

THE WATERHEAD INN

AMBLESIDE



PART OF THE INN COLLECTION GROUP

Made up of over 30 Pubs with Rooms, that brings together hearty comfort food, well-crafted tipples, and cosy, characterful settings. With warm, welcoming rooms in some of Britain's most scenic locations, it's a place that feels just right - a true home away from home. You'll fit right inn.



JOIN THE INN CROWD

Download The Inn Collection Group loyalty app to unlock exclusive perks, freebies, and member-only discounts. The more you stay, dine, and explore, the more rewards you'll enjoy! You'll be well rewarded.



THE LINKS BUTCHERS

All our lamb, pork and game are locally sourced and expertly prepared by our in-house butchers at the Links, ensuring the highest quality in every dish. From field to fork, we can trace every cut.

Little Legends eat here!

KIDS MENU

All children's main course dishes include either a fruit shoot or 1/2 draught soft drink

Fish & Chips

6.95 (GFA)

With mushy peas

Sausage & Mash

6.95

With garden peas and gravy

Burger & Fries

7.50

With or without cheese

Battered Chicken

Goujons 6.95 (GFA)

With fries and broccoli

Scampi & Chips

6.50

With mushy peas

Tomato Fettuccine

6.50 (VG)

In a fresh tomato sauce

Sticky Toffee

Pudding 3.95 (V)

With toffee sauce, vanilla ice cream

Ice Cream

3.95 (V)(GFA)

2 scoops of strawberry, vanilla or chocolate

Chocolate

Sundae 3.50

With ice cream and chocolate sauce

Toffee

Sundae 3.50

With ice cream and toffee sauce

DESSERTS

Something sweet?

Sticky Toffee

Pudding 8.95 (V)

With toffee sauce, vanilla ice cream

Cheesecake

of the Day 8.95

Ask a member of our team for today's flavour

Selection of Ice Cream

or Sorbet 6.95 (V)(GFA)

Ask a member of our team for today's selection

Warm Chocolate

Brownie 7.95

With vanilla ice cream

Chocolate Truffle

Torte 9.95 (VG)(GFA)

With vanilla ice cream

Cheese Board 13.95

With biscuits, fruit and chutney



Scan here for all allergy and dietary information, or speak to a member of our team. Adults need around 2,000 kcals per day. Full Terms & Conditions are available online and via the QR code.

DRINKS

RED WINES

Basking Lizards Cabernet Sauvignon | *Australia*

Canyon Road, Merlot | *USA*

7 Fires Malbec | *Argentina*

WHITE WINES

Last Stand, Chardonnay | *Australia*

Canyon Road, Pinot Grigio | *California, USA*

Nobilo, Sauvignon Blanc | *Marlborough, New Zealand*

ROSE WINES

Principato Pinot Grigio Blush | *Italy*

Canyon Road Rose Zinfandel | *USA*

SPARKLING

Bellino Prosecco | *Italy*

Ayala Brut, Champagne | *France*

Ayala Rose, Champagne | *France*

COCKTAILS

Aperol Spritz

Hugo Spritz

Pornstar Martini

Espresso Martini

Margarita



MOCKTAILS

Pineapple Sling

Raspberry & Ginger Mule

Looking for more? Ask at the bar and discover a wider selection of wines from our cellar. 125ml serving also available.

BREAKFAST

Served from 7:30am - 11am

Full English 13.00

Bacon, sausage, your choice of egg (fried, poached or scrambled), baked beans, hash brown, mushrooms, grilled tomato and black pudding

Go large only +3.00 each

Vegetarian Full English 12.00 (V)

Vegan sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms and grilled tomato

Go large only +3.00 each

Breakfast Sandwiches

All sandwiches served in a sourdough bun

Bacon (GFA)	6.50
Sausage	6.50
Bacon & Sausage	7.50
Fried Egg & Mushroom (V)(GFA)	6.00
Vegan Sausage (VG)	6.50

Eggs on Toast 5.50 (V)(GFA)

Your choice of egg (fried, poached or scrambled), served on thick-cut, buttered farmhouse bread

Eggs Benedict 11.50

Poached eggs on a toasted English muffin with bacon and hollandaise sauce

Eggs Florentine 11.50 (V)

