

The Winterbourne

COFFEE SHOP - FREEHOUSE - RESTAURANT

HOMEMADE SEASONAL SOUP

Toasted Sour Dough, Salted Butter
6.50

BEEF & HORSERADISH CROQUETTES

Pickled Red Onions, Creme Fraiche, Chicory Salad
7.50

CHARGRILLED OCTOPUS

Spanish Black Pudding, Apple Puree, Capers, Flat Leaf Parsley
9.50

SPINACH & PINENUT ARANCINI

Buffalo Mozzarella, Butternut Squash Puree, Crispy Sage
7.50

8OZ RIBEYE STEAK

Confit Plum Tomato, Portabello Mushroom, Triple Cooked Chips, Garlic & Parsley Butter
25.00

LINE CAUGHT CORNISH MACKEREL

Wasabi Mashed Potato, Pak Choi, Pickled Shitake Mushrooms, Soy Butter Sauce
16.50

WILD MUSHROOM GNOCCHI

Pesto, Parmesan, Winter Leaf Salad
13.95

FISH & CHIPS

Gluten Free Battered Day Boat Fish, Triple Cooked Chips,
Mushy Peas, Lemon, Tartare Sauce
14.50

ROE DEER VENISON LASAGNE

Garlic Focaccia, Mixed Leaf & Parmesan Salad
14.50

GARDEN VEGETABLE BURGER

Mature Cheddar, Toasted Pretzel Bun, Chipotle Mayonnaise, Dill Pickle, Beef Tomato, Salad, Fries
14.50

PASSIONFRUIT CREME BRULEE

Shortbread, Mango Sorbet
7.50

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream
7.50

DARK CHOCOLATE TORTE

Chocolate & Pistachio Crumb, Pistachio Ice Cream
7.50

SPICED PLUM & BLACKBERRY CRUMBLE

Vanilla Custard
7.50

MARSHFIELD ICE CREAM POTS

Strawberry, Chocolate, Vanilla, Salted Caramel
3.00

FRESHLY BAKED ROSEMARY & SEASALT FOCACCIA

Black Olive & Balsamic Butter
4.00

NOCELLARA OLIVES

Bright Green & Buttery
4.00

BANG BANG CAULIFLOWER

5.00

SALT & PEPPER SQUID

Coriander, Sweet Chili & Lime
6.95

BLACK PUDDING SCOTCH EGG

Chipotle Ketchup
6.50

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

SAUTEED 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

Black Olive & Balsamic Butter
4.00

NOCELLARA OLIVES

Bright Green & Buttery
4.00

SALT & PEPPER SQUID

Sweet Chili, Garlic Mayonnaise
6.95

SPINACH & PINENUT ARANCINI

Buffalo Mozzarella, Butternut Squash Puree, Crispy Sage
7.50

CHARGRILLED OCTOPUS

Spanish Black Pudding, Apple Puree, Capers, Flat Leaf Parsley
9.50

BLACK PUDDING SCOTCH EGG

Dressed Salad, Chipotle Ketchup
7.50

SIRLOIN OF BEEF *(Served Pink)*

Horseradish Sauce
17.00

TURKEY CROWN

Pigs In Blankets
16.00

ORCHARD FARM PORK BELLY

Crackling & Apple Sauce
16.00

NUT WELLINGTON

Vegetable Gravy
13.00

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

LINE CAUGHT CORNISH MACKEREL

Wasabi Mashed Potato, Pak Choi, Pickled Shitake Mushrooms, Soy Butter Sauce
16.50

PASSIONFRUIT CREME BRULEE

Shortbread, Mango Sorbet
7.50

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream
7.50

DARK CHOCOLATE TORTE

Chocolate & Pistachio Crumb, Pistachio Ice Cream
7.50

SPICED PLUM & BLACKBERRY CRUMBLE

Vanilla Custard
7.50

MARSHFIELD ICE CREAM POTS

Strawberry, Chocolate, Vanilla, Salted Caramel
3.00

CHILDRENS MENU

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

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