



BREAKFAST MENU (7:00AM-11:30AM)

HOT BREAKFAST

- **POACHED EGG AND AVOCADO (V)** £6.50
Smashed avocado topped with a poached egg and served on toasted sourdough bread
- **MINI BREAKFAST** £5.50
2 rashers of bacon, 2 fried eggs, baked beans and toast
- **SWEET BRIOCHE FRENCH TOAST (V)** £7.00
Served with a fruit compote and maple syrup
- **SCRAMBLED EGG AND SMOKED SALMON** £8.50
Served on grilled crumpets
- **FULL ENGLISH BREAKFAST** £9.50
2 fried eggs, 2 rashers of bacon, Cumberland sausage, grilled tomato, hash brown, mushrooms, baked beans and toast, served with coffee or tea
- **VEGETARIAN BREAKFAST (V)** £8.00
2 fried eggs, grilled tomato, 2 hash browns, mushrooms, baked beans and toast, served with coffee or tea
- **BREAKFAST BAP** £5.00
Your choice of 2 fillings - bacon, Cumberland sausage, fried egg, mushrooms or hash brown
- **EGGS OR BEANS ON TOAST (V)** £3.50
Fried, scrambled or poached eggs available
- **TOAST AND PRESERVES (V)** £3.00
Your choice of brown or white toast served with butter and a preserve - jam/marmalade or honey

SMOOTHIES

- **APPLE, BANANA, BLACKBERRY AND BLUEBERRY** £3.95
- **PINEAPPLE, KIWI, MANGO, APPLE, BANANA AND BOTANICAL EXTRACTS**
- **ORANGE, BANANA, RED GRAPE, STRAWBERRY, RASPBERRY, POMEGRANATE AND CRANBERRY**
- **PROTEIN PUNCH - PINEAPPLE, COCONUT WATER, COCONUT MILK, LIME, WHEY PROTEIN (MILK), MACA AND VANILLA**

FRESH FRUIT JUICE

- **ORANGE, APPLE, PINK GRAPEFRUIT** £3.50

PASTRIES and CAKES

Please see our daily selection of pastries, biscuits and cakes. Prices are available on request

HOT DRINKS

- **POT OF BREAKFAST OR ENGLISH TEA** £3.00
- **SPECIALITY TEA** £3.25
Peppermint, Green, Camomile, Redbush or Earl Grey
- **MUG OF REFILLABLE COFFEE** £3.00
- **CAFÉ COFFEE** £3.00
Cappuccino, Latte, Americano, Espresso, Flat white or Café Mocha
- **SPECIALITY COFFEE** £4.00
Latte - Caramel, Vanilla
- **LIQUEUR COFFEE (25ML)** £5.50
Baileys, Tia Maria, Cointreau, Cognac or Irish whiskey
- **BELGIAN HOT CHOCOLATE** £4.00
Served with marshmallows

WINE

SPARKLING and CHAMPAGNE

- **BARON FUENTE BRUT GRANDE RESERVE NV** £34.95
Family owned, this delicious champagne is a fresh, lively and elegant wine
- **CASTILLO PERELADA BRUT RESERVA NV** £26.95
With aromas of citrus and wild flowers, this lovely Spanish Cava is creamy soft and elegant
- **PROSECCO TENUTA FIOREBELLI DOC BRUT NV** £27.95
Stylish and Fashionable the very 'in' Italian fizz
- **PROSECCO VILLA SANDI** ¼ BOTTLE £9.45
- **VILLA SANDI ROSÉ, SPUMANTE 'IL FRESCO' NV** ¼ BOTTLE £9.45

WHITE WINE

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • VERMENTINO LES VIGNES DE L'EGLISE 2016 | £5.25 | £7.00 | £20.25 |
| This bright and vibrant wine has the flavours of peach, mango and pineapple, a concentration of fruit and acidity from the grapes grown on selected vineyards in the sunny south of France | | | |
| • MEZZORA PINOT GRIGIO GARGANEGA 2016 | £5.50 | £7.25 | £20.95 |
| The infamous must have 'Italian' wine, a basket of summer fruits | | | |
| • DOMAINE DE CASSAGNAU CHARDONNAY 2015/16 | £5.75 | £7.50 | £21.25 |
| A fruit bomb of expressive tropical fruits, pineapple, mango and a hint of pear, fresh, silky, long and lingering, this wine is a true pleasure and born out of this family's passion for winemaking | | | |
| • LOS CAMINOS SAUVIGNON BLANC | £5.15 | £6.95 | £19.95 |
| The intense aromas of fresh herb and apple and the taste of exotic fruits and ripe pineapple in a delicious Chilean wine | | | |
| • LE MARCHE FALERIO SALADINI PILASTRI | £6.00 | £7.75 | £22.95 |
| Fresh, stylish and flavoured Italian wine with its typical straw yellow | | | |
| • BACKSBERG CHENIN BLANC 2017 | £5.75 | £7.50 | £21.25 |
| The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing palate | | | |

