



TWEEDIES

BAR & LODGE

DINNER

5.30pm – 8.30pm

Bar & Outdoor Dining: Please take note of your table number and order with a member of staff at the bar.

Restaurant Dining: A member of staff will be with you shortly to take your order. All food is locally sourced & cooked fresh to order, at busy times there will be a wait.

GFA - Gluten Free Available

Please inform a member of staff about any allergies or dietary requirements.

NIBBLES

Baked Camembert For Two (V)

Honey, garlic & thyme

Focaccia Board (V)

Whipped butter

Halloumi Fries (V)

Chilli jam

STARTERS

Today's Soup (GFA)

Served with a warm roll

Winter Salad

Squash, sweet potato, red onion, confit garlic, kale, chilli jam

Moules Mariniere

Crusty French stick

Salmon Spring Roll

Wasabi aioli, pickled ginger, sesame oil, coriander

Ham Hock Terrine

Apricot chutney, toasted sourdough

Sticky Lime & Honey Chicken Wings

Smoked Pigeon

Black pudding, poached egg, honey mustard dressing

Deep Fried Burrata

Tomato & basil sauce

Bang-bang Cauliflower (V)

Maple & sweet chilli sauce

Garlic Mushrooms

Truffle oil

SIDES

Tweedies House Salad (Vg, GF)

Sticky Red Cabbage (Vg, GF)

Triple Cooked Chips (Vg,GF)

French Fries (Vg,GF)

Jug of Gravy

MAINS

Steak and Kidney Pudding

Glazed Winter root vegetables

Wild Rabbit wrapped in Bacon

Stuffed with pork & apricot, savoy cabbage, chestnuts, parsley root, fondant potato, creamy cider sauce

Pork Medallions

Mash, Winter greens, creamy mushroom & Madeira sauce

Lakeland Wild Venison Rump

Sweet potato mash, sticky red cabbage, parsnips, blackberry jus

Spicy Buttermilk Chicken Burger

Brioche bun, red cabbage, fennel, coriander, lime & siracha slaw, Montory Jack, Cajun fries

Fish Stew

Prawns, mussels, saffron potatoes, samphire, pan fried colie

Fish & Chips (GFA)

Beer battered Fleetwood haddock, triple cooked chips, mushy peas & chunky tartare sauce

Coconut & Chickpea Curry (V or Vg)

Rice, flatbread, halloumi, courgette, spring onion, sweetcorn, cherry tomatoes, coriander & tahini (contains sesame)

Vegetarian Chilli Nachos (V or Vg)

All the traditional Mexican trimmings; guacamole, sour cream, cheese

SHARERS (FOR TWO)

Gammon Board

Honey & mustard glazed gammon, chunky chips, deep-fried panne hen's egg

Mezze Board (VG)

Veggie skewers, lemon hummus, falafel, spiced flatbread, pickles, tzatziki, harissa

KIDS

UNDER 12

Chicken Goujons & Chips

Garden peas or beans

£10.50

Bangers & Mash

Garden peas or beans

£9.50

Beans & Cheese on Toast

£5.95