

Sample Menu

Bread & butter 4 each

British rock oysters 5 each

Cheese curds & red currant jelly 10

XL raw scallop Waldorf 18

Clyndria beetroot, goats curd & sunflower seeds 14

Seaweed kale, Garstang blue & buttermilk salad 13

Mixed mushrooms, shallot & pease pudding 13

Scottish sea trout, beetroot & horseradish 16

House pork sausage & new fields leeks 12

Winter vegetables, heritage grains & seaweed kale 24

Brixham pollock, brocollo & mussels 28

Tamworth pork belly, apple & celeriac 28

A plate of Sladesdown farm duck 36

Jane's farm dexter beef & pickled girolle pie 50

Welsh sow pork schnitzel & yellow split peas 60

Whole Brixham brill & Isle of Mull mussels 75

Farm salad | Chips | Clotted cream mash | Greens 7 each

Curry sauce | Cumberland sauce 4 each



Afters

Crafty cheese man cheese selection, pickled pear & hobnobs 15

Apple Crumble & oat milk sorbet 9

Sticky toffee pudding & brandy butter ice cream 10

Jelly & custard 10

Honey parfait & poached pear 10

Bread & mincemeat pudding & brown sugar custard 10

Digestifs

Snowball 12

Turkish delight 12.5

Toast coffee 12

Terry & Alex 12

- Booth's London dry, Cacao blanc, Cointreau Noir & Condensed milk

Iris 15

- Macallan 12 year old, peach, orange & honey



Northern Hospitality &
Thoughtful British Cooking.

When?

*Monday lunch 12 'til 3pm / dinner from 5pm.
Tuesday lunch 12 'til 3pm / dinner from 5pm.
Wednesday lunch 12 'til 3pm / dinner from 5pm.
Thursday lunch 12 'til 3pm / dinner from 5pm.
Friday lunch 12 'til 3pm / dinner from 5pm.
Saturday lunch 12 'til 3pm / dinner from 5pm
Sunday lunch served from 12 till 8pm*

www.winsomemcr.co.uk
enquiries@winsomemcr.co.uk

*www.winsomemcr.co.uk
[@winsome_mcr](https://www.instagram.com/winsome_mcr)*