



Wateredge Inn Evening Menu



STARTERS

CHEFS SEASONAL SOUP

local sour dough bread, Lakeland butter 5.80 *GF

CHUNKY FISH CHOWDER

creamy dill sauce, prawns, salmon, smoked haddock, cod, potato, peas, sour dough bread, Lakeland butter 7.95 *GF

SMOKED PEPPERED MACKEREL

with beetroot couscous and a creamy horseradish dressing served with a wholemeal cracker 7.65 GF

WATEREDGE DUCK PÂTÉ

a slice of smooth duck pâté served with Cumberland sauce, sliced pickled onion and gherkin with toasted sour dough bread 7.85

RICOTTA AND SPINACH RAVIOLI

with wild mushrooms, a hint of chilli, virgin olive oil and freshly grated parmesan 7.50V

TO SHARE

BEEF CHILLI NACHOS

tortilla chips with homemade beef chilli topped with cheese and jalapeños, served with guacamole and sour cream 12.50 GF

FIVE BEAN CHILLI NACHOS

tortilla chips with homemade five bean chilli topped with cheese and jalapeños, served with guacamole and sour cream 11.50 GF V Vg

MEDITERRANEAN VEGETARIAN PLATTER

feta cheese, olives, garlic marinated mushrooms and tomatoes, fig and goats cheese parcels, hummus, cheese and broccoli quiche, roasted aubergine dip, served with grilled pitta bread 16.50 V

WATEREDGE PLATTER

sliced Cumbrian air dried ham, pork pie, duck pâté, smoked peppered mackerel, blacksticks blue cheese, sliced pickled onions, damson and apple chutney served with onion tin loaf bread 17.50

FROM THE GRILL

FLAME GRILLED 8OZ ANGUS STEAK BURGER

served on a sesame seed bun with baby gem and beef tomatoes, melted Monterey Jack cheese, accompanied with chunky chips, onion rings, jalapeño mayo and homemade coleslaw 14.95 GF

FLAME GRILLED 8OZ RIBEYE STEAK

served with chips, fries or new potatoes, onion rings, confit tomato and oven roasted field mushroom 22.50 GF
add a sauce 2.50sauces: peppercorn or port and blacksticks blue cheese

SESAME SEED COATED PORK FILLET

with sautéed leeks, wild mushrooms and a Calvados apple sauce with a choice of new potatoes or creamy mashed potato 16.95 GF

CARTMEL VALLEY CUMBERLAND SAUSAGE

creamy mashed potato, apple sauce, rich red wine and root vegetable onion gravy 13.95

MAIN EVENT

FISH "N" CHIPS

fresh Haddock, homemade batter, chunky chips, mushy peas, chunky tartare sauce and a wedge of lemon 13.75*GF

CORNFED CHICKEN BREAST

wrapped in Cumbrian air dried ham served with creamy mashed potato or new potatoes, green asparagus and a tarragon sauce 17.25 GF

CLASSIC WHITBY SCAMPI IN A BASKET

breaded Whitby scampi, chunky chips, tartare sauce and lemon wedge served in a basket 12.50

HOMEMADE FISH PIE

salmon, prawns, cod and smoked haddock bound in a rich leek and tarragon cream, topped with creamy parmesan mash, served with garden peas and sour dough bread 14.95 *GF

CRISPY CHICKEN BURGER

crispy fried chicken breast served on a sesame seed bun with baby gem and beef tomatoes, melted Monterey Jack cheese, accompanied with chunky chips, onion rings, jalapeno mayo and homemade coleslaw 14.50

POACHED TROUT

simply served with buttered new potatoes or mash, seasonal vegetables and a Hollandaise sauce 14.95 GF

CUMBRIAN BEEF CHILLI

topped with Grandma Singletons Cheese, served with fragrant rice, tortilla chips, sour cream and a wedge of Lime 15.25 GF

WATEREDGE HOMEMADE VEGAN LASAGNE

layers of vegan Quorn in a tomato and basil sauce, vegan cheese sauce and lasagne sheets served with a side salad 13.95 V Vg

QUINOA, BEETROOT AND EDAMAME BURGER

vegan burger topped with dairy free mozzarella, in a sesame seed bun with lettuce and tomato served with chunky chips 12.95 V Vg

WATEREDGE FIVE BEAN CHILLI

topped with Grandma Singletons cheese and served with fragrant rice, tortilla chips, sour cream and a wedge of lime 13.95 GF V Vg

BUTTERNUT SQUASH RAVIOLI

served on Bolognese sauce with freshly grated Parmesan and Rocket 13.95 (V - vegetarian option available with no bull mince)

WATEREDGE SALADS

GRILLED CHEVRE GOATS CHEESE SALAD

grilled Chevre goats cheese on fresh dressed salad leaves, sprinkled with toasted sunflower seeds, served with red onion marmalade and sour dough bread 13.95 *GF V