Poached eggs on a toasted English muffin with steamed spinach and hollandaise sauce

Eggs Royale 13.00

Poached eggs on a toasted English muffin with smoked salmon and hollandaise sauce

Toast & Preserves 3.00 (V)(GFA)

White or brown toast served with butter, jam or marmalade

Cereal 2.50 (V)

Choose from a wide selection of cereals

Porridge 4.50 (V)

With honey or jam

LIGHT BITES

Served from 11am - 5pm, Monday - Saturday

Prawn & Crayfish

Sandwich 11.50 (GFA)

With Marie Rose sauce, gem lettuce and served on soft brown bloomer bread

Tuna & Avocado Sandwich 10.50 (GFA)

Fresh avocado, tuna, capers, dill, celery and sriracha mayonnaise in a toasted ciabatta

Reuben Sandwich 12.50 (GFA)

Pastrami, Swiss cheese, sauerkraut and reuben dressing in a toasted ciabatta

Crispy Fish Bun 10.50 (GFA)

Battered fish goujons, gem lettuce, and tartare sauce in a brioche bun

Hot Honey Ranch Twisted Club Sandwich 12.50

Panko chicken, crispy bacon, gem lettuce, tomato, parmesan and hot honey ranch

Small, but mighty!

Add Home-cooked Chips or Soup to Any Light Bite +3.00

Homemade Coriander & Chickpea Falafel 8.50 (VG)

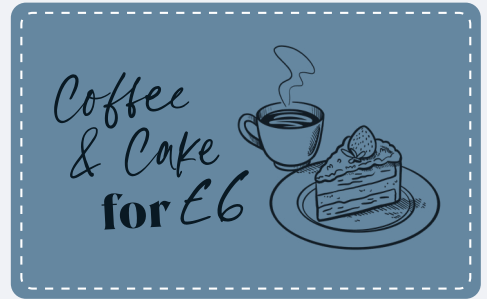
With smoked paprika hummus, red pepper salsa and sweet pickled cucumber in a toasted ciabatta

Bao Buns

Two fluffy bao buns filled with your choice of the below

Sticky Korean Chicken	11.50
Teriyaki Cauliflower (VG)	9.50

Wake, eat, repeat.



STARTERS AND SMALL PLATES

Served from 12pm - 9pm, Every Day

For the "just one bite" crowd.

Homemade Soup of the Day 6.50 (V)(GFA)

With crusty sourdough and butter

Moules Marinière 8.95 (GFA)

Steamed mussels in white wine, garlic & cream sauce with sourdough bread



Northumbrian Game Terrine 7.95 (GFA)

With toasted sourdough and red onion chutney

Homemade Smoked Paprika Hummus 7.50 (VG)(GFA)

With olive oil, crispy chickpeas and warm flatbread

Crab on Toast 8.95 (GFA)

Crab mayonnaise, pickled samphire and shaved fennel served on crusty sourdough toast

Gambas Pil Pil 11.95 (GFA)

King prawns in chilli & garlic butter served with crusty sourdough bread

Prawn, Crayfish & Hot Smoked Salmon Cocktail 11.95 (GFA)

With crisp gem lettuce, Marie Rose sauce and soft brown bloomer bread

Chickpea & Coriander Falafel 7.50 (VG)(GFA)

Homemade by our chefs, with red pepper salsa and pickled cucumber

PUB CLASSICS

Traditional Fish & Chips 18.95 (GFA)

In crispy batter, with home-cooked chips, mushy peas and tartare sauce

Add bread and butter or curry sauce +1.00 each

Posh Fish & Chips 21.50 (GFA)

Pan-roasted cod loin with gravadlax sauce, crushed new potatoes, samphire, dill crushed peas and a crispy batter crumb

Pan Roasted Chicken Supreme 19.95

In a mead, pancetta & pearl onion cream sauce, with decadent mashed potato and seasonal greens

Toad in the Hole 16.50

With creamy mashed potatoes, seasonal greens and a rich pan gravy

Northumbrian Lamb Noisettes 22.50

Slow-cooked Northumbrian lamb belly with apricot stuffing, creamy mashed potatoes, tender stem broccoli and a lamb jus

