

MENU

SOFT DRINKS	SMALL	LARGE
Coke · diet coke	1.50	2.90
Lemonade	1.50	2.90
Cordial	1.10	2.00
orange · strawberry	1.70	3.00
Mango	"	"
Appletize	1.80	
Soda cordial	0.90	

DRAUGHT BEERS	Pint
Guinness	3.10
Cask ales	3.00
Tiril	3.20
Haystacks	3.10
Black sail	2.60
Hawkshhead	2.85
Cumberland ale	2.80
Jennings Bitter	2.75

BOTTLES

La Finesse

Chocolate
& Oat Slice

Pear
Slice

Lemon
Cake

pain
au
chocolat

THE
SQUARE
ORANGE
CAFE-BAR

Burts
crisps

BURT
BRITISH

“ I was eating the thinnest, sweetest pizza with the creamiest cheese nestled amongst a tangy tomato sauce when she tried to take more than she was entitled to. Now most pizzas are best used to stop your feet slipping in your boots so the Square Orange delight was a revelation and not one to share not even with my beloved. I gripped my fork, my knuckles turning white. My elbows spread out to keep her away and I was winning the battle until she attacked me in a very personal place and she snatched a whole slice. ”



Guinness West Indies Porter (6%) £4.20

Based on an 1801 entry from our brewer's diaries, this porter is a close kin to the Guinness enjoyed by traders and sea captains in the 1800's Caribbean. Mellow, rich- bodied & complex with notes of toffee and hops.



Chimay Red (7%) £4.70

The Cistercian Trappist monks of Chimay have been brewing since 1862, with their Abbey being located on the site of a well which provides pure water for the beer. Chimay red imparts a silky sensation on the tongue and is made refreshing by a touch of bitterness.

Cheese accompaniment - French Morbier



Kwak (8.4%) £4.95

This Flemish speciality is a hearty warming brew, dark and strong, served in the most unusual glass. Allegedly held on the sides of stagecoaches in times past in the stirrup cup. Pauwel Kwak, an innkeeper, once brewed this beer which was revived by Bostels brewery in East Flanders.

Cheese accompaniment - Old Amsterdam/Eden Sunset



Liefmans Fruitesse (3.8%) £4.00

This sparkling appetiser beer has a fresh and intense flavour of strawberries, raspberries, black cherries, elderberries and bilberries and for a refreshing change can be served on the rocks.

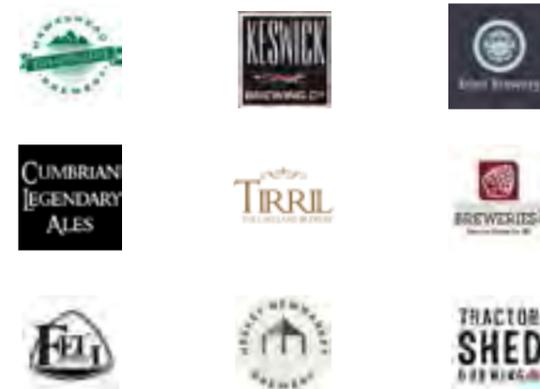


Duvel (8.5%) £4.95

A classic strong, golden beer with a large creamy head. Duvel means "devil" in Flemish and is sinfully deceptive. A subtle fruitiness and distinctive, delicate taste will lead you into temptation. One of the world's greatest beers; at first glance Duvel may look like a lager – light in body, pale in colour but it is in fact a top fermented beer enjoyed at its best when served chilled and in its own distinctive glass. It's dry but sweet flavour makes the beer an excellent thirst quencher, with a pronounced hop aroma.

