



THE INN COLLECTION  
GROUP

# MAIN MENU

THE WORDSWORTH HOTEL — PROUDLY PART OF THE INN COLLECTION GROUP

## NIBBLES

**Taste of The Lakes Bratwurst Sausage** — 5.00

**Wasabi Peas** (VG) — 5.00

**Smoked Almonds** (VG) — 5.00

**Italian Mixed Marinated Olives** (VG) — 5.00

**Root Vegetable Crisps** (VG) — 5.00

## STARTERS

**Soup of the Day**

Homemade bread rolls (V) — 6.75

**Northumberland Estates Venison & Pork Sausage Roll**

Apple ketchup — 8.50

**Duck & Orange Pâté en Croûte**

Date & orange chutney, orange salad — 9.00

**Caprese Salad**

Cow's milk mozzarella, plum tomatoes dressed with aged balsamic and basil (V) — 8.50

**Andalusian Summer Prawn & Chorizo Cassoulet**

Sour cream, warm focaccia — 9.95

**Homemade Hummus**

Lebanese flatbread drizzled with parsley, lemon and garlic oil (VG) — 7.75

**Crispy Cauliflower Nuggets**

Pico de gallo, cashew crème (VG) — 8.50

**Caesar Salad**

Cos, croutons, marinated anchovies, savoury egg, Caesar dressing — 7.50

## WILLIAM'S CLASSICS

**Chicken, Bacon & Leek Pot Pie**

Steamed vegetables, creamed potatoes — 17.50

**Andalusian Summer Prawn & Chorizo Cassoulet**

Sour cream, warm focaccia — 19.95

**Chicken Schnitzel**

Garlic butter, buttermilk slaw, watercress, triple-cooked chunky chips — 17.50

**Smoked Appleby Chieftain & Gruyère Macaroni Cheese**

Savoury crumble topping (V) — 17.00

**Beer-Battered Haddock**

Triple-cooked chunky chips, mushy peas, tartare sauce and lemon — 16.50

**8oz Rump Steak**

Triple-cooked chunky chips, portobello mushroom, grilled tomato, watercress — 23.50

**6oz Fillet steak**

Triple-cooked chunky chips, portobello mushroom, grilled tomato, watercress — 35.00

Add three king prawns in garlic butter to your steak — 5.00

*Add Cepe Cream or Peppercorn Sauce — 4.00*

**Whitby Scampi**

Triple-cooked chunky chips, mushy peas, tartare sauce and lemon — 16.50

**6oz Chuck Steak Burger**

In a toasted brioche bun with smoked cheddar, gem lettuce, tomato and pickles, topped with our ICG burger sauce. Served with thick-cut chips — 16.50

**Southern Fried Chicken Burger**

In a toasted brioche bun with chipotle mayo and Monterey Jack, gem lettuce, tomato and pickles, topped with our ICG burger sauce. Served with thick-cut chips — 17.50

**Plant Based Burger**

In a toasted brioche bun with vegan cheese and mayo, served with thick-cut chips (VG) — 16.00

## SIGNATURE DISHES

**Roasted Duck Breast**

Pak choi, mirabelle plum purée, ginger & Szechuan glaze — 18.95

**Maple Roasted Bacon Chop**

Soused hispi, black garlic emulsion — 19.50

**Pan-Fried Sea Bream**

Charred stem broccoli, toasted almonds, gremolata — 19.95

**Lamb Chump**

Tangy papaya & mango slaw — 24.00

**Vegetable Gyozas**

Watercress, edamame beans, sweet soy, kimchi mayo and lime (VG) — 17.95

*Signature dishes are designed to showcase the individual elements contained in them and are intended to be lifted and paired with our fantastic side dishes.*

(V) Vegetarian (VG) Vegan

# SANDWICHES

*All available on white or brown bread and served with dressed baby leaf salad, root vegetable crisps and sweet pickled onions*

