

WM Carvery MENU

THURSDAY CARVERY

Philip Warren Butchers

Roast Beef

Roast Turkey

Adult 10.95

Go large 11.95

Smaller Appetite 8.95

Children's 6.50 (under 12)

Vegetarian (v) 8.50

SUNDAY CARVERY

Philip Warren Butchers Beef,

Roast Turkey,

Roast Gammon or Pork

Adult 10.95

Go large 11.95

Smaller Appetite 8.95

Children's 6.50 (under 12)

Vegetarian (v) 8.50

CARVERY ADDITIONAL MENU:

Houmous Dipper (v/Vg)

Warm pitta bread strips served with classic houmous to dip (v/vg) 4.95

Dusted Calamari

Served with aioli dip, lemon wedge and salad garnish 6.50

Cheesy Nachos (v)

Tortilla Chips topped with cheeses, jalapenos and a trio of dips (GF) (v) 6.95

(sour cream, guacamole & salsa)

Warrens Butchers Double Burger

Two 6oz steak burgers stacked in a ciabatta bun with sliced tomato & mixed leaf, served with chips & homemade coleslaw 14.95

Chefs Curry of the Day (ask server for details)

With rice & poppadom (GF) 10.95

Chickpea, Sweet Potato & Spinach Curry (v/Vg/GF)

With rice & poppadom (v/Vg/GF) 10.95

Mango chutney with your curry? Add 1.00

Hunters Chicken

BBQ marinated chicken breast, topped with bacon & melted cheese served with chips & peas (GF) 12.95

SIDES

Garlic bread (v)	2.95	Bowl of chips (v/Vg/gf)	3.50
Cheesy chips (v/gf)	4.50	Homemade coleslaw (v)	2.50
Mixed olives in chilli oil (v) 3.50			

Allergy? Please speak to a member of our team before Ordering

OUTSIDE? please order your food at the bar with your table number.

Fancy something different? Check out our specials board for our chefs creations.

WM Dessert and Coffee

MENU

DESSERTS

All handcrafted in the Widemouth Manor Kitchen. We've suggested what we think works best but if that's not for you just say & we will do it your way.

Chocolate Chip Brownie

A warm chocolate brownie made with milk, dark & white chocolate chips served with Roddas Clotted Cream 5.95

Lemon Meringue Roulade

A lemon swirl with a meringue and cream filling, drizzled with lemon sauce (GF) 5.95

Manor Mountain Sundae

Chocolate & vanilla ice cream topped with sweetened cream, chocolate sauce & brownie pieces 6.50

Sorbet

2 scoops of mango & passion fruit sorbet (GF/DF) 3.50

AFTER DINNER DRINKS

Americano	2.70	Irish Coffee: Jameson's Whiskey 25ml in coffee	
Espresso	2.00	topped with double cream	5.95
Doppio	3.00	Calypso Coffee: Tia Maria 25ml in coffee	
Cappuccino	2.90	topped with double cream	5.95
Cafe Latte	2.90	Baileys Irish Cream 50ml	4.00
Flat White	2.95	Brandy Courvoisier 25ml	2.80
Fruit Tea	2.50	Famous Grouse Whiskey 25ml	2.80
Pot of Tea	2.50	Macallan 10 year old Whiskey 25ml	4.30

Fancy a drink with a view?

Why not see if our over 18s Sunset Lounge Bar upstairs with sea views and balcony is open.

GF = Made with Gluten Free Ingredients V = Suitable for Vegetarians Vg = Suitable for vegans.

We endeavour to accommodate allergen requests, however we cannot completely guarantee allergen free meals due to the potential trace of allergens in the working kitchen. WM