Cheese accompaniment - Mature cheddar, Old Amsterdam/Eden sunset

Real Ales from £3.60 per pint
Sourced only from Cumbrian Microbreweries



WORLD BEERS



Leffe Blonde (6.6%) 2/3 pint £4.00

A pale Abbey beer, with a full, sunny, golden colour. A smooth and full bodied taste and a rich creamy head. Like all the Leffe beers, it is a "connoisseur" beer that is easy to drink. Light citrus and malt aroma, golden colour with large bubbles. Bit sweet, bit spicy. Nice bitterness in the finish.

Cheese accompaniment - French Morbier



San Miguel (4.8%) £4.20 pint

Clean, crisp and refreshing Spanish lager.

Cheese accompaniment - creamy Lancashire, Manchego



Poretti (4.8%) £4.30 pint

Smooth, light with a moderate bitter finish. A classic Italian lager.

Cheese accompaniment - creamy Lancashire, Feta



Erdinger (5%) £4.70 pint

The ultimate premium Weissbier with fine yeast is quite simply the wheat beer "par excellence". It is brewed using fine yeast according to a traditional recipe and of course in strict accordance to Bavarian purity law. Only the finest ingredients are used in its production. Years of experience and constant quality checks guarantee the beer's unmistakable flavour.

Cheese accompaniment - Feta, Soft Goat's Cheese



Erdinger Alcohol free £3.50

A refreshing isotonic recovery drink. It provides the body with essential vitamins such as folic acid and vitamin B12 which help reduce fatigue, promote energy-yielding metabolism and support the immune system.



Aspall Suffolk Cyder (5.5%) pint £4.10

Fruity, dry, racy, thirst-quenching, lip-smackingly good cider.



Peroni Red (4.7%) £3.50

Italy's most popular beer! Slightly dark in colour with malty and hoppy characteristics.

Cheese accompaniment - Mild cheddar, creamy Lancashire



Brooklyn Sorachi Ace (7.2%) £5.00

An unfiltered golden farmhouse ale with a wonderfully clean malt flavour and the quirky Sorachi Ace hop standing front and centre. Named after the Sorachi region of Hokkaido, Japan, the Sorachi Ace hop was developed by a large Japanese brewery in the late 1970s and has a unique lemony-herbal scent. Dry, sharp and crackling with flavour, Brooklyn Sorachi Ace is reminiscent of lemongrass, verbena, dill and lemon peels and is a shining example of the versatility of one of the world's most intriguing hops.



Innis and Gunn Original (6.6%) £4.20

Smooth Scottish beer with hints of toffee, vanilla and oak.



Sierra Nevada Pale Ale (5.6%) £4.50

In 1979, Ken Grossman began building a small brewery in the town of Chico, California. His goal: to brew exceptional ales and lagers. Today the Sierra Nevada Brewing Co is considered one of the premier breweries in the United States. It has a deep amber colour and an exceptionally full bodied, complex character. Generous quantities of cascade hops gives the pale ale its fragrant bouquet and spicy flavour.

Cheese accompaniment: Mature cheddar, Manchego

SPECIALITY COFFEES

As you might have guessed we love coffee and always have a couple of roasts and origins available. Our guest coffee is usually lighter and fruitier than our house blend but please ask us what we have on offer at the moment. Our Sister company "Lakes Coffee Services" helps us keep our finger on the pulse of what is developing within the coffee industry and indeed keeps us very well informed with the ethical implications of coffee farming. With this in mind we have selected our coffee roasters for their traceable links to the individual farms which they deal with and their commitment to EXCEEDING fair trade agreements to encourage farmers to harvest a superior crop.

	Small	Regular
Espresso	£1.80	£2.20

Rich, intensely aromatic shot of coffee with a head of golden crema, full of body and taste.

Macchiato	£2.20	£2.40
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Espresso 'marked' with steamed milk.

Piccolo		£2.40
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Double espresso served in a small glass topped up with steamed milk. The strong mini flat white.

Americano	£2.30	£2.50
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Espresso with hot water for a great long black coffee.

Cappuccino	£2.40	£ 2.80
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Creamy, velvety, rich steamed milk – foamed and poured over espresso to soften intensity.

