



LOUNGES & LAWN

Homemade bread and Netherend Farm butter £6

Hummus with chickpeas, smoked paprika and garlic, sourdough crackers £6.5

Lemon and tarragon olives £6



STARTERS

Soup of the day with homemade bread
and Netherend Farm butter £9

Crispy salt and pepper squid, lemon, aioli £9

Duck bun, confit duck leg, pickled cucumber, hoisin £9

Scotch egg, yuzu mustard £9

Chicken liver parfait, redcurrant jelly, toasted sourdough £10

Feta parcel with truffle honey and pistachio (V) £9



MAINS

The ultimate Winslade burger: Pureblood Wagyu beef patty, braised beef cheek, sliced pickles, house relish,
Monterey Jack cheese, skinny fries £22

Salmon fishcake, parsley and watercress emulsion, poached egg, skinny fries £20

Pork sausage pinwheel, du puy lentils, mustard £16

Orecchiette pasta 'puttanesca' (V) £14

'Winslade Manor' Wellbeing bowl 'Bibimbap' a Korean rice bowl, warm sticky rice, pickled shiitake mushrooms,
edamame beans, sesame carrots, pickled cucumber, fennel, fried egg, Gojuchang sauce

Choose one of the following toppings:

Free range chicken breast £20

Fresh prawns £20

Crispy tofu £16

Daily specials POA please ask your server for details

Express Lunch £16

Regularly changing kitchen special available between 12 - 2.30pm Tuesday - Friday



STEAKS

Our Steaks are sourced from local Butchers and are dry aged for a minimum of 35 days, all served with roast shallot and a celeriac purée

FILLET 6oz £30

RUMP 10oz £25

SIRLOIN 10oz £34

Roast celeriac steak with mushroom and celeriac glaze (V) £16

TOMAHAWK - pre order only POA, perfect to share

CHOOSE YOUR SIDE & SAUCE!

Potato rosti, truffle mayo £5
Triple cooked chunky chips £4.5
Skinny fries £4.5
Truffle parmesan fries £7

Seasonal greens £5.5
House salad £4.5

Bearnaise £4
Brandy & Peppercorn £4
Garlic Bone Marrow Butter £4

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.