FRESH SALMON AND PRAWN SALAD

poached flaked salmon and prawns on a bed of dressed mixed salad leaves, pot of guacamole and served with sour dough bread 14.95 *GF

SOMETHING ON THE SIDE

HOMEMADE ONION RINGS 3.50 *GF V

CHUNKY CHIPS 3.50 GF V Vg

FRIES 3.50 GF V Vg

CHEFS SEASONAL VEGETABLES 4.00 GF V

BREAD BASKET 4.00V

*GF can be gluten free (maybe slight changes from listed items)

V – vegetarian option available

Vg – vegan option available

CHILDREN'S MENU

BREADED CHICKEN GOUJONS
with French fries and garden peas 7.75

SPAGHETTI BOLOGNESE
topped with freshly grated parmesan 7.75

FRESH BATTERED FISH GOUJONS
with French fries and garden peas 7.75 *GF

CUMBERLAND SAUSAGE
with mashed potatoes, garden peas and gravy 7.75

SPAGHETTI BOUND IN HOMEMADE TOMATO SAUCE
topped with Vegetable crisps 6.95 V

PACKED LUNCH BOX* - choose from Jam, Cheese or Ham sandwich on white bread, includes a packet of pom bears, carton of apple juice, jelly and a happy hippo biscuit 7.50
(*Items may substituted for similar products)

RAINBOW COOKIE "SUNDAE"
a rainbow cookie topped with vanilla ice-cream and drizzled with a sauce of your choice (raspberry, chocolate or butterscotch) 4.95

CHOCOLATE BROWNIE COOKIE "SUNDAE"
triple chocolate cookie topped with vanilla ice-cream and drizzled with a sauce of your choice (raspberry, chocolate or butterscotch) 4.95

TUB OF ENGLISH LAKES ICE-CREAM
choose from crushed strawberry, death by chocolate or double Jersey vanilla 2.50

FRESH COFFEE & SPECIALITY TEAS

CUP FRESHLY GROUND
medium roast, served black or white
Reg 2.75 Large 3.05

CAPPUCCINO
shot of espresso, frothed milk, dusted with chocolate
Reg 2.95 Large 3.25

CAFE LATTE
a long coffee with a shot of espresso and steamed milk
Reg 2.95 Large 3.25

ESPRESSO
the bittersweet taste of dark roast served black & small
Reg 1.80 Large 2.80

CAFETIERE COFFEE 3.35 per person
regular or decaffeinated, medium roast, a perfect balance of body, aroma and flavour

HOT CHOCOLATE
smooth and silky Reg 2.70 Large 3.05
topped with cream Reg 3.00 Large 3.35
topped with cream and marshmallows Reg 3.20 Large 3.55

'LAKELAND BLEND' POT OF TEA
2.50 per person

'SPECIALITY' POT OF TEA
(earl grey, camomile, green, peppermint, decaffeinated and fruit)
2.75 per person

SOMETHING SWEET

WATEREDGE STICKY TOFFEE PUDDING
served with a butterscotch sauce and vanilla ice-cream 7.00 *GF

WARM ALABAMA CHOCOLATE FUDGE CAKE
served with vanilla ice cream 7.00 GF

CHEESECAKE OF THE DAY
served with a fruit coulis and vanilla ice-cream 7.00

HOMEMADE TIRAMISU
Italian coffee flavoured dessert with mascarpone, ladyfingers and cocoa 7.00

SUGAR CRUST BRAMLEY APPLE PIE
served warm with custard or vanilla ice-cream 7.00

ENGLISH LAKES ICE-CREAM GF

- 1) Choice your size: 1 scoop 2.95, 2 scoop 4.50 or 3 scoop 5.50
- all topped with a chocolate curl
- 2) Choose your flavour: Vanilla, Raspberry Ripple or Chocolate
- 3) Choose your sauce: Chocolate, Toffee or Raspberry
- 4) Enjoy!

*World Wines by the glass or bottle.
Please see the list.*



HOW TO ORDER

PLEASE PLACE YOUR ORDER AT THE BAR.
YOUR TABLE NUMBER WILL BE REQUIRED.

For groups it is advisable to all order together as multiple tills are taking orders at the same time, so food will come out at different times. Our bar staff can take multiple payments for 1 order.

Our food is freshly prepared so at busy times there will be a delay.

Please be aware that all our food is prepared in a kitchen that contains allergens. If you have any allergy please inform the member of staff when placing your order.

FOOD SERVED

LUNCH SERVED 12NOON – 2.30PM

AFTERNOON MENU 2.30PM – 5PM

EVENING MEALS 5.30PM – 8.30PM

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www.wateredgeinn.co.uk

