DINING MENU

THE WORDSWORTH
GRASMERE

Starters and Small Plates

Homemade Soup of the Day (V, GFA) With crusty sourdough and butter 7.00

Chicken Liver Pâté With toasted sourdough and red onion chutney 8.00

Baked Camembert (V, GFA) Warm and gooey Camembert with fig chutney and toasted sourdough. Great to share 15.50

Crab on Toast (GFA) Crab mayonnaise, pickled samphire and shaved fennel served on crusty sourdough toast 9.00

Roasted Butternut Squash Hummus (VG, GFA) Smooth roasted butternut squash hummus with toasted pumpkin seeds and juicy pomegranate, served with warm flatbread 7.50

Gambas Pil Pil (GFA) King prawns in chilli and garlic butter served with crusty sourdough bread 10.00

Prawn, Crayfish & Smoked Salmon Cocktail (GFA) With crisp gem lettuce, Marie Rose sauce and soft brown bloomer bread 12.00

Chickpea & Coriander Falafel (VG, GFA) Homemade by our chefs, with red pepper salsa and pickled cucumber 7.00

Sharers

Charcuterie Sharer Board Selection of deli meats, marinated olives, sun-dried tomatoes, warm focaccia bread, olive oil and balsamic vinegar 29.00

Seafood Sharer Platter (GFA) Chilli & garlic king prawns, crayfish and prawns in Marie Rose sauce, hot roast smoked salmon, battered mussels, crab mayonnaise, tartare sauce, charred lemon and crusty sourdough 33.00

The Plant Sharer Board (VG, GFA) Homemade roasted butternut squash hummus, chickpea and coriander falafels, olives, sundried tomatoes, blistered red peppers 28.00

Mains

Traditional Fish & Chips (GFA) In crispy batter, with proper chip-shop chips, mushy peas and homemade tartare sauce 19.00
Add bread and butter or curry sauce +£1.00 each

Posh Fish & Chips (GFA) Pan-roasted cod loin with gravadlax sauce, crushed new potatoes, samphire, dill crushed peas and a crispy batter crumb 22.00

Pan Roasted Chicken Supreme (GFA) In a mead, pancetta & pearl onion cream sauce with decadent mashed potato and seasonal greens 20.00

Pulled Featherblade of Beef Mafaldine Slow cooked shoulder of beef, rich beef & red wine sauce, mafaldine pasta ribbons, finished with parmesan and citrus pangratatto 20.00

Roasted Squash & Butterbean Mafaldine (VG) Roasted butternut squash, butterbeans, chilli and plum tomato ragu, topped with vegan parmesan 17.00

Slow Braised Ham Hock Slow-cooked ham hock with colcannon mashed potato, braised leeks, and a wholegrain mustard cream sauce 20.00

Northumbrian Lamb Noisette (GFA) Slow-cooked Northumbrian lamb with apricot stuffing, creamy, buttered mashed potato, tender stem broccoli and a lamb jus 22.50

Toad in the Hole With creamy, buttered mashed potatoes, seasonal greens and a rich pan gravy 16.50

On the side

Proper Chips (VG, GFA) 4.00

Onion Rings with Smokey Mayo (GFA) 4.00

Skin on Fries (VG, GFA) 4.00

Dressed Side Salad (VG) 4.00

Asian Slaw (V, GFA) 2.50

Honey Roasted Carrots & Tenderstem Broccoli (V, GFA) 4.00

Garlic & Parmesan Dough Balls 6.50

Loaded Fries with BBQ Pulled Pork & Cheese (GFA) 8.00

Halloumi Fries with Tomato & Chilli Jam (V) 8.00

Artisan Pies

All of our pies are served with buttered mashed potato or chips, seasonal vegetables and rich gravy

Cheddar Cheese, Potato & Onion (V) 18.00
Steak & Ale 19.00
Northumbrian Game 19.00
Creamy Chicken, Ham & Tarragon 18.00

Burgers & Grill

Double Cheese & Bacon Burger Two 4oz Aberdeen angus patties, crispy bacon, smoked cheese, burger sauce, gem lettuce, pickles, slaw and seasoned fries 19.00

The Reuben Burger Two 4oz Aberdeen angus patties, pastrami, sauerkraut, Swiss cheese, reuben dressing, shredded lettuce, pickles, slaw and seasoned fries 21.50

The Hot Honey Chicken Burger (GFA) Panko chicken, hot honey sauce, gem lettuce, tomato, pickles, slaw and seasoned fries 20.00

Signature Surf & Turf Burger Two 4oz Aberdeen angus patties, honey-glazed king prawns, crisp gem lettuce, avocado, sriracha, slaw and seasoned fries 23.00

Halloumi Burger (V, GFA) Pan-fried halloumi, gem lettuce, sambal salad, tomato & chilli jam, raita, coleslaw and seasoned fries 19.00

The Plant Burger (VG) Juicy plant-based patty, vegan smoked cheese, gem lettuce, tomato, pickles, garlic sauce and seasoned fries 19.00

16oz Ribeye Steak (GFA) 28-day aged, grass-fed ribeye steak, perfect for sharing or for those with a larger appetite. Served with herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt 59.00

8oz Sirloin (GFA) Flavourful grilled sirloin, served with herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt 25.00

Surf your turf Add garlic king prawns +6.00

Add
Café de Paris butter, Diane sauce, blue cheese sauce, chimichurri or peppercorn sauce sauce for only
2.00

Salads & Bowls

Hummus Rainbow Bowls With roasted butternut squash hummus, olive oil, crispy chickpeas avocado, pickled shallots, edamame beans and pomegranate
Served with your choice of:

Chickpea & Coriander Falafel and Pepper Salsa (VG, GFA) 16.00

Hot Honey Chicken (GFA) 17.00

Chicken & Bacon Caesar Salad (GFA) With grilled chicken, crispy bacon, fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing 17.00

Chicken Shawarma Charred shawarma-spiced chicken served with fragrant rice, pickled onion, red cabbage, hummus and cooling mint raita 18.00

Thai Chicken & King Prawn Coconut Curry (GFA) With courgettes and cherry tomatoes in a creamy coconut sauce, fragrant rice and coriander 19.00

Thai Sweet Potato Coconut Curry (VG, GFA) With baby corn, cherry tomatoes, courgette in a creamy coconut sauce, fragrant rice and coriander 18.00

(V) Vegetarian (VG) Vegan (GFA) Gluten Free Option Available **Upon request** Chef's Recommendation

ALLERGENS

Scan here for all allergy and dietary information, or speak to a member of our team. Adults need around 2,000 kcals per day. Full Terms & Conditions are available online. **Please speak with a member of staff when ordering a GFA (Gluten Free Option Available) dish.**