

TO START

Hummus Dipper (gf/v/vG)	5.95
Chargrilled pitta bread served with	hummus
& a dressed salad garnish	
Garlic Chilli Mixed Olives (gf/v/vG)	5.25

Garlic ciabatta half topped with a creamy garlic & mushroom sauce (gf roll avail*)

Creamy Garlic Mushroom (v)

Chicken Liver Pate 8.50

Homemade chicken liver pate served with toast & chutney (gf toast avail*)

Scampi Bites 8.50

Scampi Bites 8.50 Wholetail scampi bites (5) served with lemon wedge, tartare sauce & salad garnish

OUR GRILL SELECTION

6oz Philip Warrens	14.50
Cheese Burger	
Double it up?	add 4.50
10oz Philip Warren	20.00
Rump Steak	
Fancy Stilton or Peppercorn Sauce	add 3.00
Peri Peri Half Chicken	16.50
Gammon Steak with egg & pineapple	16.50
Full Rack of BBQ Pork Ribs	19.50

All served with chips and salad garnish.

ADD TO YOUR

GRILL	King Prawns x 4 Fried Egg	5.00 2.00
	Homemade Coleslaw Chips	3.00 4.50
	Cheesy Chips	5.50
	Garlic Bread	4.50
	Mushrooms	1.50

THURSDAY GRILL NIGHT MENU



WM COMBO PLATTER

10oz Rump Steak, 1/2 rack of BBQ ribs, 5 Wholetail Scampi Bites Served on a bed of chips with salad garnish. 34.50

OTHER MEALS

Oven Baked Camembert

13.95

Stuffed with garlic & rosemary served with ciabatta, salad garnish & chutney (v) (gf roll available)

Feta & Mixed Olive Salad 14.25

served on a bed of mixed leaves, with red onion, mixed peppers & tomato slices topped with roasted pine nuts & balsamic glaze (gf/v) (vG no feta)

Garden Burger

14.50

Spinach, peas & mixed beans in a breadcrumb served in a ciabatta bun with chips, salad garnish & relish topped with gherkin (v/vG)

Wholetail Scampi

15.50

Wholetail scampi (10) served with chips, tartare sauce & peas



Allergy? Please inform your server of any allergens or food preferences before ordering. gf - Made with Gluten Free ingredients v - vegetarian vG- vegan.

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warm chocolate brownie made with milk, dark & white chocolate chips drizzled with chocolate sauce served with clotted cream (v)

Homemade Chocolate Chip Brownie - 8.50

Lemon Meringue Roulade - 6.95

lemon meringue swirl with a cream filling, drizzled with lemon sauce & dusted with icing sugar (gf/v)

Homemade White Chocolate & Strawberry Cheesecake - 7.95

topped with white chocolate & drizzled with strawberry sauce

If you would like to add a scoop of vanilla ice cream, or a scoop of clotted cream to any of the above dessert just add 1.50

Affogato - 7.95

one scoop of vanilla ice cream, 25ml almond liquor & a shot of espresso (gf/v)

Mango Sorbet - 4.95

two scoops of mango sorbet to cleanse the palate (gf / v / vG)

Widemouth Manor Brownie Sundae - 8.95

two scoops of ice cream, drizzled with chocolate sauce with brownie pieces & topped with sweetened cream (v)

AFTER DINNER DRINKS

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Espresso -	2.95	Liqueur Coffee -	7.50
Americano -	3.15	Coffee with the liqueur of your choice	
Cappuccino -	3.40	topped with double cream.	
Latte -	3.60	Espresso Martini -	9.50
Tea -	2.90	Vanilla Vodka I Kahlua I Espres	SO

Other Cocktails, drinks & mocktails are available.

Ask your server for the menu.

Allergen?

gf = made with gluten free ingredients v = suitable for vegetarians vG = suitable for vegans

We cannot guarantee completely allergen free meals due to the potential trace of allergens in the working kitchen. If you have an allergen please inform the staff before ordering.

