

# DINING

*Eat, Drink, Sleep... Explore*

# STARTERS

## Winter Vegetable Soup

Served with crusty bread and butter — 6.50

## Venison Broth

Served with crusty bread and butter — 7.00

### THE INN COLLECTION GROUP FAVOURITE

## Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 8.50

## Moules Marinière

Succulent mussels steamed in local *Lakes Pale Ale*, garlic, cream and parsley, served with crusty bread for dipping — 9.00

## Salt & Pepper Calamari

Seasoned squid, breadcrumbed in panko crumb, served with lime & chilli dipping sauce — 9.00

## Haggis Rolls

Spiced Scottish haggis, encased in puff pastry with spinach, finished with a whiskey and orange marmalade sauce — 7.50

## Winter Vegetable Risotto

A medley of winter vegetables, bound in traditional risotto, seasoned with fresh sage and thyme — 9.00

## Fish Chowder

Creamy dill-infused broth with salmon, cod, smoked haddock, prawns, potatoes and peas, served with bloomer bread — 8.00



# MAINS

## Homemade Steak & Ale Pie

Succulent beef brisket with local *Lakes Pale Ale*, encased in shortcrust pastry, served with creamed potato, roasted root vegetables and jus — 15.00

## Fish & Chips

Deep fried beer-battered fish fillet served with homemade chips, peas, tartare sauce and grilled lemon — 16.00

### THE INN COLLECTION GROUP FAVOURITE

## Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

## Whitby Scampi

Breaded wholetail scampi pieces served with homemade chips, peas, tartare sauce and grilled lemon — 15.00

## The Wateredge Inn Burger

8oz Angus burger topped with smoked cheese, crispy onions, lettuce, tomatoes and gherkin in a brioche bun, served with French fries — 13.00

### **Moules Marinière**

Succulent mussels steamed in local *Lakes Pale Ale*, garlic, cream and parsley, served with fries and crusty bread for dipping — 14.00

FAMOUS FOR

### **Fish Chowder**

Creamy dill-infused broth with salmon, cod, smoked haddock, prawns, potatoes and peas, served with bloomer bread — 14.00

### **Paupiette of Sole**

Sole fillets packed with spinach and wrapped in Parma ham, finished with a fish beurre blanc, château new potatoes and green vegetables — 17.00

### **10oz Sirloin Steak**

Cooked to your liking and served with buttered greens, Madeira sauce and a choice of creamed or dauphinoise potatoes — 28.00

### **Venison Loin**

Rich prime venison steak served with dauphinoise potatoes, roasted root vegetables and blackberry jus — 16.50

### **Hearty Game Stew**

Slow-cooked game, seasonal root vegetables, potatoes and winter herbs bound together in a rich game stock, served with stottie bread for dipping — 14.00

### **Pan-Seared Chicken Breast**

Pan-seared chicken breast cooked in a rich chicken stock, finished with a tarragon beurre blanc, served with winter green vegetable fricassee — 14.00

### **Winter Vegetable Risotto**

A medley of winter vegetables, bound in traditional risotto, seasoned with fresh sage and thyme — 13.00



## PIZZA

*Our sourdough pizza bases are hand-stretched and cooked in our stone pizza oven*

### **Slow Roasted Balsamic Mediterranean Vegetables**

Balsamic Mediterranean vegetables, pizza sauce, shredded and buffalo mozzarella and fresh basil — 12.00

### **Double Pepperoni**

Pepperoni, pizza sauce, chillies, shredded and buffalo mozzarella and fresh basil — 13.50

### **Margherita**

Pizza sauce, shredded and buffalo mozzarella and fresh basil — 11.00



# DESSERTS

## Homemade Cheesecake

Please ask for today's choice — 7.00

THE INN COLLECTION GROUP FAVOURITE

### Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 7.00

## Mulled Winter Berry Crumble

Served with vanilla ice cream — 7.00

## Bread & Butter Pudding

Served with white chocolate and cranberries — 7.00

## Poached Pear

Served with winter berry coulis and vanilla ice cream — 7.50

## Cheese & Biscuits

Served with grapes and chutney — 10.50



# LUNCH

*All sandwiches are served in doorstep white or wholemeal bread, with salad garnish. Available from 12 noon until 5pm*

## Hot Roast of the Day

Ask your server for today's choice, served with gravy — 11.00

## Roasted Mediterranean Vegetables

With marinara sauce, buffalo mozzarella and fresh basil — 10.00

## Welsh Rarebit

Served open with crispy leeks — 10.00

## Whitby Scampi Po' Boy

With crispy lettuce, gherkin and tangy Cajun mayonnaise — 11.00

## Grilled Cheese

Brie, Cheddar, mushrooms, garlic and red onion jam — 9.00

## Grilled Chicken

With crumbled black pudding and pepper sauce — 11.00

*Add a side of winter broth or homemade chips — 2.00*



# CHILDREN'S MENU

2 courses — 8.00 3 courses — 9.00

## STARTERS — 1.50

**Hidden Vegetable Tomato Soup**

**Garlic Bread**

**Vegetable Sticks**

With mayonnaise, garlic mayonnaise or BBQ sauce

## MAINS — 7.00

**Fish & Chips**

Served with peas

**Sausage & Mash**

Served with green vegetables and gravy

**Scampi & Chips**

Served with peas

**Cheese & Tomato Pizza**

Served with fries and salad

**Kids Platter**

Ham, cheese, vegetable sticks, bread and butter

**Tomato Penne Pasta**

Served with garlic bread

## DESSERTS — 1.50

**Sticky Toffee Pudding**

Served with toffee sauce

**Ice Cream**

Served with sauce and popping candy

**Ice Lolly**



## SIDES

**Beer Battered Onion Rings** — 4.00

**Garlic Bread** — 4.00

**Garlic Bread with Cheese** — 4.50

**Truffle & Parmesan Chips** — 4.00

**Buttered Greens** — 4.00

**House Salad** — 4.00

# BREAKFAST

*Served from 7.30am until 10.30am*

## **Full English**

Bacon, sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

## **Vegetarian Full English**

Vegan sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

## **Craster Kippers**

Served with poached eggs on toast and a grilled lemon wedge — 10.00

## **Breakfast Sandwich**

Choose two items from the Full *or* Vegetarian English, served in a stottie — 6.00

## **Eggs on Toast**

Eggs cooked how you like them (fried, poached *or* scrambled), served on thick-cut, buttered farmhouse bread — 5.00

## **Eggs Benedict**

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham *or* Danish bacon — 10.00

## **Hash Bowl**

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

## **Eggs Florentine**

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

## **Eggs Royale**

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

## **Porridge**

With honey *or* jam — 4.00

## **Toast & Preserves**

White *or* brown toast served with butter and jam *or* marmalade — 2.50

## **Cereal**

Choose from a wide selection of cereals — 3.00



**Please order your food at the bar, quoting your table number when ordering**

Please ask our team for today's choice of specials

We hope you enjoy your meal

*Please note, specials may not be available during peak seasons*

# WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



# BOOK DIRECT FOR OUR BEST DEALS

Ensure you always get our lowest prices! With preferential cancellation terms, priority consideration for room requests and no hidden costs or booking fees.



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# WHY NOT JOIN INN?

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# THE WATEREDGE INN

## AMBLESIDE

PROUDLY PART OF THE INN COLLECTION GROUP



**Scan here for all allergy and dietary information, or speak to a member of our team**

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Wateredge Inn, Borrans Road, Ambleside, Cumbria, LA22 0EP. Tel: 015394 32332. Email: [info@wateredgeinn.co.uk](mailto:info@wateredgeinn.co.uk)