



WAINWRIGHTS.

Restaurant & Bar

DINNER

Mon - Thurs 17.00 till 21.00

Fri - Sun 12.00 till 21.00

Starters

Soup of the day *gf* £5.45

Sometimes chunky, sometimes smooth, but always homemade and always fresh, served with freshly baked crusty bread.

Chicken liver parfait £6.95

Served with a walnut crostini, confit shallot marmalade and a petite salad of mixed leaves

Chef's own fishcake *gf* £6.45

Served with a caper and red onion salad and chef's own tartare sauce

Wild mushroom fresh spaghetti carbonara £6.45/£10.95

With rocket & parmesan shavings

Chilli and garlic king prawns £8.45

With focaccia bread

— Nibbles & for sharing —

Marinated mixed olives £4.95

A selection of Kalamata olives, served with freshly baked bread and an aged balsamic and olive oil

Garlic ciabatta *gf* £3.95

Garlic ciabatta with mozzarella *gf* £4.95

Ploughman's platter Small £6.95 Large £12.45

A traditional ploughman's; local pork pie, maple and mustard glazed Cumbrian ham, a selection of local cheeses, pickles, and a confit shallot marmalade and home baked bread *gf* (minus pork pie)

Whole baked camembert £11.95

A rosemary & garlic studded whole baked camembert, served with mixed crostini's and a confit shallot marmalade

Charcuterie board £12.95

Ideal for two people sharing; Parma ham, Milano salami, chorizo, chicken liver parfait, charred Mediterranean vegetables, feta & marinated mixed olives, served with a hummus, aioli and with freshly baked bread

Main courses

Steak and ale pie *gf* £11.95

Mrs Althams finest hand diced steak, with Wainwrights beer completely encased in golden pastry served with creamed mashed potato, seasonal vegetables

Golden beer battered fish and chips £10.95

Brought to us daily from Chris Neve at Fleetwood served with homemade mushy peas, and chef's own tartar sauce

Pan fried fresh salmon fillet *gf* £13.95

Served on a bed of gnocchi, wild local garlic and spinach pesto sauce with micro salad

Cajun chicken salad £10.95

Locally farmed fresh chicken breast, served with charred sweetcorn, red capsicum, chicory and a house dressing

Beetroot and goats cheese risotto £9.45

Served with a rocket and a hand-crafted beetroot crisps

From the grill

21 day wet aged

British rib-eye steak 8oz £21.45

Served with grilled tomato and mushroom, hand cut chips and beer battered onion rings and a house salad

21 day wet aged

British sirloin steak 8oz £19.95

Served with grilled tomato and mushroom, hand cut chips, beer battered onion rings and a house salad

Maple and mustard glazed Cumbrian ham £13.95

Served with a grilled tomato, mushroom, hand cut chips, beer battered onion rings and a house salad

"Wainwrights" steak burger 6oz *gf* £10.95

Smoked bacon, local blue/white cheddar cheese served on a toasted brioche bun with skin-on fries, kale-slaw, house salad

Desserts

Cheesecake of the week £5.45

With a homemade shortbread and cream

Sticky toffee pudding *gf* £5.45

with fresh crème anglaise

White chocolate and raspberry crème brûlée £5.45

Served with homemade shortbread

Three layered tiramisu *gf* £5.45

With sweetened espresso semifreddo

Fresh berry Eton mess £5.45

Served with ice cream

Local cheese selection *gf* £8.25

Served with a selection biscuits, grapes and a homemade cider and sultana chutney

Selection of ice creams £4.95

Side orders

Hand cut chips

Skin-on fries

Panache of seasonal vegetables

House salad

(Caper and red onion, house dressing)

Rocket and parmesan salad

Large kale-slaw

Ale battered onion rings

Sauces - diane, blue cheese, peppercorn

All £2.95 (apart from sauce at £1.95)

LAKESWAY



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LUNCH

12.00-17.00

SANDWICHES

All served on a freshly baked ciabatta, with salad garnish and coleslaw.

Ham, chunky piccalilli, tomato and baby gem	£6.45
Steak and blue cheese	£8.95
Smoked salmon, cream cheese, black pepper	£7.25
Simple rarebit	£5.50
Posh finger sandwich	£7.25
Freshly caught fish goujons in beer batter served with mushy peas and chef's own tartar sauce	
Local cheese, orchard chutney	£5.95
BLT, bacon, lettuce tomato, mayo	£6.45

Add a mug of soup	£1.95
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Sharing platters x 2

Ploughman's platter Small £6.95 Large £12.45

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Charcuterie board £12.95

Ideal for two people sharing; Parma ham, Milano salami, chorizo, chicken liver parfait, charred Mediterranean vegetables, feta & marinated mixed olives, served with a hummus, aioli and with freshly baked bread



LAKE SWAY

Sampool Lane, Levens, Kendal LA8 8EQ



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WINES

Pouring White Wine

Bin No		abv%	125ml Glass	175ml Glass	250ml Glass	Bottle
1	House White, Chardonnay Macabeo, Vinem, Carinena, Spain Ripe and fruity dry white, tropical fruit notes with a creamy finish.	13.00	2.75	3.95	5.25	12.95
2	Pinot Grigio and Catarratto, Dea del Mare, Sicily, Italy Lemony hints and a crisp flavour, smooth, vibrant and refreshing.	12.50	3.25	4.50	5.95	16.50
3	Chenin Blanc, Aloe Tree, Western Cape, South Africa Lovely aroma of honey and green apples. Tangy, fruity white.	13.00	3.25	4.50	5.95	16.50
4	Sauvignon Blanc, Southern Dawn, Marlborough, New Zealand Intense herbaceous bouquet with a zesty palate and lively gooseberry tang.	12.50	4.25	5.95	8.00	23.50