King Prawn & Courgette Fettuccine 18.95

Grilled king prawns and courgette cooked in butter emulsion, topped with chilli and parmesan

Mushroom & Lentil Fettuccine 16.95 (VG)

Mushrooms and lentils in a rich tomato & herb sauce, topped with vegan parmesan cheese

Slow Braised Ham Hock 19.95 (GFA)

Slow-cooked ham hock with colcannon mashed potato, braised leeks and a wholegrain mustard cream sauce

Moules Marinière 17.95 (GFA)

Steamed mussels in white wine, garlic & cream sauce with fries and sourdough bread

ARTISAN PIES

All of our pies are served with creamy mashed potato or chips, seasonal vegetables and rich gravy

Cheddar Cheese, Potato & Onion 17.95 (V)

Chuck Steak & Ale 18.95

Northumbrian Game Pie 18.95

Creamy Chicken, Ham & Tarragon 17.95



SALADS & BOWLS

Hummus Rainbow Bowls

With smoked paprika hummus, olive oil, crispy chickpeas, avocado, pickled shallots, edamame beans and heritage tomatoes

Served with your choice of:

Chickpea & Coriander Falafel and Pepper Salsa 15.95 (VG)

Hot Honey Chicken 16.95

Classic Caesar Salad 10.95/14.95

With fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing

Chicken & Bacon Caesar Salad 12.95/17.95

With grilled chicken, crispy bacon, fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing

Hot Honey Chicken & Noodle Salad 17.95

Spicy crispy chicken, with warm rice noodles, Asian vegetables, hot honey sauce, fresh lime and spring onions

Thai Chicken & Prawn Coconut Curry 18.95 (GFA)

With courgettes and cherry tomatoes in a creamy coconut sauce, fragrant basmati rice and coriander

Thai Sweet Potato Coconut Curry 17.95 (VG)(GFA)

With baby corn, cherry tomatoes, courgette in a creamy coconut sauce, fragrant basmati rice and coriander

SHARERS

Charcuterie Sharer Board 29.95

Selection of deli meats, marinated olives, sun dried tomatoes, warm focaccia bread, olive oil and balsamic vinegar

Seafood Sharer Platter 32.50

Chilli & garlic king prawns, crayfish & prawns in Marie Rose sauce, hot roast smoked salmon, battered mussels, crab mayonnaise, tartare sauce, charred lemon and crusty sourdough

The Med Sharer 27.95 (V)

Homemade smoked paprika hummus, chickpea & coriander falafels, tabbouleh, labneh and warm flatbread

The Plant Board 27.95 (VG)

Homemade smoked paprika hummus, chickpea & coriander falafels, olives, sundried tomatoes, blistered red peppers and music bread

The Hot Honey Chicken Burger 19.95

Crispy buttermilk chicken, hot honey sauce, gem lettuce, slaw and seasoned fries

The Reuben Burger 21.50

Two 4oz Aberdeen angus patties, sauerkraut, Swiss cheese, reuben dressing, shredded lettuce, pickles, slaw and seasoned fries

Signature Surf & Turf Burger 22.95

Two 4oz Aberdeen angus patties, honey-glazed king prawns, crisp gem lettuce avocado, sriracha with slaw and seasoned fries

BURGERS & GRILL

Double Cheese & Bacon Burger 18.95

Two 4oz Aberdeen angus patties, crispy bacon, smoked cheese, burger sauce, gem lettuce, pickles, slaw and seasoned fries

The Plant Burger 18.95 (VG)

Juicy plant-based patty, vegan smoked cheese, gem lettuce, tomato, pickles, garlic sauce and seasoned fries

8oz Sirloin 24.95 (GFA)

With herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt

18oz Tomahawk 59.95 (GFA)

It's great to share! With herb-crushed new potatoes, fresh watercress, buttered green beans, your choice of sauce and finished with maldon sea salt



SIDES

Home-cooked Chips (GFA)	3.95
Onion Rings (GFA)	3.95
Fries (GFA)	3.95
Slaw (V)(GFA)	2.50
Side Salad (VG)(GFA)	3.95
Green Vegetables (V)(GFA)	3.95

(V) Vegetarian

(VG) Vegan

(GFA) Gluten Free Ingredients Available



In-house Butcher