



TWEEDIES

BAR & LODGE

LUNCH

12noon - 2:45pm

Indoor Dining - Please wait to be shown to your table. Outdoor Dining - Please find a table and wait for a member of staff. We are operating full table service throughout.

Please ask staff about any dietary requirements. All food is cooked fresh to order and at busy times there will be a wait

STACKS

GLUTEN FREE BREAD AVAILABLE

The Stack	£8.25
Cumberland sausage with bacon, guacamole, poached egg and toasted sourdough	
Vegan Stack (vg)	£7.25
Flat field mushroom, oven roasted cherry tomatoes & guacamole.	
Add a poached egg (v)	£1.00

LIGHT BITES

Today's Soup	£5.75
Warm roll	
Smoked Sharing Platter (for 2)	£25.95
Smoked brie, smoked venison, smoked pheasant, smoked pidgeon breast. Served with homemade piccalilli, balsamic vinegar onions, rolled smoked butter in black pepper, Sourdough, game crisps with sea salt and rosemary	

SARNIES

GLUTEN FREE BREAD AVAILABLE

All in Lovingly Artisan buns served with homemade coleslaw	
Roasted Tomato Hummus & Basil Pesto (v)	£7.50
Smoked Salmon, cream cheese and pickled cucumber	£8.95
Roast Beef, Blue cheese and caramelised onion	£9.00

MAINS

Tweedies Beef Burger	£17.95
8oz prime beef burger on Lovingly Artisan bun, burger mayo, gherkin & baby gem, with French fries & tomato salsa	
Bacon	£1.00
Mild Red Leicester	£1.50
Blue Cheese	£1.50
Vegan Black Bean Burger (vg)	£14.50
Toasted ciabatta bun, Pickled Carrot and cucumber ribbons, guacamole, French fries. Optional coconut yoghurt (non Vegan)	
Contains Nuts	
Vegan Chilli (vg)	£15.50
Sweet potato, quinea, kidney beans, black beans topped with avocado. Served with homemade paprika tortillas	
Fish and Chips	£17.95
Beer battered Fleetwood haddock, hand cut chips, mushy peas and chunky tartare sauce	

RAREBIT

ON BRIOCHE

Classic Tweedies Rarebit (v)	£7.50
Streaky Bacon - £1.00 • Poached Egg - £1.00	

SIDES

Hand Cut Chips (GF,DF)	£5.00
French Fries (GF,DF)	£4.00
Cavolo Cabbage, Peas & Heritage Carrots (GF)	£4.00

KIDS

UNDER 12

Fish and Chips	£8.00
garden Peas	
Sausage & Mash Yorkshire Pudding	£8.00
garden Peas, gravy	
Vegetable gratin (V)	£7.50



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CHEESE AND DESSERTS

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DESSERTS

All £8.50

Chocolate Tart
Pistachios & chantilly

Mixed Berry Crumble
Homemade custard

Sticky Toffee Pudding
Butterscotch sauce, toffee crunch ice cream

Steamed Carrot & Walnut Pudding
Mascarpone

WALLINGS ICE CREAM

Wallings Ice Cream (3 SCOOPS) £5.95

Vanilla
Triple Chocolate
Bonfire Toffee

Wallings Sorbet (3 SCOOPS) £5.95

Strawberry
Gin & Elderflower
Peach
Mango

Children's Ice Cream (2 SCOOPS) £3.95

Wallings ice cream is made using milk, from our herd of cows in the fields across the road, giving it providence.

Today we still take the milk from the cows across the road, or as we like to say **real ice cream**, needs **real cows**. But the fun never ends. The quest for the ultimate flavour continues, each one requiring rigorous sampling, to ensure total satisfaction "it's a tough life!"

CHEESE SELECTION

£9.00

Blacksticks Blue

Farmhouse soft blue cheese made from pasturised milk of the Butlers family herd of pedigree cows. Aged for eight weeks, developing an amber hue and a smooth yet tangy taste.

Creamy Lancashire

A fluffy, open textured cheese with a rich creamy flavour and smooth buttery finish.

Eden Valley Brie

White mould ripened Brie made with pasturised Ayrshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Suitable for vegetarians.

All served with Peter Yard's original cheese biscuits, Hawkshead damson chutney, Sourdough, grapes, apple and celery

PORT

Ramos Pintos LBV (50ml) £4.00

Ramos Pintos 10yr Tawny (50ml) £4.50

COFFEE

Beans roasted locally by Redbank Coffee Roasters

Flat White £3.00

Cappuccino £3.00

Long Black £2.90

Espresso £2.00

Americano £3.00

Mocha £3.50

Latte £3.25

Macchiato £2.80

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