

LOUNGES & LAWN



Weekend Brunch

served Friday, Saturday & Sunday 9.30-11am

Maple & nut granola, Greek yoghurt, fresh fruit,
local honey - 6.5

Toasted sourdough sandwich with streaky bacon - 7

Eggs on sourdough toast, fried, poached or scrambled - 8
Add streaky bacon - 2.5

Smashed avocado, toasted sourdough, chilli oil - 8
Add streaky bacon - 2.5
Add eggs - 2

Smoked ChalkStream trout, scrambled eggs,
toasted sourdough - 12

Fried banana bread, whipped orange
mascarpone, berries - 10

*Upgrade to Bottomless Brunch - 40 for any brunch
item plus bottomless Prosecco or Mimosas**

Small Plates

6.5 or 3 for 15

Hummus harissa oil, crackers, Gordal picante olives
with lemon and olive oil

Truffle & parmesan fries

Potted smoked mackerel pate, pickled cucumber,
toasted sourdough

Scotch egg, yuzu mustard

Smoky bacon and maple popcorn

Crispy tofu gochujang sauce

Roasted padron peppers, Monterey Jack
cheese dipping sauce

Greatest Hits

Orange wine – Romania - 7.75

On the nose we have a large orange experience.
This is a white wine made using red wine making
techniques, perfect with an array of food

Lyme Bay Brut Reserve – Devon - 9

A sparkling wine we would be happy to compare
to champagne

Salcombe Start Point & Fever-Tree tonic - 8.3
Served with grapefruit bitters and dehydrated grapefruit

Campari spritz - 11

This spritz is bitter and bubbly, a refreshing
mixed drink for sipping

Lychee licious - 12

A cocktail that came off our list one year ago and is
constantly requested by our regulars. Lychee & sweet

Larger Plates

Soup and sando - 12

Cured meat platter, cornichons,
onion marmalade - 10.5

Dorset buffalo mozzarella, thyme and truffle honey,
toasted sourdough - 11

Tempura chicken burger, brioche bun, asian slaw,
sesame dressing, fries - 18

Dartmoor beef burger, brioche bun, Monterey Jack cheese,
bacon, cos lettuce, tomato, relish, fries - 18

Our own smoked confit duck leg, roasted
baby beetroots, confit new potatoes, kale,
cassis dressing, pine nuts - 19

Well being bowl - 19

'Bibimbap' a Korean rice bowl, warm sticky rice,
edamame beans, pickled shiitake mushrooms,
sesame carrots, beansprouts, fried egg and coriander.
Choose from either; chicken, trout, prawns or tofu

Thai fishcake, sweet chilli jam salad and fries - 19

Sirloin steak 10oz, 3 peppercorn sauce,
triple cooked chips, slow roast onion - 29.5

Fish

We are so proud of our regularly changing fish specials,
brought to us by our friends at Flying Fish and meticulously
prepared in our kitchen daily.

Please ask a member of the team for today's availability.



Welcome to Winslade Manor

The late-18th century country house was built for an Edward Cotsford, MP and Sheriff of Devon. The house of two stories is five by six bays with attics and basement. In the mid-19th century improvements were carried out for Henry Porter, however the most noted feature of Winslade is its full-height top-lit central hall, which sports a domed lantern with garlands in the style of Robert Adam.

Matthew Mason our Chef Director and his team have written your menus focusing on bringing synergy between the beautiful manor house and food respecting the regional provenance of the ingredients to create a truly unique dining experience. This will be a super-seasonal menu changing regularly throughout the year with options to suit all your individual preferences.

*Our mission is simple “changing lives, making memories, delivering exceptional experiences for all”
#indulgeyourspirit*

WWW.WINSLADEMANOR.COM

