



THE INN COLLECTION
GROUP

MAIN MENU

THE WATEREDGE INN — PROUDLY PART OF THE INN COLLECTION GROUP

STARTERS

Soup of the Day

Served with butter and crusty bread (v) — 6.50

Broad Bean Hummus

Whipped goats' cheese and yogurt flatbread (v) — 5.00

Black Pudding Sausage Roll

Served with English mustard — 6.00

Game Terrine

Cold pressed terrine of mixed game and pork, wrapped in bacon, served with pickles and crusty bread — 8.00

Field Mushroom Fritters

Buffalo mozzarella and basil oil (v) — 7.50

Crispy Whitebait

Fried whitebait with citrus mayonnaise — 6.00

Dough Balls

Made from fresh dough and baked in our pizza oven, served with garlic butter (v) — 5.00

Crayfish Cocktail

Freshwater crayfish, gem lettuce, tomato, avocado and thousand island dressing — 12.00

Coriander Falafel

Red pepper salsa and cucumber (vG) — 7.00

Thai Mussel Broth

Mussels steamed in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 8.50

BURGERS & HOT DOGS

The Wateredge Inn Burger

6oz chuck steak burger, served in a toasted sesame brioche bun with smoked cheddar, gem lettuce, tomato and pickles, topped with ICG burger sauce. Served with thick-cut chips — 16.00

Game Burger

2 x 4oz game burgers with blue cheese and apple chutney, in a toasted sesame brioche bun, with thick-cut chips — 16.00

Buttermilk Chicken Burger

Grilled chicken breast, in a toasted sesame brioche bun with crushed avocado, tomato and crisp lettuce, served with thick-cut chips — 16.00

Vegan Cheeseburger

Moving Mountains patty, brioche style bun, lettuce, tomato, red onion, smoky vegan cheese and thick-cut chips (vG) — 16.00

Bacon Double Cheeseburger

Two chuck steak burgers in a toasted sesame brioche bun with smoked cheese and bacon, served with thick-cut chips — 16.50

The Cod Father

Fried cod, tartare sauce in brioche hot dog bun served with fries — 15.00

Grilled Bratwurst

Sauerkraut, mustard, crispy shallots, served with fries — 13.00

Wateredge Dog

Cumberland sausage, grilled onions, dill pickles, smoked cheese and bacon bits, served with fries — 13.00

MAINS

Traditional Fish & Chips

Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge — 16.50

Scampi & Chips

Whitby scampi served with mushy peas, thick-cut chips, chef's tartare sauce and lemon wedge — 16.00

Roast Rump of Lamb

Green beans, olives, cherry tomatoes and potato gratin — 25.00

Superfood Salad

Salad of chickpeas, avocado, beetroot, kale, quinoa, sprouting broccoli, pomegranate & citrus dressing (vG) — 15.00

Crispy Pork Belly

Sautéed apples and sage — 20.00

Homemade Pie of the Week

Please ask our team for today's choice of pie. Served with mashed potato and seasonal vegetables — 16.00

8oz Bistro Rump Steak

Cooked to your liking, served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips — 21.50

10oz Sirloin Steak

Cooked to your liking, served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips — 28.00

Add Peppercorn or Béarnaise sauce — 3.50

Thai Mussel Broth

Mussels steamed in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 16.00

Market Fishcake

Warm tartare sauce, peas, kale and gem lettuce — 14.50

Seared Tuna

Served on a Niçoise salad — 18.50

Buttermilk Fried Chicken

With classic Caesar salad, crispy bacon and soft hen's egg — 17.00

Spinach & Courgette Linguine

With basil pesto and ricotta — 17.00

PIZZAS

Our pizza bases are hand rolled on site and cooked in our stone pizza oven

Margherita

Fresh tomato sauce, basil leaves, extra virgin olive oil (v) — 10.00

Ham & Mushroom

Hand-carved ham, mushrooms, Parmesan shavings and rocket — 12.00

Diavolo

Chilli flakes, roasted peppers, jalapeños and tomato (v) — 12.00

Peperoni

Napoli sauce, mozzarella and pepperoni — 11.00

Funghi

Field mushroom, rosemary, cherry tomato and courgette ribbons (v) — 11.00

Pollo

Chicken, pesto, roasted peppers and basil — 11.00

Garlic Bread with Mozzarella

Fresh from the pizza oven topped with mozzarella (v) — 9.00

All pizzas available in children's sizes

SIDES

Thick-Cut Chips — 4.00

House Salad (VG) — 4.00 **Seasonal Vegetables (v)** — 4.00

Onion Rings (v) — 4.00 **Garlic Bread (v)** — 4.00

DESSERTS

Yogurt Panna Cotta

Fresh raspberries and raspberry sauce (v) — 6.00

Summer Pavlova

Vanilla ice cream and British strawberries (VG) — 7.00

Sticky Toffee Pudding

Salted caramel sauce and vanilla ice cream (v) — 6.50

Tiramisu (v)

— 6.00

Cheese Plate

Selection of Cumbrian and British cheeses served with biscuits, fruits and homemade chutney — 11.00

Ice Cream & Sorbet Selection

Ask a member of our team for today's selection (v) — 5.50



THE WATEREDGE INN

AMBLESIDE

Please order your food at the bar, quoting your table number when ordering. 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

CHILDREN'S MENU

Children's Platter

Vegetable sticks, ham, couscous, cheese, bread & butter — 7.00

Fish & Chips

Thick-cut chips and peas — 7.00

Beef Burger

4oz burger, brioche style bun served with fries — 7.00

Hot Dog

Classic hot dog in brioche style bun served with fries — 6.00

Children's Pizza

Choose any pizza from the pizza section — 7.00

Cherry Tomato & Meatball Linguine

Served with garlic toasted sourdough — 7.00

Superfood Salad

Salad of chickpeas, beetroot, kale, sprouting broccoli, pomegranate & citrus dressing (v) — 7.00

DESSERTS

Soft Warm Chocolate Brownie

Served with salted caramel sauce and vanilla ice cream — 3.50

Knickerbocker Glory

Vanilla and strawberry ice cream with strawberry sauce, topped with whipped cream — 3.50

One Scoop Ice Cream or Sorbet

Please ask a member of our team for today's flavour — 2.00



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience.

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. Adults need around 2000kcal per day. Due to using 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 Wateredge Inn, Borrans Road, Ambleside, Cumbria, LA22 0EP. Tel: 015394 32332. Email: info@wateredgeinn.co.uk