



cakes, biscuits & gateaux

Our cakes are made with local free range eggs and fresh, unsalted butter. We keep batches small and regret that not all our cakes and biscuits are available all the time.

Dark Chocolate Brownies

Made with plain Belgian chocolate, rice flour and ground almonds to give moistness. **£2.15**

Crunchy Jumbles

Three chewy, crispy cookies made with dark chocolate drops, rice crispies & chopped nuts. **£1.35**

Gingerbread

A moist, gingerbread. This is a family recipe and has some mixed spice added. Served with butter. **£1.90**

Meringues

Made with free range eggs and raw cane sugar, these shells have a delightful chewy, toffee like centre. Served with clotted cream and fruit coulis (pair) **£1.95**

Hazelnut Torte

Freshly roasted & ground hazelnuts combined with free range eggs and 70% plain chocolate. Flour free. Served with clotted cream. **£2.25**

Carrot Cake

A delicious, light cake flavoured with cinnamon & freshly ground spice, with the added crunch of walnuts. **£2.25**

Treacle Tart

But not as you know it! With the tang of fresh lemon juice and ground ginger, there is no hint of sickly sweetness found in shop-bought tarts. Served warm with clotted cream. **£1.95**

Cheese Scone

Made with wholemeal & strong plain flour and plenty of Berwick Edge cheese and Cumberland Mustard. Served with butter **£1.50**

Fruit Scone or Date & Walnut Scone

An egg enriched scone, made today with wholemeal and white flour and plenty of currants or dates and walnuts. Served with butter & local jam. **£1.65**

Toasted Plum Bread

Bryson's plum bread is packed with fruit. Served freshly toasted with butter. **Two slices £1.80**

Toasted Muesli Bread

Sometimes we run out of Bryson's plum bread, but their muesli bread is probably even better when toasted. Four small slices served with butter. **£1.80**

Mr Jack's Flapjacks

Made at the Staff of Life bakery in Kendal, these flapjacks are the perfect combination of flavours, with the toasted crunch of oats and the melting quality of butter and golden syrup. 9 varieties **£1.75**

Fruit Cake

Two slices of rich fruit cake, made by Bryson's of Keswick, served with a slice of special reserve Wensleydale **£1.95**



drinks

choose from one of our delicious hot or cold drink, or treat yourself to a glass of wine!

Cafetiere Large (3-4 cups)

Our coffee selection is taken from Taylor's of Harrogate. Served with either cold or hot milk. **£3.80**

Cafetiere Small (1-2 cups)

Our coffee selection is taken from Taylor's of Harrogate. Served with either cold or hot milk. **£2.85**

Pot of Tea for two

Choose from a range of Taylor's teas. **£3.00**

Pot of Tea for one

Choose from a range of Taylor's teas. **£1.55**

Hot Chocolate made with Mary's Belgian chocolate sauce & milk, not water. **£2.10**

Apple Orchard

Apple juice, freshly pressed in Kendal from regional & British apples. **£1.95**

Luscombe's Organic

Choose from our selection including Sicilian Lemonade, Raspberry & Vanilla Lemonade, Strawberry Lemonade, and Lime Crush. **£2.15**

Soma Smoothies

Choose from this organic range of fresh fruit smoothies. **£2.50**

Willow Water

Local spring water, either still or sparkling. **£1.75**

Belvoir Fruit Crush & Pressé

Choose from our selection including; elderflower presse, Cranberry presse, or lemonade. **£2.15**

Fentiman's Botanical Choose from our selection;

Dandelion & Burdock or Cola. **£2.15**

Seasonal Cordial

Please ask for our seasonal Belvoir cordial. **80p**

Fancy something a little stronger?! our wines are served from 187ml bottles.

Red Wine Please ask for today's choice **£2.70**

Ernest & Julio Chardonnay **£2.70**

Muscadet Serve et Maine **£2.70**



lunchtime snacks

Not got room for a full meal? choose from our delicious lunchtime snacks, available from 12 - 3pm.

Soup & Soda Bread

Soup made here fresh each day. Served with a slice of our own special Soda Bread. **£3.60**

Quiche & Salad Leaves

A delicious pastry baked with Berwick Edge cheese encloses our quiches. Please see our blackboard for today's choice. Served with a mixed leaf salad, dressed with George's honey and garlic dressing. **£4.95**

Toasted Panini with a selection of fillings;

Ham, Brie & Onion Marmalade **£4.95**

Ham & Gruyere Cheese **£4.95**

Cheese & Chutney **£4.95**

Brie & Cranberry **£4.95**

All served with side salad.

Potted Shrimps & Salad Leaves

A classic local dish. Served warm with toast and a dressed mixed leaf salad. **£4.95**

Goats Cheese & Salad Leaves

Two goats cheese filo pastry tartlets. Served warm with a dressed mixed leaf salad. **£4.95**

Paté & Toast

Two slices of Burbush's Chicken liver paté served with Welcome Inn sour cherry jam. **£3.60**



lunchtime platters

Our platters are made from delicious ingredients, all available in our food hall. Served from 12 - 3pm.

Fish Platter & Salad Leaves

A platter of delicious smoked and cured fish, taken from our extensive selection of regional specialities. Served with a mixed leaf salad, with dressing from our extensive range. (min. weight of fish 180g) **£7.95**

Cheese Platter

A platter of delicious regional cheeses to include: soft, blue, hard & smoked cheese, taken from our extensive selection. Served with Welcome Inn's chutneys, a slice of our soda bread and dressed salad leaves. (min. weight of cheese 200g) **£6.95**

Salmon Crostini

Locally smoked salmon served on a bed of savoury cream cheese, dressed with fresh lemon juice and freshly milled mixed peppercorns. Served with dressed salad leaves. **£4.95**

Duck Crostini

Locally smoked duck breast served on a bed of chicken pate and sour cherry jam. Served with dressed salad leaves. **£4.95**