ROSÉ WINE


- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • FRESCURA PINOT GRIGIO ROSÉ 2016 | £5.65 | £7.35 | £21.00 |
| Coming from the beautiful hills outside Verona this delicious light rose has an explosion of ripe summer berries | | | |
| • SUTTER HOME WHITE ZINFANDEL 'BLUSH' | £5.85 | £7.65 | £22.00 |
| Stylish medium dry wine from one of the better Napa Valley producers | | | |

RED WINE

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| • PATRIARCHE VIN DE FRANCE PINOT NOIR 2015 | £5.65 | £7.35 | £21.00 |
| Lovely medium bodied spicy red, soft, aromas of summer berries with the lingering flavour of cherry and redcurrant | | | |
| • MAXIMO TEMPRANILLO 2014 | £5.25 | £7.00 | £20.25 |
| Handpicked grapes make this classic flavour of Spain; aromas of plums and red berries, with subtle hints of vanilla | | | |
| • LOS CAMINOS MERLOT | £5.15 | £6.95 | £19.95 |
| This Chilean Merlot has the aromas of plum and fresh mulberries; it is soft and elegant | | | |
| • BOONABURRA SHIRAZ CABERNET 2014 | £5.85 | £7.65 | £22.00 |
| An aroma of vanilla, cherry and ripe plums, this classic Aussie red has the flavours of ripe black summer berries | | | |
| • SEPTIMA MALBEC 2014/15 MENDOZA | £6.50 | £8.75 | £25.95 |
| Intense violet in colour with the flavour of sweet fruits - plums, blackberries and quince, soft tannins with a hint of vanilla from its time in oak | | | |

The Inn on the Lake

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SILVERMERE

INN ON THE LAKE

PLEASE BE AWARE THAT ALL FOOD PREPARED
IN OUR KITCHENS MIGHT CONTAIN CERTAIN
ALLERGENS. PLEASE LET US KNOW IF YOU
SUFFER FROM SPECIFIC ALLERGIES.



LUNCH MENU (11:30AM-6:00PM)

GLUTEN FREE BREAD AVAILABLE ON REQUEST

- **ROASTED PEPPERS, MUSHROOM AND AVOCADO PANINI (V)** £7.50
Served on our traditional panini with thick cut chips
- **SMOKED SALMON AND CREAM CHEESE FOCACCIA** £8.50
Served on an open focaccia with a lemon and dill cream cheese and thick cut chips
- **ROAST BEEF FOCACCIA** £8.50
Served on an open focaccia with caramelised red onion chutney, horseradish mayo and thick cut chips
- **NEW YORK DELI** £8.50
Served on an open focaccia with sliced pastrami, Swiss cheese, lettuce, gherkin, mustard mayo and thick cut chips
- **HAM AND CHEESE TOASTIE** £7.50
Honey roasted ham and cheddar cheese served on your choice of country white or wholemeal toasted bread served with thick cut chips
- **SILVERMERE CLUB SANDWICH** £12.00
Served with warm chicken, bacon, tomato, lettuce and mayo on your choice of country white or wholemeal toasted bread served with thick cut chips
- **TUNA MAYO AND AVOCADO PANINI** £8.50
Served on our traditional panini with thick cut chips
- **CHORIZO, BRIE AND PESTO PANINI** £8.50
Served on our traditional panini with thick cut chips
- **JACKET POTATO WITH A CHOICE OF FILLING:** £8.50
Cheese and beans, tuna mayo, beef chilli, prawns Marie rose or goats cheese and caramelised red onion

