



SMALL PLATES

Individually priced or 3 for 15

- Homemade Bread and Netherend Farm salted butter - 5
- Gordal picante olives & hand roasted nuts - 6.5
- Hummus, harissa, crackers - 6
- Truffle and Parmesan fries - 6.5
- Crispy salt & pepper squid, lemon, aioli (Tofu available) - 7
- Buttermilk fried chicken strips, ranch dressing - 7
- Tempura cod cheeks, Asian dipping sauce - 7

STARTERS

- Duck liver parfait, toasted sourdough - 9
- Scotch egg, yuzu mustard - 9
- Smoked Chalk Stream trout, pickled cucumber, fennel crackers, lemon confit - 10
- Soup and Sando - 12

MAINS

- The Winslade Ploughman's: Home cooked ham, Quicke's mature cheddar, Clawson's stilton, balsamic pickled onions, piccalilli, scotch egg, baby gem, signature sourdough, Netherend Farm salted butter - 22
- St Austell Bay deep sea mussels, Thai coconut broth and fresh prawns, signature sourdough (without the shell) - 20
- Rigatoni pasta, saffron sauce, forest fungi mushrooms, toasted pine nuts - 18
- Dirty Dawg, 'Rare and Pasture' smoked pork Frankfurter, pulled pork, French's mustard, tomato ketchup, pickled cucumber, aged parmesan, skinny fries - 20
- The ultimate Winslade burger: Pureblood Wagyu beef patty, onion confit, sliced pickles, relish, tomato, smoked streaky bacon, Monterey Jack cheese, skinny fries - 22
- The Winslade well-being bowl: 'Bibimbap' a Korean rice bowl, warm sticky rice, edamame beans, pickled shiitake mushrooms, sesame carrots, beansprouts, fried egg, coriander
Choose your topping; chicken, trout, prawns, or tofu - 19
- Smoked haddock fishcake, 63-degree poached egg, mustard sauce, skinny fries - 19
- 'Dartmoor Farmers' aged fillet of beef, peppercorn sauce, Roscoff onion, triple cooked chips - 32.5

SIDES

- Triple cooked chunky chips - 4
- Skinny fries - 4
- Seasonal vegetables - 5
- Seasonal salad - 4
- Caesar dressed salad with anchovies, pancetta, crispy chicken skin - 5
- Heritage tomatoes - 5

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination. *Time limit and drinks limits apply.