**Egg Mayonnaise & Watercress (v)** — 7.50

## Pastrami

Pastrami, gruyère, cornichons and horseradish cream — 9.00

**Smoked Salmon & Crème Fraîche** — 9.00

## Fish Butty

Beer-battered haddock with tartare sauce and lemon — 12.00

**Hummus, Cucumber & Pickled Red Onion (vG)** — 9.00

**Mature Cheddar Cheese & Onion (v)** — 7.50

**Roast Chicken Salad & Buttermilk Slaw** — 8.50

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# LIGHT BITES

*Available 11.00am - 5.00pm*

## Light Scampi & Chips

Chunky chips, mushy peas, tartare sauce and lemon — 10.00

## Light Beer-Battered Haddock

Chunky chips, mushy peas, tartare sauce and lemon — 10.00

## Northumberland Estates Venison & Pork Sausage Roll

Apple ketchup — 8.50

## Smoked Appleby Chieftain & Gruyère Macaroni Cheese

Savoury crumble topping (v) — 8.50

## Our Cream Tea

Scones, jam, butter and whipped cream — 9.00

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# DESSERTS

## Our Sticky Toffee Pudding

Miso toffee sauce, Madagascan vanilla ice cream (v) — 8.00

## Strawberry Mess

Elderflower sauce, macerated strawberries, chantilly, strawberry sorbet (v) — 8.50

## Salted Caramel Tart

Honey snap crumb, Madagascan vanilla ice cream (v) — 8.50

## Coconut Panna Cotta

Mango & passion fruit salsa, pineapple sorbet (v) — 8.00

## White Chocolate & Raspberry Blondie

Crème fraîche (v) — 8.50

## Clifton Dairies Lemon Posset

Rhubarb & burnt orange, Grasmere Gingerbread® crumb (v) — 8.50

## Cheese Board

Three selected regional cheeses, with chutney, celery, grapes and Peter's Yard sourdough crackers (v) — 11.50

## Ice Cream & Sorbet Selection

Ask a member of our team for today's selection (v) — 6.50

**Coffee & Sweet Treats (v)** — 4.50

# CHILDREN'S MENU

## Fish & Chips

With mushy peas and tartare sauce — 4.00

## Breaded Chicken Strips

With chips and baked beans — 4.00

## Scampi & Chips

With mushy peas and tartare sauce — 4.00

## Sausage & Mash

Creamy mash and seasonal vegetables — 4.00

**Mac & Cheese (v)** — 4.00

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# DESSERTS

## Fresh Fruit Salad

With natural yoghurt (v) — 3.50

## Sticky Toffee Pudding

With vanilla ice cream (v) — 3.50

## Knickerbocker Glory

Vanilla and strawberry ice cream with raspberry sauce and whipped cream (v) — 4.00

## Ice Cream Selection

Ask your server for today's flavours (v) — 2.00 (per scoop)

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# SIDES

**Truffle & Gruyère Dauphinoise (v)** — 6.00

**Smoked Appleby Chieftain & Gruyère Mac & Cheese (v)** — 6.00

**Seasoned Triple-Cooked Chunky Chips (v)** — 4.00

**Cajun-Spiced Sweet Potato Fries & Sour Cream (v)** — 5.50

**Creamy Mashed Potatoes (v)** — 4.00

**Steamed & Buttered Seasonal Vegetables (v)** — 4.00

**Charred Stem Broccoli, Almonds & Gremolata (v)** — 5.00

**Crispy Onion Rings (vG)** — 4.00

**Soused Hispi** — 5.00

**White or Granary Hand-Baked Bread Rolls (v)** — 4.00

## Our Salad

Mixed lettuce, cucumber, tomatoes, soured red onion, house dressing (vG) — 4.00

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Please ask our team for today's choice of specials.

We hope you enjoy your meal.

*Please note, specials may not be available during peak seasons.*

*A discretionary gratuity of 10% will be added to your bill. If you would like this reduced or removed please speak to one of our team members*

*For all allergy and dietary information please speak to a member of our team.*

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to the use of fresh game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Wordsworth Hotel, Grasmere, Cumbria, LA22 9SW. Tel: 01539 435592. Email: enquiry@thewordsworthhotel.co.uk