



Bar Afternoon Menu

2:30pm – 4:30pm

Nibbles & Light Bites

Salted Crisps £2 Pretzel £2 | Thai Chili Crackers £3.50 | Dry Roasted Peanuts £3.50 | Club Nut Mix £3.50

Beetroot Hummus (VE) Toasted pita bread & olive oil	£8
Nocellara & Kalamata Pitted Olives (VE) Toasted pita bread & olive oil	£8
Burrata (V) Crispy chilli, caramelised onions, smoked chilli oil & ciabatta croutes	£12

Lighter Sandwiches & Salads

Free Range Egg & Mayonnaise Pickering watercress	£7
Honey Baked Ham Tomato, wholegrain mustard & baby leaves	£8
Cheese & Chutney Sandwich Farmhouse cheddar & homemade chutney	£8
Vegan Cream Cheese & Cucumber (VE) Plant based cream cheese & English cucumber	£8
Fregola, English Asparagus & Spiced Chickpea Salad (VE) Rocket pesto, concasse tomato & pea shoots	£15
Caesar Salad Crisp gem lettuce, croutons, shaved aged parmesan, Caesar dressing & anchovies. Add chicken / smoked salmon	£14 £5 / £9
Oyster Mushroom & Hummus Gyros (VE) Beetroot hummus, grilled oyster mushrooms, crumble vegan feta & pickled chilli	£10

Sandwiches & Wraps

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

NLC Club Sandwich Triple Grilled chicken breast, Lake District maple cured bacon, egg mayonnaise, tomato & baby gem lettuce	£15
Scottish Smoked Salmon Smoked salmon, cream cheese, black pepper & watercress, served on brown bread	£15

Portobello Mushroom Shawarma (VE) £13
Spiced portobello mushrooms & pomegranate molasses served inside ciabatta bread

Chicken Caesar Salad Wrap £14
Chicken breast, crisp gem lettuce, aged parmesan, Caesar dressing & anchovies, inside a flour wrap

Afternoon Snacks

Cream Tea £10
Plain & fruit scone, pot of jam, clotted cream & tea of your choice

Slice of Fruit Cake £3

Desserts

Sticky Toffee Pudding £9
Vanilla ice cream, toffee sauce, date purée & pecan crumble

Blackberry Cheesecake (VE)(GIF) £12
Lemon gel, blackberry compote, vegan ginger crumble

Chocolate Torte (GIF) £13
Lavender chocolate mousse honeycomb & caramel

Cheese Selection

Choice of three for £12 or a choice of five for £16

Boy Laity (p)
Semi hard Spanish goat, matured in red wine, known as the “drunken goat”

Murcia Al Vino (UP)
Spanish hard goats, blend of goats & sheep’s milk
Cadiz mountain range near Gibraltar, firm but creamy on the palate

Barbers 1833 (P) (V)
From the oldest English maker of Cheddar cheese
Made in Somerset, crunchy sweet Cheddar

Truffled Kaltbach Creamy (UP)
Bouncy creamy Swiss, with fresh black Truffle infused & added cream
Aged for five months, only released for Christmas period

Lancashire Blue (P) (V)
A mid strength soft & creamy blue cheese
Cave matured for two weeks