
NIBBLES

5.50

Honey roasted cumbrian chipolatas
with wholegrain mayonnaise

Artisan breads and dipping oils **V**

Crispy fennel seed pork crackling with apple jam

TO START

Soup of the day **6.75**

Marinated olives, focaccia and oils **V 7.25**

Nachos smothered with jalapenos, salsa,
sour cream and cheese **7.25**

Chicken liver pate, pear and
apple chutney, sourdough **7.25**

Cauliflower "Buffalo wings", smoky BBQ sauce,
pomegranate salad **V 7.75**

Thornby Moor Stumpie

Local breaded goats cheese, heritage tomato salad,
pickled beetroot, rosemary crackers **7.75**

Curried haddock and prawn fishcake,
cucumber yoghurt dip, baby salad **8.75**

1769 sharing board

Parma ham, whipped ricotta crostini, tomato arancini,
focaccia, balsamic dip, parmesan and rocket salad,
chicken liver pate **24.00**

TO FOLLOW

14.95

Pie of the day

Hawkshead beer battered fish and chips,
hand cut chips, mushy peas, Tartare sauce

Cartmel valley Cumberland sausage and mash,
red onion gravy, vegetables

Halloumi burger, beef tomato, baby gem, pickles.
Served with fries and salad

Homemade beef burger with monetary jack and pickles.
Served with 'slaw, salad and fries

Cumbrian 'Tattie Pot' Cumbrian lamb and vegetable
hot pot finished with crispy potatoes
served with pickled cabbage **17.95**

1769 Stack burger with monetary jack, streaky bacon,
onion ring and pickles. Served with 'slaw,
salad and fries **21.95**

FROM 6PM

Pan fried Sea Bream, pomme anna, baby vegetables,
apple and cucumber broth **17.95**

Chicken supreme, spiced butternut squash puree,
raisin jus, coriander and garlic potatoes **17.95**

Roasted squash, rosemary and beetroot risotto
V 14.95

1769

Bar & Restaurant

SALADS

Halloumi, avocado and hawkshead chilli jam
with a lime dressing **13.95**

King prawn, parma ham and lemon **14.95**

Roasted broccoli, quinoa, almond salad,
sesame dressing **V 13.95**

CHILDREN'S MENU

7.00

Fish and Chips

Cumberland Sausage with mashed potato and gravy

Chicken Strips with French fries and beans

Tomato Penne Pasta

**ANY MAIN MEAL
FROM THE ABOVE PLUS A DESSERT
OF YOUR CHOICE OF ICE CREAM
9.95**

SIDES

Coleslaw **3.50**

Onion Rings **V 3.50**

French Fries **V 4.00**

Hand Cut Chips **V 4.00**

Sweet Potato Fries **4.50**

Mixed Salad **3.50**

TO FINISH

Sticky toffee pudding with toffee sauce
and vanilla ice cream **7.50**

Cheesecake of the day **8.00**

Cheeseboard **9.50**

Organic lemon posset, limoncello
and pink peppercorn shortbread **8.00**

English Lakes Ice cream – 3 scoops **6.50**

Please ask your server for today's flavours
– vegan options available

V - VEGAN

Please advise us of any dietary requirements when making your order. Please let us know if you have any allergies, we do make every effort to ensure there is no cross contamination, however most of our food types are prepared on site, so we cannot fully guarantee it. If you require any allergen information, please ask a member of our team.

WHITE WINES

	125 ML	175 ML	250 ML	BOTTLE
1 PARINI PINOT GRIGIO DELLE VENEZI ITALY Distinctive nose of wild flowers, with touches of honey and banana; soft, fresh and lively with notes of ripe pear	5.1	6.5	7.9	24
2 TEKENA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE Refreshing, with citrus and tropical fruit flavours and a crisp finish	5.1	6.5	7.9	24
3 FLAGSTONE WORD OF MOUTH VIOGNIER, SOUTH AFRICA Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white				25
4 PICPOUL DE PINET, RÉSERVE MIROU, FRANCE Citrusy southern French white made from the Picpoul grape				27
5 DON JACOBO RIOJA BLANCO, BODEGAS CORRA SPAIN Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape				28
6 WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes				28

ROSE WINES

	125 ML	175 ML	250 ML	BOTTLE
7 PARINI PINOT GRIGIO ROSATO DELLE VENEZIE, ITALY Soft, coppery-pink rosé; delicate and fruity bouquet; soft and fresh on the palate	5.1	6.5	7.9	24
8 WHISPERING HILLS WHITE ZINFANDEL CALIFORNIA, USA Loads of fresh summer-fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel	5.1	6.5	7.9	24

HOT BEVERAGES

AMERICANO	3.40
CAPPUCCINO	3.60
LATTE	3.60
FLAT WHITE	3.50
POT OF TEA	3.40
TWININGS TEA	3.70
HOT CHOCOLATE	3.60
DELUXE HOT CHOCOLATE WITH CREAM AND MARSHMALLOW	3.90

SOFT DRINKS

PEPSI MAX 16OZ	3.50
DIET PEPSI 16OZ	3.50
R.WHITES LEMONADE 16OZ	3.50
FEVER TREE TONIC 200ML	3.00
ORANGE FROBISHER 250ML	3.30
J20 APPLE & RASPBERRY 275ML	3.20
STILL WATER 330ML	2.90
SPARKLING WATER 330ML	2.90

RED WINES

	125 ML	175 ML	250 ML	BOTTLE
11 TEKENA CABERNET SAUVIGNON, CHILE Light-bodied and juicy, with a plum and bramble-fruit character	5.1	6.5	7.9	24
12 WHISPERING HILLS MERLOT, CALIFORNIA Typically soft and juicy with ripe berry fruit flavours and supple tannins. A small proportion of Cabernet Sauvignon is added to give added structure and depth of flavour	5.1	6.5	7.9	24
13 SHORT MILE BAY SHIRAZ, SOUTH-EASTERN AUSTRALIA Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish				25
14 TENUTE PICCINI "ANTICA CINTA" CHIANTI, ITALY Bright, ruby-red wine with intense and persistent fragrance of mature red fruit. Wellstructured and smooth with soft tannins and distinct notes of red fruit				25
15 CALLIA SELECTED MALBEC, SAN JUAN, ARGENTINA A rich Malbec that shows a good concentration of blackberry and plum flavours				26
16 DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character				27

CHAMPAGNE AND SPARKLING WINES

17 DA LUCA PROSECCO, ITALY Pear and peach fruit on a lively, yet soft and generous palate	20CL	8
18 DA LUCA PROSECCO, ITALY Pear and peach fruit on a lively, yet soft and generous palate		23
19 LOUIS DORNIER ET FILS BRUT, FRANCE A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate		37
20 TAITTINGER BRUT RÉSERVE, FRANCE The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend		55
21 LAURENT-PERRIER CUVÉE ROSÉ BRUT, FRANCE Liaison with grape skins tantalisingly leaves this delicate colour yet excludes a floral fragrance evolving soft red berry richness		95

BOTTLED ALCOHOL

KOPPARBERG 500ML	5.50
MAGNERS 568ML	5.50
ASAHI 330ML	4.00
BUDWEISER 330ML	4.00
SOL 330ML	4.50
PERONI RESERVA 330ML	4.50
PERONI 0% 330ML	3.90