



BAR AFTERNOON MENU

Served Monday to Thursday between 2:30pm - 4:30pm

NIBBLES & LIGHT BITES

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

Sumac Hummus (VE) £8

Pitta bread, pickled red onion & onion powder

Nocellara & Kalamata Pitted Olives (VE) £8

SANDWICHES

Free Range Egg & Mayonnaise £7

Pickering watercress

Honey Baked Ham £8

Tomato, wholegrain mustard & baby leaves

Cheese & Chutney Sandwich £8

Farmhouse cheddar & homemade chutney

Vegan Cream Cheese & Cucumber (VE) £8

Plant based cream cheese & English cucumber

Caesar Salad £14

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

Add confit chicken/smoked salmon £5/£9

DELUXE SANDWICHES

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 £16

Smoked salmon, cream cheese, black pepper & watercress, served on brown bread

Homemade NLC Corned Beef & Plum Tomato Sandwich (DF) £15

Wholegrain mustard, crisps & salad leaves

AFTERNOON SNACKS

Cream Tea £10

Plain & fruit scone, pot of jam, clotted cream & tea of your choice

Slice of Fruit Cake £3

Coffee & Cake (ask a member of our team for today's selection) £7.50

Some menu items may contain GMO ingredients. Please ask staff if you have concerns. Items on this menu marked (GIF) have been designed for a non-gluten diet. It's a selection of dishes that do not contain gluten in their ingredients, however, is not suitable for those with coeliac disease due to the nature of working in our kitchens.

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan. For full allergens, please ask a member of staff.

A Discretionary 3% (Member) 10% (Reciprocal) Service Charge will be added to the final Bill.



DESSERTS

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| Sticky Toffee Pudding | £9 |
| Vanilla ice cream, toffee sauce, date purée & pecan crumble | |
| Dark Chocolate Molleaux (GIF) | £13 |
| Rum soaked golden raisins, caramelised peanuts, puffed rice & salt caramel ice cream | |
| Warm Spiced Pear Cake (VE) | £12 |
| Prune & Armagnac purée, chocolate ice cream | |

CHEESE SELECTION

Choice of three for £12 or five for £16

Boy Laity (P)

A Cornish camembert style cheese. Fresh & creamy, with an earthy & mushroomy fragrance.

Isle of Mull (UP)

A Scottish traditional cheddar cheese, with a robust, sharp, & deeply savoury character

Aarewasser (UP)

Bouncy rind washed Swiss alpine cheese sweet & nutty, with a buttery taste & a savoury finish.

Nettle Yarg (UP)(V)

A Cornish, semi hard cheese wrapped in edible nettles It has a fresh, clean & lactic character with bright citrus notes. The aroma is delicate, often carrying hints of mushrooms & fresh grass.

Gran Noir (P)

An Austrian, triple crème, mild blue cheese, with rich flavour profile featuring a blend of sharpness from the blue veins and a distinct sweetness.

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