



## Bar & Terrace Menu

### Nibbles

Crisps £2.50 | Thai Chilli Crackers £4 | BBQ Corn £3 | Club Nut Blend £4 | Dry Roasted Peanuts £3  
Nocellara and Kalamata Pitted Olives £6

<b>Cold Mezze</b> – Combine any three Mezze Items	£21
Extra pita bread	£3
Green Herb Hummus (VE)	£8
Smoked Cods Roe	£8
Lemon & olive oil	
Tzatziki	£6
Cucumber Greek yoghurt with lemon & garlic	
Soslu Patlican	£8
Roasted aubergine in a tomato & red pepper sauce (VE)	
Beetroot & Goats Cheese Dip	£8
Pomegranate seeds	

### Small Plates

<b>Beef Steak Tomato (DF) (VE)</b>	£8
Anchovies, parsley with garlic & olive oil dressing	
<b>Breaded Avocado Chips (VE)</b>	£9
Siracha mayonnaise	
<b>Crispy Miso Oyster Mushrooms (VE)</b>	£8
Paprika flour with chilli, soy, sesame & coriander dipping sauce	
<b>Buffalo Chicken wings</b>	£9
House buffalo sauce with blue cheese dip & celery	
<b>Breaded Whitebait</b>	£8
Black garlic mayonnaise	

### Cold Plates & Sandwiches

All served with crisps and & salad garnish. *Gluten free bread available.*

<b>Reuben Sandwich</b>	£15
Salt beef, melted Swiss cheese, sauerkraut, pickle & Russian dressing	



<b>NLC Club Sandwich Triple</b>	£14
Grilled chicken breast, Lake District maple cured bacon, egg mayonnaise, tomato & baby gem lettuce	
<b>Scottish Smoked Salmon Sandwich</b>	£15
Smoked salmon, cream cheese, black pepper, served on brown bread	
<b>Rose Harissa Halloumi, Fennel &amp; Tomato, Focaccia Roll</b>	£15
Roasted beef tomato & shaved fennel with rocket leaves	
<b>Roasted Chic Pea &amp; Vegan Tzatziki Wrap (VE)</b>	£13
Soy yoghurt tzatziki, spiced roasted chic peas with baby gem	
<b>Caesar Salad</b>	£11
Crisp gem lettuce, crotons, shaved aged parmesan, Caesar dressing & anchovies	
	Price with Chicken £16 Price with Avocado £15
<b>Chilli &amp; Sesame Salmon Poke Bowl- (DF)</b>	£18
Sushi rice with shallots, carrot, cucumber, spring onion, radish, pickled ginger and siracha dressing	
<b>Smoked Tofu Poke Bowl (VE) (DF)</b>	£15
Sushi rice with carrot, cucumber, spring onion, radish pickled ginger and siracha dressing	
<b>Charcuterie Board (DF)</b>	£15
Selection of cured & dried meats, cornichons, marinated olives, sun blushed tomatoes & focaccia bread	

## Big Plates

<b>NLC Club Burger</b>	£16
Maple cured bacon, cheddar cheese, house onions, Brioche bun & skin on fries	
<b>Fish &amp; Chips</b>	£16
Beer battered fish & chips, mushy peas & tartare sauce	
<b>Pork "Al pastor" Soft Shell Corn Tacos</b>	£17
Pico de gallo, pineapple, chilli jam, sweet potato fries & paprika salt	
<b>Cubano Sandwich</b>	£18
Slow roasted pork shoulder, brioche loaf, cubano sauce, pickles, swiss cheese, sweet potato fries & paprika salt	
<b>Falafel &amp; Spinach Burger (VE)</b>	£14
Beetroot brioche bun, red onion jam & skin on fries	

## Sides

Chips (GF)(DF)VE), Skin on Fries (GF)(DF)(VE), Club Salad (GF)(VE)	£5
Rocket, Parmesan & Pickled Shallot Salad (GF)	£5
Sweet Potato Fries (DF) (VE)	£6



## Desserts

<b>Strawberry Savarin</b>	£11
Strawberry consommé, strawberry compote & creme patisserie	
<b>Sticky Toffee Pudding</b>	£8
Vanilla ice cream, toffee sauce, date purée & pecan crumble	
<b>Pineapple Vegan Cheesecake (VE) (GIF)</b>	£9
Vegan coconut ice cream, lime gel, pineapple compote & pineapple crisp	
<b>'Tiramisu'</b>	£10
Rum Mascarpone, savoiardi, espresso granita & dark chocolate	
<b>Passionfruit &amp; Miso Panna Cotta</b>	£10
Black sesame tuille, mango gel, mango marshmallow	
<b>Strawberry Carpaccio (VE) (GIF)</b>	£9
Black pepper syrup, strawberry granita, strawberry sorbet & basil	
<b>Gooseberry and Almond Tart</b>	£10
Frangipane, apple and elderflower purée & clotted cream	
<b>Choice of Ice Cream or Scoop</b>	Price per scoop £2.50
Chocolate, Vanilla, Salted Caramel or Coconut Ice Cream (VE)	
Lemon, Raspberry (VE) or Mango (VE) sorbet	

## Savouries

<b>'Bombardier Beer' Welsh Rarebit (V)</b>	£9
Rarebit sourdough & club chutney	
<b>Mushrooms On Toast (VE)</b>	£11
Sautéed mushrooms, parsley, truffle oil & toasted sourdough	
<b>Regional &amp; British European Cheeses</b>	
<b>Choice of three for £11 or a choice of five for £15</b>	
Hand-picked ripe cheeses accompanied with homemade chutney, celery, grapes & biscuits	