

The Winterbourne

COFFEE SHOP - FREEHOUSE - RESTAURANT

HOMEMADE SEASONAL SOUP

Toasted Sour Dough, Salted Butter
6.50

PAN FRIED LAMB SWEETBREADS

Smoked Bacon Lardons, Parsnip Puree, Black Pudding, Parsnip Crisps
9.50

THAI SPICED VEGAN CROQUETTE

Mixed Leaf Salad, Toasted Peanuts, Sweet Chili, Coriander Dressing
6.95

BEETROOT CURED SALMON SALAD

Creame Fraiche, Cracked Black Pepper, Capers, Toasted Brioche
8.50



8OZ FLAT IRON STEAK 19.50 6OZ FILLET STEAK 24.50

Flat Cap Mushroom, Confit Tomato, Wilted Spinach, Red Wine Sauce, Triple Cooked Chios

RUMP OF COTSWOLD LAMB

Garlic Mashed Potato, Heritage Carrots, Green Beans, Minted Lamb Sacue
22.50

PAN FRIED DAY BOAT CORNISH FISH

Butter Beans, Rainbow Chard, Palourde Clams, Lemon, Capers, Flat Leaf Parsley
P.O.A

SEASONAL VEGETABLE BROTH

Sweetcorn, Heritage Carrots, Ruby Chard, Fresh Garden Herbs,
Griddled 'Baking Chambers' Sour Dough

13.95



FISH & CHIPS

Gluten Free Battered Day Boat Fish, Triple Cooked Chips,
Mushy Peas, Lemon, Tartare Sauce

14.50

HOMEMADE COTTAGE PIE

Wilted Greens, Gravy

14.50

WILD MUSHROOM RISOTTO

Mixed Leaf Salad, Parmesan, Truffle Dressing

13.95



VANILLA PANNA COTTA

Fresh Raspberries, Raspberry Sorbet, Shortbread

7.50

SPICED PLUM CRUMBLE

Vanilla Custard

7.50

DARK CHOCOLATE TORTE

Chocolate & Pistachio Crumb, Pistachio Ice Cream

7.50

MARSHFIELD ICE CREAM POTS

Strawberry, Chocolate, Vanilla, Salted Caramel

3.00

CHEESE

Mature Cheddar, Brie, Stilton, Biscuits & Chutney

9.00

FRESHLY BAKED ROSEMARY & SEASALT FOCACCIA

Olive Oil,
Balsamic Vinegar
4.00

GORDAL OLIVES

Large, Green & Buttery

4.00

NEW YORK STYLE BUFFALO WINGS

Carrot, Celery,
Blue Cheese Dip

6.95

DEVILLED WHITEBAIT

Mary Rose Sauce,
Lemon

6.95

SIDES

TRIPLE COOKED CHIPS

5.00

Add Cheddar

7.00

Add Parmesan & Truffle Oil

8.00



RUSTIC FRIES

4.00

Add Cheddar

6.00

Add Parmesan & Truffle Oil

7.00



BUTTERED NEW POTATOES

Herbs & Sea Salt

5.00



DRESSED SALAD

Parmesan & Pine Nuts

4.50

CHILDRENS MENU

please ask for options

If you have any dietary requirements or allergies please inform a member of our team

The Winterbourne

SUNDAY
DINING MENU

COFFEE SHOP - FREEHOUSE - RESTAURANT

FRESHLY BAKED ROSEMARY & SEASALT FOCACCIA

Olive Oil, Balsamic Vinegar
4.00

GORDAL OLIVES

Large, Green & Buttery
4.00

DEVILLED WHITEBAIT

Mary Rose Sauce, Lemon
7.50

PAN FRIED LAMB SWEETBREADS

Smoked Bacon Lardons, Parsnip Puree, Black Pudding, Parsnip Crisps
9.50

THAI SPICED VEGAN CROQUETTE

Mixed Leaf Salad, Toasted Peanuts, Sweet Chili, Coriander Dressing
6.95

BEETROOT CURED SALMON SALAD

Creme Fraiche, Cracked Black Pepper, Capers, Toasted Brioche
8.50

HOMEMADE SEASONAL SOUP

Toasted Sour Dough, Salted Butter
6.50

ROAST SIRLOIN OF BEEF (Served Pink)

Horseradish Sauce
17.00

RUMP OF COTSWOLD LAMB

Mint Sauce
17.00

CORNFED FREE RANGE CHICKEN SUPREME

Pigs In Blankets
16.00

NUT WELLINGTON

Vegetable Gravy
13.00

All Served With Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Gravy

PAN FRIED DAY BOAT CORNISH FISH

Buttler Beans, Rainbow Chard, Palourde Clam, Lemon, Capers, Flat Leaf Parsley
P.O.A

VANILLA PANNA COTTA

Fresh Raspberries, Raspberry Sorbet, Shortbread
7.50

SPICED PLUM CRUMBLE

Vanilla Custard
7.50

DARK CHOCOLATE TORTE

Chocolate & Pistachio Crumb, Pistachio Ice Cream
7.50

MARSHFIELD ICE CREAM POTS

Strawberry, Chocolate, Vanilla, Salted Caramel
3.00

CHEESE

Mature Cheddar, Brie, Stilton, Biscuits & Chutney
9.00

CHILDRENS MENU

SPAGHETTI BOLOGNESE	6.50
CHICKEN GOUJONS, GARDEN PEAS & FRIES	6.50
CHILDS ROAST TURKEY OR BEEF	7.50

If you have any dietary requirements or allergies please inform a member of our team