VEGAN

- **BEETROOT TARTAR** £6.00
Marinated beetroot served with soft vegan cheese and a walnut and pear salad
- **BUTTERNUT PARCELS** £12.00
Cumin infused butternut and lentil squash in filo parcels served with tomato chutney and chive new potatoes
- **BUDDA BOWL** £6.00/£12.00
Consists of mixed leaves, cucumber, tomato, smoked paprika chickpea and lemon herb cous-cous. Served with a French dressing on the side
- **KATSU CURRY** £11.00
Tofu steak crumbed in panko bread crumbs and served with an aromatic curry sauce, sticky white rice and our own fresh katsu salad (carrots, cucumber, mint and coriander)
- **LEBANESE FREEKEH SALAD** £6.00/£12.00
Consists of mixed leaves, cucumber, red onion, cherry tomatoes fig and avocado

SALADS

- **BUDDA BOWL WITH FETA CHEESE** £6.00/£12.00
Consists of mixed leaves, cucumber, tomato, smoked paprika chickpea, lemon herb cous-cous, avocado and feta cheese. Served with a tangy yoghurt dressing on the side
Add chicken for an extra £3.50
- **BEETROOT, FETA AND PUMPKIN SEEDS** £6.00/£12.00
Consists of mixed leaves, cucumber, red onion, cherry tomatoes served with pumpkin seeds and feta cheese
- **LEBANESE FREEKEH SALAD WITH FETA CHEESE** £6.00/£12.00
Consists of mixed leaves, cucumber, red onion, cherry tomatoes fig and feta cheese
- **CEASAR SALAD** £5.00/£10.00
Made with cos lettuce, crispy bacon, mixed herb croutons, parmesan cheese, red onion and boiled hen's egg served with a Caesar dressing
ADD: Grilled Chicken £7.00/£13.00
- **ROASTED PEPPERS AND HALLOUMI SALAD (V)** £6.00/£12.00
Mixed leaves, tomato, cucumber and red onion served with a balsamic reduction

(V) Vegetarian

Chef recommends

SMALL PLATES

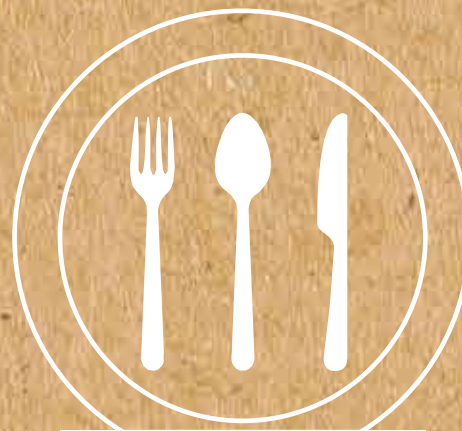
- **BREAD AND OLIVES** £6.00
A selection of warm breads and marinated olives
- **SOUP OF THE DAY** £5.00
Chef's selection of the day
- **HAM HOCK AND PEA TERRINE** £7.00
Served with apple and celeriac slaw and a green herb mustard
- **PHILLY CHEESE STEAK CUPS** £7.00
Beef strips cooked in a creamy cheese sauce and served in a pastry cup
- **CHIPOLTE KING PRAWNS** £8.00
Battered king prawns served with a sweet chilli mayo
- **BLANCH BAIT** £7.00
Crumbed, crispy whitebait served with tartar sauce
- **BEETROOT TARTAR (V)** £6.00
Marinated beetroot served with a goats cheese mousse and a walnut and pear salad

MAINS

- **SEARED SEA BASS** £14.00
Served with pan fried potato and baby spinach, pea puree and a chive butter sauce
- **FAJITAS** CHICKEN £13.00 / BEEF £15.00
Served with warm tortillas, house made salsa, sour cream and fine grated cheddar cheese
- **KATSU CURRY** £12.00
Pork loin crumbed in Japanese panko bread crumbs served with aromatic curry sauce and sticky white rice served with a fresh salad (carrot, cucumber, coriander, mint)
- **SPINACH AND RICOTTA TORTELLINI** £11.00
Cooked in a roasted pepper and tomato sauce and topped with shaved Parmesan cheese
- **100Z GAMMON STEAK** £12.00
Served with grilled pineapple, one fried egg and thick cut chips
- **CONFIT OF DUCK** £14.00
Confit duck leg served with pan fried bacon and Savoy cabbage, creamy celeriac puree and a red wine and black cherry jus
- **SIRLOIN STEAK** £18.00
8oz beef sirloin served with chips and a green peppercorn sauce
- **FISH AND CHIPS** £12.00
In-house beer battered filet of hake served with thick cut chips, crushed peas and tartar sauce