Latte	£2.40	£2.80
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Espresso based coffee made with textured milk for a lighter coffee experience.

Flat White		£2.70
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Developed by the connoisseurs of modern artisan coffee "down under". Stronger with a more tightly packed microfoam than a latte. The true test of a Barista's ability to create the perfect coffee!

	Small	Regular
Mocha	£2.50	£2.90

Fine espresso coffee fabulously combined with rich chocolate and textured milk for an indulgent experience.

Italian Hot Chocolate	£2.50	£2.90
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Rich and creamy. Possibly the best hot chocolate you'll ever taste! ... with whipped cream & marshmallows +50p

Chai Latte	£2.40	£2.80
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Aromatic blend of chai tea extract, orange blossom, honey and caramel combined with steamed textured milk.

Syrups...

Add syrup to any coffee for an additional 50p

Caramel, Hazelnut, Vanilla, Orange, Gingerbread & Chai

LIQUEURS ...

Add some kick to your coffee...

Rum, Amaretto, Grand Marnier, Cointreau, Kahlua, Whisky +£2.20

Baileys, Martell Brandy +£2.60

LOOSE LEAF TEA

Tea for 1 - £2.20 Tea for 2 - £4.00

English Breakfast, Earl Grey, Blue Lady, Peppermint, Apple and Lemon, Green Tea, Kiwi and Strawberry, Chamomile

Toasted Ciabattas £6.25

Served daily, 12pm - 6pm
Accompanied with mixed leaf salad garnish

BBQ pulled pork

with or without cheese

Tomato, fresh mozzarella & basil

with homemade pesto (v)

Cumberland sausage

with red onion marmalade

Chorizo and fresh mozzarella

Tuna and mature cheddar

Goat cheese and roasted red peppers

with homemade pesto (v)

Falafel and Tzatziki wrap (v)

Nachos

Served daily 12pm-9pm
A hearty bowl of nachos layered with melted cheese, topped with tangy salsa, sour cream, guacamole and jalapeños (gf)

Regular £6.75

Add BBQ pulled pork +£2.00

Add chilli beef +£2.00

Other Nibbles

Mixed Siciliana olives (vg, gf) £3.25

Green jumbo olives (vg, gf) £3.25

Fried corn (vg, gf) £2.95

Fried pork & peanut mix £2.95

Wasabi peas (vg, gf) £2.95

Soup £4.95

Ask at the counter for today's
homemade soup served with crusty bread

Some our dishes can be adapted to be made Vegan.
Please ask staff for details

COCKTAILS

Espresso Martini £7.25

A sumptuous mix of vodka, Kahlúa and espresso coffee.
Rich and indulgent with a kick!

Bloody Mary £6.25

Vodka, tomato juice, Tabasco, Worcester sauce and a splash of port. Great if you are feeling a little delicate from the night before.

Classic Mojito £7.25

Refreshing and zesty, this Cuban drink is an inspired combination of Havana Club rum, mint, lime and sugar.

Kir Royal

£8.95 for 2 glasses

A sparkling cocktail of crème de cassis and Prosecco.

Margarita £6.95

A Mexican favourite and balanced cocktail perfection with tequila, Cointreau and lime juice shaken over ice and served in a salt rim glass.

Dark and Stormy £7.25

The Kraken rum (the dark) and ginger beer (the stormy) come together with sugar syrup and lime juice to create this tornado in a glass.

Strawberry and Basil Daiquiri £7.25

From the sour family of cocktails, this fruity Cuban extravaganza contains Havana Club rum, sugar syrup, lime juice and strawberry juice with fresh basil and ground black pepper for an unusual twist.

Apple and Rosemary Fizz £7.25

Bison grass vodka, apple juice, rosemary syrup, fresh lime and a splash of ginger beer make this refreshingly green, quirky beverage.

