

Dinner Menu



Homemade Seasonal Soup *

local sour dough bread 5.80

Chunky Fish Chowder *

creamy dill sauce, prawns, salmon, smoked haddock, cod, potato, peas, sour dough bread 7.65 or as main course 13.50

Home Made smooth Chicken Liver Parfait

coated in an orange and thyme butter, with Cumberland Sauce, salad and toasted sour dough bread 7.50

Ricotta and Spinach Ravioli

with wild mushrooms, pancetta, a hint of chilli, virgin olive oil and parmesan 7.25

Smoked Peppered Mackerel *

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

Sharing Plates

Wateredge Platter

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

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)

Beef Chilli Nachos *

tortilla chips, homemade beef chilli topped with cheese, jalapenos served with guacamole and sour cream 12.25

Five Bean Chilli Nachos *

tortilla chips with homemade five bean chilli topped with cheese and jalapenos, served with guacamole and sour cream 10.95 (v)

Caesar Salad

char grilled chicken, romaine lettuce, crispy croutons, dressed with Caesar dressing, topped with parmesan, bacon and anchovies 12.50

Grilled Chevre Goats Cheese Salad *

grilled Chevre goat cheese on fresh dressed salad leaves, sprinkled with toasted sunflower seeds, served with red onion marmalade and sour dough bread 12.50 (v)

Sides :

onion rings 3.25 , bucket chunky chips 3.60, bucket fries 3.25,

black peppercorn sauce 2.50, blue cheese sauce 2.50

Chef's Seasonal Vegetables 3.50

* can be made gluten free on request

(v) - vegetarian

Fresh Haddock and Chips *

homemade shipyard beer batter, chips, mushy peas, chunky tartare sauce, wedge of lemon 13.75

Corn fed Chicken Supreme *

sautéed with wild mushrooms and a tarragon cream sauce, sugar snap peas, aromatic rice or chive mash 16.50

Golden Whitby Scampi

tartare sauce, buttered garden peas, wedge of Lemon, chunky chips, fries or new potatoes 13.50

Poached Trout *

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

Lamb Jalfrezi

slow cooked lamb, rice, poppadom & mango chutney 14.25

Wateredge Fish Pie *

salmon, prawns, cod and smoked haddock bound in a rich leek and tarragon cream sauce, topped with creamy cheddar mash, served with garden peas and sour dough bread 14.50

Cumbrian Beef Chilli

topped with Grandma Singletons Cheese, fragrant rice, tortilla chips, sour cream, wedge of Lime 14.50

Five Bean Chilli *

topped with gratinated cheese, jasmine rice, tortilla chips, sour cream and wedge of lime 13.50 (v)

Cumbrian Lamb Hot Pot *

flavoured with rosemary and root vegetables, topped with sauté potatoes, side of red cabbage 14.75

Roasted Vegetable Hot Pot *

topped with sauté potatoes, side of red cabbage 11.50 (v)

Sesame Seed Coated Pork Fillet *

sautéed leeks, wild mushrooms, Calvados apple sauce, new potatoes or creamy mashed potato 16.95

Aberdeen Angus Steak Burger *

served on a brioche bun with baby gem beef tomatoes, melted Monterey Jack Cheese, chunky chips, homemade onion rings, jalapeno mayo and homemade coleslaw 14.50

Chicken Fillet Burger *

char grilled chicken breast served on a brioche bun with baby gem and beef tomatoes, melted Monterey jack cheese, smoked bacon, chunky chips, homemade onion rings, jalapeno mayo and homemade coleslaw 14.25

Cumbrian 8oz Ribeye Steak *

char grilled to your liking, with grilled field mushroom, confit tomatoes and a choice of chunky chips, parmesan fries or new potatoes 21.95

Cartmel Valley Cumberland Sausage

creamy mashed potato, apple sauce, rich red wine gravy 13.95

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

Cumberland Sausage

with mashed potatoes, garden peas and gravy 7.75

Spaghetti bound in Homemade Tomato sauce

topped with vegetable crisps 6.95V

Packed Lunch Box* - choose from Jam, Cheese or Ham sandwich on white

bread, includes a packet of pom bears, carton of Capri Sun,

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 Ice-Cream - made with pure whole milk and rich double

cream, handmade in the Lake District 2.75

choose from: Madagascan Vanilla, Double Belgian Chocolate or Raspberry Meringue Eton Mess

Freshly Ground 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 2.75 per person

Something Sweet

Wateredge Sticky Toffee Pudding *

served with a butterscotch sauce and vanilla ice cream 7.00

Warm Chocolate Fudge Cake *

served with vanilla ice cream 7.00

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

Handmade Ice-Cream *

Pure whole milk and rich double cream, handmade in the Lake District

1) Choose 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:

- Madagascan Vanilla
- Caramel, honeycomb & Fudge
- Double Belgian Chocolate
- Raspberry Meringue Eton Mess

3) Choose your sauce: Chocolate, Toffee or Raspberry

4) Enjoy!

Wateredge Caramel Sundae

handmade caramel ice-cream served in a brandy snap basket with whipped cream, fresh sliced banana drizzled with a hot toffee sauce 7.00

Traditional Chocolate and Raspberry Sundae

handmade chocolate ice-cream, whipped cream, raspberry sauce, chocolate cookie bits and fresh raspberries served in a sundae glass 7.25

Food Served

Lunch served 12noon – 3.30pm

Afternoon menu 3.30pm – 5pm

Evening meals 5.30pm – 8.30pm