

## TO START

<i>Hummus Dipper</i> (gf/v/vG)	7.25
<i>Chargrilled pitta bread served with hummus &amp; a dressed salad garnish</i>	
<i>Garlic Chilli Mixed Olives</i> (gf/v/vG)	5.50
<i>Creamy Garlic Mushroom</i> (v)	7.95
<i>Garlic ciabatta half topped with a creamy garlic &amp; mushroom sauce (gf roll avail*)</i>	
<i>Chicken Liver Pate</i>	8.95
<i>Homemade chicken liver pate served with toast &amp; chutney (gf toast avail*)</i>	
<i>Scampi Bites</i>	8.50
<i>Wholetail scampi bites (5) served with lemon wedge, tartare sauce &amp; salad garnish</i>	

## OUR GRILL SELECTION

<i>6oz Cheese Burger</i>	15.50
Double it up?	add 4.50
<i>10oz Philip Warren Rump Steak</i>	20.00
Fancy Stilton or Peppercorn Sauce	add 3.00
<i>Peri Peri Half Chicken</i>	17.50
<i>Gammon Steak with egg &amp; pineapple</i>	17.25
<i>Full Rack of BBQ Pork Ribs</i>	20.00
<i>All served with chips and salad garnish.</i>	

## ADD TO YOUR GRILL

<i>King Prawns x 4</i>	5.00
<i>Fried Egg</i>	2.00
<i>Homemade Coleslaw</i>	3.00
<i>Chips</i>	4.75
<i>Cheesy Chips</i>	5.75
<i>Garlic Bread</i>	4.50
<i>Mushrooms</i>	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.*  
 35.50

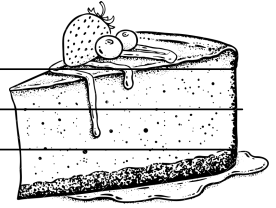
## OTHER MEALS

<i>Oven Baked Camembert</i>	13.95
<i>Stuffed with garlic &amp; rosemary served with ciabatta, salad garnish &amp; chutney (v) (gf roll available)</i>	
<i>Feta &amp; Mixed Olive Salad</i>	14.75
<i>served on a bed of mixed leaves, with red onion, mixed peppers &amp; tomato slices topped with roasted pine nuts &amp; balsamic glaze (gf/v) (vG no feta)</i>	
<i>Garden Burger</i>	15.25
<i>Spinach, peas &amp; mixed beans in a breadcrumb served in a ciabatta bun with chips, salad garnish &amp; relish topped with gherkin (v / vG)</i>	
<i>Wholetail Scampi</i>	15.50
<i>Wholetail scampi (10) served with chips, tartare sauce &amp; peas</i>	

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



## DESSERTS



### Homemade Chocolate Chip Brownie - 8.95

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

### Lemon Meringue Roulade - 7.50

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

### Homemade White Chocolate & Strawberry Cheesecake - 8.50

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 - 8.50

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

### Mango Sorbet - 5.50

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

Espresso -	2.95	Liqueur Coffee -	7.50
Americano -	3.15	Coffee with the liqueur of your choice topped with double cream.	
Cappuccino -	3.40	Espresso Martini -	10.00
Latte -	3.60	Vanilla Vodka I Kahlua I Espresso	
Tea -	2.90		

**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.