Blueberry, Cranberry and Thyme Crush £7.25

To continue our love of fresh herbs, we celebrate Thyme by mixing it with Brockman's gin, cranberry juice, lemon juice, sugar syrup and fresh blueberries.

Please see the specials board for our cocktail of the moment

Pago Fruit Juices £2.20

The Pago secret isn't really a secret at all. Every bottle of Pago contains nothing but pure fruit. This means no artificial flavours, preservatives or colourants. Pago is nothing more than natural fruit in liquid form.

Please ask the staff for available flavours.
Other soft drinks are available, please ask for details

WINE

White Wine

125ml 175ml 250ml Bottle

Pinot Grigio Mezzacorona 2006 (Italy)

A crisp, fruity white wine with a delightful full and ripe aroma.

£4.20 £5.05 £7.35 £21.95

Lunaria Sauvignon Blanc (Italy)

Straw yellow in colour, there are hints of lime and grapefruit in this highly refined wine followed by a spicy, aromatic aftertaste. We import this wine directly from the maker and it is worth every penny

£24.50 (bottle only)

Lobo Loco, Macabeo (Spain)

Clean, fresh with melon & apple fruit flavours and a crisp finish.

£3.25 £4.00 £5.65 £16.75

Fairtrade Ochre Mountain Sauvignon Blanc / Semillon (Chile)

Fresh and citrusy on the nose with clean acidity on the palate. Dry.

£3.50 £4.25 £6.20 £18.50

Fizz

Ponte, Prosecco (Italy)

200ml bottle - £6.95

Prosecco Spumante (Italy) Extra Dry D.O.C.G

Directly imported from the vineyard.

750ml bottle – £24.95

*See the board for our
special wines of the moment*

Pink Wine

125ml 175ml 250ml Bottle

Lyric Pinot Grigio Blush (Italy)

A light and delicate pink Pinot Grigio that is off-dry on the palate.

£3.50 £4.25 £6.20 £18.50

Red Wine

125ml 175ml 250ml Bottle

Andean Vineyards Malbec 2015 (Argentina)

Tannins are velvety and sweet with juicy plum and cherry flavours leaving a rich but fruity after taste

£3.85 £4.75 £6.75 £19.95

Domaine De La Baume (France)

A youthful and intense red that is mid-full bodied on the palate with some chewy tannins.

£4.10 4.95 £7.10 £20.95

Banda Azul, Paternina (Spain)

A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate.

£4.30 £5.40 £7.75 £22.95

La Voliera Primitivo (Italy)

Directly imported from the vineyard, this is a persistent and full wine with intense taste yet also fruity with soft spicy notes.

£3.85 £4.75 £6.75 £19.95

TAPAS

£4.50 or any 4 for £16.95

Served daily 12pm - 9pm

All Tapas is served with bread

(£1.20 for extra)

Mini Red Peppers

stuffed with Greek cheese (v, gf)

Padron Peppers

*small green Spanish peppers
roasted in olive oil and sea salt
(vg, gf)*

Feta Cheese (Baked or Cold)

served with oil and balsamic (v, gf)

Patatas Bravas

*potatoes in spicy tomato sauce
(gf, vg)*

Manchego Cheese

*drizzled with honey served with oil
and balsamic (gf)*

Whole Baked Camembert

(£1.60 supplement) (gf)

Chorizo

cooked with red wine (gf)

Artichokes

wrapped in Parma ham (gf)

Meatballs

in a spicy tomato sauce (gf)

Vine Leaves

stuffed with rice and herbs (gf, vg)

Piri Piri King Prawns

*plump, juicy king prawns marinated
in lemon, lime, chilli & garlic (gf)*

Cured Italian Meats (gf)

Spanish Tortilla

potato omelette (v, gf)

Morbier Tartiflette

*a gratin of sliced potatoes, onion
and smoked pancetta cooked in a
creamy white wine and morbier
sauce (gf)*

Marinated Anchovy Fillets (gf)

