



Bar Afternoon Menu

2:30pm – 4:30pm

Nibbles & Light Bites

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

Cumin Hummus (VE)

Toasted pita bread & olive oil

£8

Nocellara & Kalamata Pitted Olives (VE)

Toasted pita bread & olive oil

£8

Burrata (V)

Basil oil, black olive crumb & ciabatta croute

£9

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 Pesto Salad (VE)

Rocket leaves, grilled courgette, peas & pine nuts

£14

Caesar Salad

Crisp gem lettuce, croutons, shaved aged parmesan, Caesar dressing & anchovies.

Add chicken / smoked salmon

£14

£5 / £9

Oyster Mushroom & Hummus Gyros (VE)

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	£15
Grilled chicken breast, Lake District maple cured bacon, egg mayonnaise, tomato & baby gem lettuce	
Scottish Smoked Salmon	£15
Smoked salmon, cream cheese, black pepper & watercress, served on brown bread	
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	
Lemon Meringue 'Pie'	£13
Lemon curd, lemon & vanilla ganache, sable Breton with rosemary meringue	
Blackberry Cheesecake (VE)(GIF)	£12
Lemon gel, blackberry compôte, vegan ginger crumble	

Cheese Selection

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

Coulommiers (UP)

A soft, bloomy-rind cheese from the Île-de-France region of France. Often considered a cousin to Brie (sometimes called "Brie's little brother"), it has a slightly thicker texture & a more intense flavour.

Ribblesdale Honey & Flower Goat's Log (P) (V)

Soft, pasteurised goat's cheese made in England. Known for its delicate balance of floral & sweet notes.

Princess Alicia Victoria (UP)

(Sometimes spelled *Alicia Victoria*) is a Swiss Alpine cheese from Zäziwil in the Emmental region. It's a firm, traditionally crafted cheese with a refined & elegant flavour profile.

Truffle Trove (P) (V)

By a Snowdonia Cheese Company it is a luxurious cheese that blends extra mature Cheddar with Italian Black Summer truffles, creating a rich & indulgent flavour profile.

Oxford Blue (P) (V)

A rich & creamy English blue cheese with a distinctive character.