Pouring Rose Wines

5	Garnacha Rosado, Vinem, Carinena, Spain Pale and dry rose, red berry flavours and inviting character.	13.5	2.75	3.95	5.25	12.95
6	Pinot Grigio Blush, Dea del Mare, Italy Soft medium pink with lush strawberry ripeness.	12.0	3.25	4.50	5.95	17.00

Pouring Red Wines

7	Shiraz and Garnacha, Vinem, Carinena, Spain Full bodied red with bramble fruits and supple tannins.	13.5	2.75	3.95	5.25	12.95
8	Tempranillo, Canfo, La Mancha, Spain Lithe medium bodied wine, smooth and round with a pliant style.	13.0	3.25	4.50	5.95	16.50
9	Merlot, Villarrica, Chile Juicy, ripe blackberry notes, easy and attractive with a clean finish.	13.0	3.25	4.50	5.95	16.50
10	Malbec, Santuario, Mendoza, Argentina Dense and savoury red with spicy undertones and plummy richness.	13.5	4.25	5.95	8.00	23.50

Champagne and Prosecco

11	Prosecco, Riondo, Italy Soft and fruity with flowery aromas and a creamy finish	11.0	4.50			24.00
12	Champagne Bernard Robert Brut, France Excellent small growers wine, deep in colour with toasty aromas and richness.					45.00

LAKE SWAY



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WINES

White Wines

Bin No		Bottle
13	Trebbiano, Terre Allegre, Puglia, Italy Subtle but tasty white, light aroma with citrus notes and a soft finish.	16.50
14	Picpoul de Pinet, Domaine Saint-Peyre, Languedoc, France Crisp and fruity dry white from the South of France. Summery and refreshing.	19.00
15	Rioja Blanco, Cofrade, Spain Lovely fresh white from the nutty Viura grape with a zesty addition of Sauvignon.	20.00
16	Viognier, Beauvignac, Thau, France Peachy and ripe, rounded medium dry white with a creamy aftertaste.	20.00
17	Chardonnay, Costa Vera, Central Valley, Chile Lovely rich fruity white with pineapple and apricot ripeness with a touch of vanilla.	20.00
18	Extreme Vineyards White, Bonfire Hill, Western Cape, South Africa Blend of Chenin, Grenache and Roussanne, full flavoured and opulent.	26.00
19	Petit Chablis, Domaine Gendraud-Patrice, France Lovely mineral laced Chardonnay, steely and dry with a firm finish.	31.00

Rose Wines

20	White Zinfandel, Headlands Cove, California, USA Soft and fruity rose, light red berry flavours, supple and juicy.	20.50
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Red Wines

21	Nero d'Avola, Palazzo del Mare, Sicily, Italy Lively red with a smokey nose and black cherry flavours.	18.00
22	Shiraz, Aloe Tree, Western Cape, South Africa Full bodied warm and spicy red. Liquorice notes and lasting finish.	18.50
23	Montepulciano d'Abruzzo, Altopiano, Marche, Italy Inky dark purple wine, youthful, ripe and rich with raspberry hints.	19.50
24	Pinot Noir, Calusari, Banat, Romania Velvety smooth medium bodied red wine with plum and damson flavours.	19.50
25	Pinotage, Klippenkop, Robertson, South Africa Warming and earthy red. Succulent and fruity with an open character.	21.00
26	Cabernet Sauvignon Reserva, Vina Casa Silva, Colchagua, Chile Ripe blackcurrant overtones with structured tannins and mouthfilling style.	24.00
27	Extreme Vineyards Red, Bonfire Hill, Western Cape, South Africa Shiraz and Malbec make up this exceptional rich red.	26.00
28	Shiraz and Grenache, AAA, Paxton Vineyards, McLaren Vale, Australia Superb full bodied red from biodynamic vineyards. A class act.	30.00
29	Rioja Reserva, Bodegas del Medievo, Spain Oak aged red with dark fruit flavours and a developed, mature aftertaste.	35.00

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Sampool Lane, Levens, Kendal LA8 8EQ

Trade Descriptions Act: It is not always possible to guarantee the wines in this list and in some cases a suitable alternative may be offered. Still wines are served at 175ml measure, a 125ml is available on request.
The alcoholic strength of wines served by the glass is shown as a percentage in the description.



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KIDS MENU

£5.95

**ALL KIDS
MEALS**

come with a
choice of garden
peas, baked beans
or house salad

SAUSAGE & MASH

With garden peas and gravy

SMALL FISH & CHIPS

Line caught haddock goujons & chips with garden peas

CHEESE AND TOMATO PIZZA GF

Served on a ciabatta

CREAMY CHEESE PASTA

Served with spaghetti

KIDS BURGER WITH FRIES GF

Served with cheese on side or beans in a pot

BREADED CHICKEN

Served with fries and beans/peas gf

FOLLOWED BY MIXED
ICE CREAM

**ALL OUR
MEALS**

are always
fresh and always
homemade



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