DESSERTS

- **BANOFFEE PIE** £6.00
Homemade banoffee pie served with a toffee sauce and caramel ice cream
- **LEMON TART** £6.00
Served with lemon curd and sweet whipped cream
- **CHOCOLATE BROWNIE (G)** £6.00
Warm chocolate brownie served with vanilla ice cream and toffee sauce
- **STRAWBERRY AND CLOTTED CREAM TART** £6.00
Served with fresh fruit and fruit compote
- **MÖVENPICK ICE CREAM SELECTION (CHOICE OF 3 SCOOPS)** £6.00
Vanilla, Strawberry, Caramel, Mint Chocolate, Pistachio, Mango and Raspberry Sorbet



BURGERS

YOUR CHOICE OF 7oz BLACK ANGUS BEEF BURGER OR BUTTERFLIED CHICKEN BREAST ON A BRIOCHE BUN SERVED WITH LETTUCE, TOMATO and RED ONION SERVED WITH THICK CUT CHIPS

For an extra topping add £1.00: Bacon, cheddar, stilton, brie, fried egg, mushrooms, avocado, onion rings, hash brown

- **CLASSIC BURGER** £11.50
- **AVOCADO BURGER** £13.00
Beef burger served with crushed avocado, streaky bacon and chilli jam
- **FISH BURGER** £13.00
House battered fish of the day with tartar sauce and slaw
- **HALLOUMI AND PORTOBELLO MUSHROOM BURGER (V)** £11.00
Grilled halloumi and roasted portobello mushroom with a balsamic glaze
- **MEXICAN BURGER** £13.50
Served with spiced beef chilli and sliced Jalapeños
- **BBQ BURGER** £12.50
With cheddar cheese and BBQ sauce
- **PULLED PORK BURGER** £13.50
Beef burger served with BBQ pulled pork and slaw
- **CHEESE AND BACON BURGER** £12.50
With grilled bacon and cheddar cheese
- **MIGHTY SILVERMERE** £17.00
Double beef burger served with a fried egg, bacon and cheddar cheese

TO SHARE

- **ROSEMARY AND GARLIC CAMEMBERT** £13.00
Baked till soft and gooey and served with a selection of breads and a caramelised red onion chutney
- **HOMEMADE NACHOS SINGLE** £7.00 / TO SHARE £13.00
Served with melted cheddar cheese, beef chilli, jalapenos, guacamole, sour cream and a house made salsa
- **BBQ PLATTER** £21.00
A delicious platter featuring Cumberland sausages, BBQ pork ribs, BBQ chicken wings, corn on the cob, onion rings, thick cut chips, home made coleslaw and barbecue sauce
- **SEAFOOD SHARER** £22.00
A sumptuous seafood platter featuring, coconut breaded and marinated prawns, smoked mackerel, a mix of marinated seafood served with a selection of breads and sauces
- **COLD MEZZE** £20.00
A selection of charcuterie meats, pâté, a variety of cheeses, marinated olives, red pepper hummus served with a selection of breads
- **RIBS, WINGS AND CHIPS** £20.00
Whole rack of BBQ ribs and barbecue glazed chicken wings served with a house made slaw, BBQ sauce and thick cut chips

SIDES

- **CHIPS** £3.00
- **CHILLI BEEF CHIPS** £5.00
- **CHEESY CHIPS** £4.00
- **HOUSE SALAD** £3.00
- **GRILLED ASPARAGUS** £4.50
- **CREAMY MASH** £3.00
- **GARLIC BREAD** £3.50
- **GARLIC BREAD WITH CHEESE** £4.50
- **ONION RINGS** £3.50
- **HOMEMADE COLESLAW** £2.50

CHILDRENS MENU

- **MARGHERITA PIZZA** £7.00
- **SAUSAGE AND MASH WITH PEAS AND GRAVY** £8.00
- **CHICKEN GOJONS WITH CHIPS AND PEAS** £7.50
- **BEEF OR CHICKEN BURGER WITH CHIPS** £8.00
- **FISH FINGERS WITH CHIPS AND PEAS** £7.50
- **MACARONI AND CHEESE** £7.00

All followed by a scoop of MÖVENPICK ice cream.
Choose from: strawberry, chocolate or vanilla