake

Reeses Peanut Butter Thick Shake

Banoffi Pie Thick Shake

After Eight Mint Thick Shake

Nutella Thick Shake

Desserts & Slices

Toffee Popcorn Caramel Slice £3.50

Marshmallow Rocky Road Slice £3.50

Double Chocolate Brownie £3.50

Raspberry Almond Bakewell Slice £3.50

Caramel Shortbread £3.50

See cabinet for daily fresh desserts

Ice Cream available

Cheesecake of the Day £5.95

Warm Caramel Apple Pie & Cream £5.95

Lemon Meringue Pie £5.95

All Butter Flapjack £3.50

Sticky Jaffa Orange Cake £5.95

Terry's Choc Orange & Fresh Fruit Marshmallow Fondue for 2 Sharing £14.95

Crunchy Meringue Roulade of the Day £5.95

Crunchy Meringue Roulade of the Day £5.95

Crunchy Meringue Roulade of the Day £5.95

Please ask for allergens

Allergens

(V) Vegetarian Dish (VG) Vegan Dish (GF) Gluten Free

Some dishes can be altered to suit a Gluten Free, Vegan and Vegetarian diet, please ask to see what we can do for you.

Always ask a senior member of staff or speak to the chef if you have any food allergies, intolerances or special dietary requirements.

Nuts and Sesame Oils may be used in all dishes. We cannot guarantee against traces of ingredients on the menu.