Wild Rose Coast & Country Restaurant & Bar

main menu

light bites and sharers

Wild Wings
9.95
Five flame-grilled chicken wings tossed in your choice of Lemon & Herb, Peri Peri or Smokey BBQ Sauce, served with your choice of dip. (GF, GFA)

Howgill's Chipolata Sausages
4 for 6.50 or 8 for 9.95
Garlic aioli and Smokey BBQ Sauce. (GF)

Halloumi Fries
9.95
Golden halloumi fries with sweet chilli sauce. (V)

Cauliflower Fritters
8.95
Asian-inspired cauliflower fritters, with curried lime mayo and fresh coriander. (V, GFA)

Hummus, Flatbread, Olives
9.95
Hummus finished with extra virgin olive oil, served with warm toasted flatbread and marinated Mediterranean olives. (VG, GFA)

Loaded Fries
11.95
Hunter's Chicken Loaded Fries
Salt & Pepper, Chilli Loaded Fries (V)
Chilli Beef Loaded Fries
Five Bean Chilli Loaded Fries (V, VG, GF)

Nachos to Share
10.95
Crispy tortilla chips layered with melted cheese sauce, jalapeños, tomato salsa, guacamole and sour cream. (V, GFA, VGA)
Upgrade with Slow-Cooked Pulled Pork or Five Bean Chilli +3.50

Mix and Match
Any 3 light bites for 26.00

classic favourites

Timeless dishes made with quality ingredients, cooked fresh to order and perfect for every occasion.
Named after famous films and TV favourites.

PIE HARD
Pie of the Day
17.95
Homemade pie with today's seasonal filling, served with buttery mashed potato, seasonal vegetables and rich gravy.

FRYING NEMO
Fish & Chips
17.95
Battered haddock served with skin-on chips, mushy peas, homemade tartare sauce and lemon. (GFA)

THE RING OF FIRE
Homemade Chilli Con Carne
16.95
Slow-cooked beef chilli, fragrant rice, tortilla chips, sour cream, guacamole, salsa and grated Cheddar. (GFA)

THE FAST AND THE FLAVOUROUS
Vegetarian Five Bean Chilli
16.95
Served with fragrant rice, tortilla chips, sour cream , guacamole, salsa and grated Cheddar. (V, VG, GFA)

GONE IN 60 SECONDS
Chef's Curry
17.95
A chef's freshly prepared curry served with pilau rice, naan bread and mango chutney. (GFA)

BIG BANGER
Howgill's Sausage & Mash
16.95
Award-winning Howgill's pork sausages served with buttery mashed potato, caramelised onion gravy and seasonal vegetables.

sides

The perfect addition to any meal, freshly prepared using quality ingredients.

Skin-On Fries (V, VG, GFA)
4.50

Chunky Chips (V, VG, GFA)
4.50

House Slaw (V, GFA)
4.50

Seasonal Vegetables (V, GFA)
4.50

Rocket, Parmesan & Balsamic Salad
5.50
Fresh rocket leaves with shaved Parmesan and aged balsamic glaze. (V, GFA)

Pepper Sauce (GF)
3.50

Chimichurri (VG, GF)
2.95

dessert

Chocolate Fudge Cake
8.95
Warm chocolate fudge cake served with rich chocolate sauce and your choice of vanilla ice cream, custard or pouring cream. (GFA)

Sticky Toffee Pudding
8.95
Served hot with vanilla ice cream, custard or double cream.

Looking for Something Sweeter?
Visit our Dessert Bar upstairs for brownies, indulgent sundaes, premium ice cream and seasonal sweet treats.

Check out our Italian Summer Menu for more delicious food options.

Make sure you visit our Wild Rose Coffee shop this evening!
Watch the sunset over the fells on the terrace with our speciality beers – *Estrella, Poretti, Somersby and Brooklyn IPA* – while the kids play in the soft play.
Grab a coffee or sweet treat at our "build your whip bar and dessert bar".

wild burgers

The Classic
15.95
Prime beef patty topped with Monterey cheese, beef tomato, pickles and burger sauce, served in a toasted brioche bun with skin-on fries and house slaw. (GFA)

The Hunter
16.95
Flame-grilled chicken breast topped with smoky BBQ sauce, melted Cheddar and streaky bacon, served in a toasted brioche bun with skin-on fries and house slaw. (GFA)

The Green Stack
15.95
Moving Mountains™ plant-based burger topped with vegan cheese, beef tomato and burger sauce, served in a toasted vegan bun with skin-on fries and house slaw. (VG)

wild grill classics

8oz Sirloin Steak
25.95
8oz sirloin steak cooked to your liking, served with skin-on fries, grilled tomato, seasonal vegetables or dressed salad, and your choice of pepper or chimichurri sauce. (GF)

Slow-Cooked BBQ Pork Ribs
22.95
Slow-cooked pork ribs glazed in sticky BBQ sauce, served with a fluffy jacket potato, butter, sour cream & chives, and our house slaw. (GF).
Add Skin-on Fries +2.50

Teriyaki Glazed Salmon
21.95
Pan-fried salmon fillet glazed in sticky teriyaki sauce, served with fragrant rice, pak choi, tenderstem broccoli, toasted sesame seeds and spring onions. (GFA)

Beetroot Falafel
18.95
Served with jewelled cous-cous, flatbread, coriander & lime yoghurt and side salad. (V, VG, GF)

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free
(GFA) Gluten Free Available
(VGA) Vegan Available