

Wines

WHITE WINE	175ml	250ml	Bottle
Inkosi Sauvignon Blanc, South Africa	4.80	6.25	16.95
Pinot Grigio Primi Soli, Italy	£4.95	5.95	17.50
Inkosi Chenin Blanc, South Africa			16.95
Down Under Chardonnay, Australia	5.20	6.75	18.25
Turtle Bay Sauvignon Blanc, New Zealand			21.95
Parlez-Vous? 'Picpoul de Pinet', France			18.95
Gavi di Gavi Il Portino, Italy			25.95
Chablis Victor Berard, France			34.00
ROSE WINE	175ml	250ml	Bottle
Sereno Pinot Grigio Blush, Italy	5.50	6.75	17.95
Monterey Bay Zinfandel Rose, USA			18.95
RED WINE	175ml	250ml	Bottle
Inkosi Shirz, South Africa	4.80	6.25	16.95
Central Monte Cabernet Sauvignon, Chile	4.80	6.25	16.95
Via Alta Merlot, Chile	5.10	6.50	17.95
La Grupa Malbec, South Africa			23.75
Cramele Recas Pinot Noir, Romania			19.95
Montepulciano d'Abruzzo la Vigna Botter, Italy			27.45
Faustino Rivero Crianza - Rioja, Spain			25.15
SPARKLING WINE	175ml	250ml	Bottle
Prosecco Serenello Extra Dry, Italy			27.95
Prosecco Cuvee 1821 Zonin, Italy (20cl)			5.95
CHAMPAGNE	175ml	250ml	Bottle
Veuve Clicquot Brut, France			65.00



Welcome to
The Windermere
Manor

Starters

Chicken Liver Pate	£4.95
A smooth pate, chef's onion chutney and toasted wholegrain bloomer	
Soup of the Day**	£4.25
Freshly prepared soup served with crusty bread & butter	
Smoked Haddock and Spring Onion Fishcake	£4.95
Garnished with salad and tartare sauce	
Traditional Prawn Cocktail	£5.50
North Atlantic Prawns, on a bed of crisp lettuce topped with marie rose sauce	
Breaded Mushrooms	£4.95
Garnished with side salad and garlic mayo dip	
Vegetable Spring Rolls	£4.95
Presented with sweet chilli dipping sauce	

Mains

Sirloin Steak	£17.95
(£7.50 supplement for guests on inclusive dinner) 8oz Sirloin Steak served with chunky chips, onion rings and tomato Add béarnaise, diane or peppercorn sauce for £2.50 supplement	
Grilled Gammon Steak	£12.95
Served with chunky chips, grilled tomato and fried egg	
Angus Beef Burger	£12.95
Topped with cheese, bacon, tomato relish and served with chunky chips	
Chicken, Leek and Wiltshire Ham Pie	£11.95
Served with chunky chips and peas	
Freshly Battered North Sea Haddock	£12.95
Served with chunky chips and mushy peas	
Pan Fried Chicken Breast	£12.95
Marinated in smoked paprika and finished with sweetcorn and bacon sauce served with new potatoes and vegetables	
Lightly Floured Fillet of Cod	£12.95
Topped with parsley and lemon butter sauce, served with new potatoes and vegetables	
Steak and Ale Pie	£11.95
British Beef cooked slowly in Ale, served with chunky chips and peas	
Spinach and Ricotta Cannelloni	£ 9.95
Served with garlic bread	
Tomato and Olive Salad	£ 8.95
Mixed leaves, topped with sea salt croutons	

Traditional British Cottage Pie	£10.95
Topped with mash potato and cheddar cheese, served with new potatoes and vegetables	
Pasta Bolognese	£10.95
Served with salad and accompanied by garlic bread	
Chef's Daily Dish of the Day	£11.95
Served with new potatoes and vegetables	

Desserts

Sticky Toffee Pudding (GF)	£4.95
A warm and rich sponge pudding smothered in butterscotch sauce and served with vanilla ice cream	
Homemade Apple Crumble	£4.95
Smothered in rich vanilla custard	
Strawberry Cheesecake	£4.95
Served with whipped cream	
Fresh Fruit Cocktail**	£4.95
Topped with refreshing sorbet	
Selection of Ice Cream**	£4.95
Choose from vanilla, chocolate or strawberry	
Lemon Tart (GF)	£4.95
Served with whipped cream	
The Manor Cheese Plate	£6.95
(£2.50 supplement for guest on inclusive dinner) Served with a selection of biscuits and celery	

Sides

Garlic Bread	£2.95
Onion Rings	£2.95
Chunky Chips	£2.95
Side Salad	£2.95
Bakers Bread Basket	£4.95
Served with oil and butter	
Jacket Potato**	£6.75
Served with side salad, choose from Tuna, Beans, Cheese & Pickle, Prawn	
Sandwich**	£5.50
Choose from ham, turkey, egg mayonnaise, cheese & pickle, tuna on either white or brown bloomer bread, served with salad and crisps	
Toasted Sandwich	£8.25
Choose from ham, turkey, cheese & pickle on either white or brown bloomer bread, served with garnish and chunky chips	

**** Available 24/7**

Food Allergy Advice : We welcome enquiries from our guests who wish to know whether any meals contain allergens. Please ask a member of staff who will be happy to help.