

LOUNGES & LAWN



Brunch

served 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

Terrace Tipples

Aperol spritz - 10
Aperol, prosecco, soda, orange slice

Champagne - 14
Pol Roger Brut Reserve NV

Salcombe Gin & Fever Tree tonic - from 8.3
Smooth, distinct & complex

Mimosa - 9
Prosecco, Cold Pressed orange juice

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.

Small Plates

6.5 or 3 for 15

Hummus, harrisa oil, crackers, olives

Crispy chicken or tofu, gochujang sauce

Onion bhaji, saffron yoghurt

Coppa ham, peach, salad leaves

Crispy tempura cod cheeks

Greek salad

Truffle & Parmesan Fries

Bigger Plates

Soup & Sando – regularly changing specials - 10

Duck liver parfait, Madeira jelly, red onion marmalade,
sourdough toast - 9

Whole baked Winslade cheese, sourdough toast - 14

Winslade Wellbeing Bowl - 18

Quinoa, spinach, nuts, avocado, edamame beans,
beetroot, chickpeas, soft poached egg and tahini dressing
with:

Smoked ChalkStream trout

Fresh prawns

Roast chicken

Tofu

Dartmoor farmer's 6oz beef burger,
brioche bun, Monterey Jack cheese, bacon, cos lettuce,
tomato, relish, fries - 17

Buttermilk fried chicken, brioche bun, ranch dressing,
cos lettuce, tomato, fries - 17

10 oz Sirloin steak, horseradish crème fraiche,
confit potatoes, aged balsamic - 28

Fishcake, meaux mustard, watercress, fries - 18



Welcome to Winslade Manor

The large stoned 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