AUTHENTIC & HANDMADE

STONEBAKED PIZZA

"The best Pizza outside Naples"

Pizza serving times

Served daily 12pm-9pm

Margherita base

(Fresh mozzarella, tomato, fresh basil)

- | | |
|--|--------|
| 1. Margherita (v) | £8.45 |
| 2. Margherita (v)
with mushrooms & olives | £9.45 |
| 3. Margherita
with mushrooms & salami (hot) | £9.95 |
| 4. Margherita
with anchovies, olives, capers & chilli | £9.95 |
| 5. Margherita
with Parma ham & artichokes | £10.25 |

Marinara base

(Tomato, garlic, oregano, fresh basil. Traditionally not served with cheese but please ask if you would like to add some.)

- | | |
|---|--------|
| 6. Marinara (vg) | £8.25 |
| 7. Marinara
with anchovies | £8.95 |
| 8. Marinara
with chilli, olives, salami & mozzarella | £10.25 |
| 9. Marinara (v)
with asparagus, roasted peppers, olives & mozzarella | £10.95 |
| 10. Marinara
with tuna | £9.95 |

- | | |
|--|---------|
| Garlic Bread Pizza (vg) - Roasted garlic, oregano, fresh basil | £7.95 |
| - Add Mozzarella (v) | + £0.50 |
| - Add Tomato Base (vg) | + £0.30 |

Pizza of the moment - See the board for today's pizza of the moment

Calzone

Create your own pizza or have any of the above as a 'Calzone' (folded pizza), £1 supplement.
Served with side salad.

Our Pizzas are handmade to Authentic Neopolitan recipes which means thin with a crispy crust, sparse but exceptionally good quality toppings and a slightly soupy centre...this is how we roll! As each pizza is individually made from scratch it may take a little time during busy periods but please feel free to ask for an estimated wait time when you order.

CHEESE

BEER & WINE PAIRINGS

£3.95 for 1

£9.95 for 3

(CHEESE ONLY)

Beer and cheese? The marriage of beer and cheese goes way back. During the middle ages in Belgium, monasteries were known for their exceptional beers and cheese, a staple of their diet and income. Even today most bars in Belgium will serve small bowls of cubed semi soft cheese sprinkled with celery salt to accompany beer.

What occurs is a gastronomic sensation of heavenly proportions. Although wine and cheese seem to be the more classic combination it can be sometimes difficult to create an accurate pairing due to the acidity of wines.

Creamy Lancashire

From Garstang. Pasteurised and Vegetarian. Fresh, mild and creamy.

Beer: Poretti / San Miguel

Lake District Ex Mature

From Aspatria, Cumbria. Pasteurised and Vegetarian. Strong, tangy cheddar.

Beer: Sierra Nevada / Duvel Wine: Malbec / Macabeo

Garlic Yarg

From Cornwall. Pasteurised and Vegetarian. Semi hard mild cheese wrapped in wild garlic giving a subtle garlic flavour.

Wine: Chardonnay

Colston Bassett Blue

From Nottinghamshire. Pasteurised and Vegetarian. Creamy, blue cheese with a smooth buttery texture.

Beer: Guinness/Kwak

Wine: Port/Primitivo

Rosary Goat's Cheese with Herbs

From Wiltshire. Pasteurised and Vegetarian. Moist, fresh and meltingly soft.

Beer: Erdinger / Liefmans

Wine: Sauvignon Blanc

Eden Sunset

From Appleby, Cumbria. Pasteurised and Vegetarian. Double Gloucester type cheese, smooth and creamy.

Beer: Poretti / San Miguel

Wine: Merlot

Morbier

Produced in the village of Morez in the Jura mountains of France. Semi soft, pasteurised cows milk cheese, which is mature, rich and fruity.

Beer: Chimay / Leffe

Wine: Chardonnay

Cheese of the moment - See the board for our cheese of the moment