



STARTERS

Stilton & Peppercorn Mushrooms (v) £5
Toasted bloomer, topped with sautéed mushrooms, peppercorn sauce and crumbled blue Stilton

Devilled Whitebait † £6
In a spicy coating with tartare sauce

Ploughmans Platter £13
Ham, chicken strips and chicken liver pate.
With bread, mature Cheddar cheese, caramelised red onion chutney and garlic & rosemary mayo

Haggis & Black Pudding BonBons £6
With mixed leaves and pepper sauce

Today's Soup (v) £4.50
Served with bloomer bread

Scallops and Chorizo † £7
With samphire and mixed leaves

Chicken Liver Pate £6
With oatcakes and caramelised red onion chutney

Chicken Strips £6
Breaded chicken with sweet chilli sauce

House Platter † £11
Nachos, chicken strips, devilled whitebait, onion rings, garlic bread. With garlic mayo & BBQ sauce

SHARERS

Anti Pasti Platter £10
Baked mini Camembert with a selection of cured meat and olives, bloomer bread, caramelised red onion chutney and a dressed salad garnish

MAINS

Slow-Cooked Pork Belly £12
With creamy Dauphinoise potatoes, a selection of seasonal veg and a scotch BBQ Sauce

Fillet of Salmon £13
On a bed of mash potato, chef's vegetables with a scotch whisky sauce

Homemade Creamy Fish Pie † £12
Smoked haddock, salmon and prawns in a creamy sauce, topped with cheesy mash. Served with seasonal veg

Waverley Steak & Ale Pie £10
Locally sourced beef and belhaven best gravy topped with puff pastry with creamy mashed potato and seasonal vegetables

Chef Seasonal Salad £12
Warm roasted butternut squash, red onion, peppers, baby potatoes, asparagus, broccoli and a house dressing

Served with your choice of topping:
Chicken | Sea Bass † | Camembert

Chicken supreme £12
On the bone, in a rich, creamy, smoked cheese sauce with butterbeans and bacon. Served with mashed potato, seasoned roasted red onion and buttered seasonal veg

Hand-Battered Haddock † £10
Freshly cooked to order, served with chips, garden peas, tartare sauce and a wedge of lemon

Slow-Cooked Lamb Shoulder £16
With creamy Dauphinoise potatoes, a selection of buttered seasonal veg and a rich red wine sauce

Sweet Chilli Linguine (v) £10.50
Linguine pasta with roasted peppers and roasted red onion in a sweet chilli sauce, served with garlic bread
Add chicken / Salmon £2.50

Seabass & Seared Scallops † £16
Two grilled sea bass fillets and seared scallops served on a prawn, pea & chive risotto.

STEAKS

All served with homemade onion rings, tomato, mushrooms and chips. All steak served on steakstones® so you can cook your own perfect steak. Please ask server for more details.

Tuna Steak £13
Juicy, tender and flavourful

8oz Sirloin £17
Juicy, tender and flavourful

9oz Ribeye £19
Supremely tender and loaded with flavour

9oz Fillet £22
Delicate structure and extra tenderness

Add sauce for £1.50
Creamy peppercorn
Whisky sauce
Garlic Butter

BURGERS

All of our burgers are served in a toasted brioche bun with skin on fries & house coleslaw

Waverley Burger £10.50
Locally sourced beef burger topped with bacon and mozzarella cheese and wholegrain mustard mayo

Buttermilk Chicken Burger £12
In a seasoned rosemary crumb, topped with crispy prosciutto, Cheddar and garlic & rosemary mayo

Gourmet Veggie Burger (v) £10
Pepper, onion, edamame beans, spinach and jalapenos, in panko & sesame seed breadcrumbs with mayo

SIDES

Garlic Bread (v) £2.50
Chips (v) £3
Baby Potatoes (v) £3
Creamy Mashed Potato (v) £3

Garlic Bread with Cheddar (v) £3
Dressed Seasonal Salad (v) £2.50

Seasonal Veg (v) £2.50
Bloomer bread and butter (v) £2
Chips & Cheese (v) £3.50
Onion Rings (v) £3.00

DESSERTS

Home-Baked Crumble of the Day £6
Served warm with custard, double cream or ice cream

Sundae of the Day (v) £6
Ask server for today's choice

Cheesecake £6
Served with pouring cream

Homemade Sticky Toffee Pudding (v) £6
Served with custard, double cream or ice cream

Cheeseboard (v) £8
Somerset Brie, Stilton & mature cheddar with cheese biscuits, caramelised red onion chutney & grapes

Rich Chocolate Fudge Cake (v) £6
Served warm with custard, double cream or ice cream

Ice Cream (v) £3.50
Choose three scoops from today's flavours

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen and nutritional information is available - please ask a member of the team.



DINNER MENU

Here at The Waverley we love our food. We keep things simple by choosing the best quality ingredients to provide our guests with the best dining experience, every time.