



# HOLKER HALL & GARDENS MENU

## Light Bites

<b>FARMHOUSE TOAST</b>	3
<i>Seeded wholemeal or white sourdough bloomer served with real Cumbrian butter.</i> (v, gf*, ve*)	
<b>TOASTED CURRANT TEACAKE</b>	3.5
<i>Served with real Cumbrian butter.</i> (v)	
<b>GRILLED CURED BACON</b>	7
<i>Served in a locally made milk roll with plenty of butter.</i> (gf*, df*)	
<b>CUMBERLAND SAUSAGE SWIRL</b>	7
<i>Served in a locally made milk roll with plenty of butter.</i> (df*)	

## Everything Eggs

<b>HOLKER BREAKFAST STACK</b>	13
<i>Crispy bacon, sausage, hash brown and poached egg served on toasted sourdough with Cumbrian ketchup.</i> (df*)	
<b>TURKISH EGGS</b>	10
<i>Poached eggs, served over garlic yoghurt with chilli butter, Persian thyme, dill and flatbread</i> (gf*/v)	
<b>AVOCADO ON SOURDOUGH</b>	11
<i>Topped with poached eggs, leaves, seeds and crispy fried onions.</i> (gf*/v)	
<b>DUCK EGG ROSTI</b>	12
<i>Home made potato rosti seasoned with herbs, served with fried portobello mushrooms, roasted plum tomatoes, fried duck egg.</i>	

## Sides

<b>SKIN ON FRIES</b>	4
<b>CRISSCUT FRIES</b>	5
<i>Served with homemade garlic mayo dip</i>	
<b>DRESSED MIXED SALAD</b>	4
<b>BREAD AND BUTTER</b>	2
<b>A BOWL OF OUR SIGNITURE SLAW</b>	4

Please let our team know if you have any allergens or dietary requirements - allergen information is available upon request. We can cater for most dietary requirements and will make alterations where possible to suit your needs. Unfortunately we cannot guarantee our dishes are free from nuts.

We have indicated where possible whether our dishes meet a specific dietary need using the table below

(gf) gluten free (v) Vegetarian (ve) Vegan (df) Dairy free (\*) dish can be altered

## Soup and Sandwiches

<b>CHOICE OF HOMEMADE SOUPS</b>	7
<i>Always gluten free and served with warm sourdough bread and Cumbrian butter</i>	
<b>CHANGE TO A CHEESE SCONE</b>	1
<b>SANDWICHES</b>	
<i>Served on seeded wholemeal bloomer with root vegetable crisps and our signature slaw</i> <i>Gluten free bread available</i>	
<b>MATURE CHEDDAR CHEESE</b>	8
<i>With homemade rhubarb and apple chutney</i>	
<b>TUNA MAYONNAISE</b>	8
<i>with pickled cucumber</i> (df*)	
<b>EGG MAYONNAISE</b>	8
<i>Mixed with crunchy watercress</i> (df*)	
<b>GLAZED HOME ROAST GAMMON</b>	9
<i>(df*)</i>	
<b>ADD A CUP OF SOUP OR A BOWL OF FRIES</b>	3.5
<b>CORONATION CHICKPEA</b>	10
<i>On toasted sourdough with fresh leaves roasted pepper and crispy onions</i> (ve)	

## Seasonal Dishes

<b>CUMBRIAN RAREBIT</b>	12
<i>Toasted sourdough, topped with a rich cheese and ale sauce, finished under the grill with mature cheddar, drizzled with Cumberland sauce and served with salad and our signiture slaw.</i>	
<b>HOMEMADE QUICHE</b>	14
<i>Served warm with salad and our signature slaw</i> <i>See our specials board for todays flavour.</i>	
<b>HOLKER ESTATE VENISON KOFTA</b>	17
<i>Served on griddled flatbread, with pickled cucumber and onions, seasoned tomatoes, fire roasted peppers, leaves, zaatar and garlic yoghurt.</i>	
<b>ROASTED VEGETABLE TAGINE (v)</b>	14
<b>OR</b>	
<b>LAMB AND ROASTED VEGETABLE TAGINE</b>	18
<i>Both cooked in a tomato sauce enriched with spices, herbs and citrus, topped with yoghurt and served with herb tabbouleh and seasoned tomato salad.</i>	
<b>CARTMEL VALLEY BEEF BURGER</b>	18
<i>Served in a ciabatta bun with gem lettuce, tomato, pickles, smoked Applewood cheese and relish with fries and our signature slaw.</i>	



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& GARDENS

# DRINKS

## Coffee

ESPRESSO	2.8
AMERICANO	3.5
FLAT WHITE	3.5
CAPPUCCINO	3.8
LATTE	3.8
FLAVOURED SYRUPS	1
<i>Caramel, gingerbread, hazelnut, vanilla</i>	
ALTERNATIVE MILKS	0.3
<i>Oat or Soya</i>	

## Tea

BREAKFAST TEA FOR 1	3
BREAKFAST TEA FOR 2	4.5
'DOROTHY'S OF GRANGE' TEAS	3.5
<i>Blue cornflower Earl Grey   red berry blast</i>	
<i>rooibos   temple of heaven gunpowder green</i>	
<i>Whole peppermint leaves</i>	
<i>Zingy lemon and ginger surprise</i>	

## Hot Chocolate

HOT CHOCOLATE	3.8
MOCHA	4

## Cold Drinks

SPARKLING CANS	3
<i>Coca-cola   diet coca-cola  </i>	
<i>R Whites lemonade   vimto</i>	
CAWSTON PRESS	3.5
<i>Cloudy apple   ginger   elderflower  </i>	
<i>rhubarb   orange   cloudy lemonade</i>	
CAWSTON PRESS CARTONS	2
<i>Apple &amp; mango   apple &amp; berries</i>	
FRESH JUICES	3.5
<i>Orange   apple</i>	
J20	3.5
<i>Orange &amp; passionfruit   apple &amp; raspberry</i>	
HARROGATE WATER	2
<i>Still   sparkling</i>	

## Alcohol

BOWNESS BAY	6.5
<i>Swan Blonde / Lakeland Lager</i>	
FELL BREWERY	6.5
<i>Session IPA</i>	
LAKES BREW CO	6.5
<i>DDH Pale</i>	
BULMERS CIDER	6
BOWNESS BAY SWAN FREE	5
WINE 187ML BOTTLE	7
<i>Sauvignon Blanc   Zinfandel Rose   Shiraz</i>	
125 ML MEASURE	6.5
PROSECCO 200ML BOTTLE	8
PROSECCO 700ML BOTTLE	27.5

## Something Sweet

HOMEMADE SULTANA SCONE	4
<i>served with real Cumbrian butter and jam</i>	
ADD CLOTTED CREAM	1.5
CHEESE AND WHOLEGRAIN MUSTARD SCONE	4
<i>with real Cumbrian butter</i>	
A SELECTION OF HOMEMADE CAKES AND TRAYBAKES	4.5
ENGLISH LAKES ICE CREAM TUBS	3.5
<i>Blackcurrant and cream   crushed strawberry   death by chocolate   double Jersey   mango sorbet  </i>	
<i>mint choc chip   sweet and salted popcorn   thunder and lightning   vegan vanilla</i>	