

WINE & DRINKS TARIFF

WHITE WINE

Vinoir Sauvignon Blanc - Chile

Dry, crisp and light with citrus flavours.

75cl **£17.00**

Cadia Garganega Pinot Grigio - Italy

Fruity, aromatic wine with floral notes.

75cl **£18.00**

Chablis, Pascal Bouchard – Burgundy,

A real classic, dry yet elegant

75cl **£24.00**

Las Condes Sauvignon Blanc - Chile

Light and zingy with tropical fruit flavours.

Quarter bottle **£4.75**

RED WINE

Vinoir Merlot - Chile

Packed with soft plummy fruit

75cl **£17.00**

Home Farm Shiraz Cabernet - Australia

Smooth and spicy.

75cl **£18.00**

Roseville - St Emilion. France

St Emilion as it should be - soft and silky.

75cl **£24.00**

Las Condes Merlot - Chile

Soft and fruity. Quarter bottle **£4.75**

ROSÉ WINE

Adriana Zinfandel Rosé - USA

Light, delicate and not too dry.

75cl **£17.50**

Devils Ridge Zinfandel Rosé -USA

Quarter bottle **£4.75**

SPARKLING WINE & CHAMPAGNE

Castell Llord Cava NV -Spain

At the softer end of dry, this wine is delicate yet fresh.

75cl **£18.00**

Romeo Prosecco Spumante - Italy

Easy drinking Prosecco, perfect for any occasion.

20cl **£5.95** 75cl **£21.00**

Claude Baron Brut NV- Champagne, France

An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.

37.5cl **£19.00** 75cl **£37.00**

DRINKS FROM THE BAR

Soft Drinks **£1.50**

Appletise 257ml **£2.90**

J2O 275ml **£2.90**

Willow Water Still or Sparkling

750ml **£3.50**

500ml **£1.50**

Premium Bottle Lager **£3.50**

Cider **£3.00**

Gravy Train Ale 500ml **£3.75**

Spirits with mixer **£5.50**

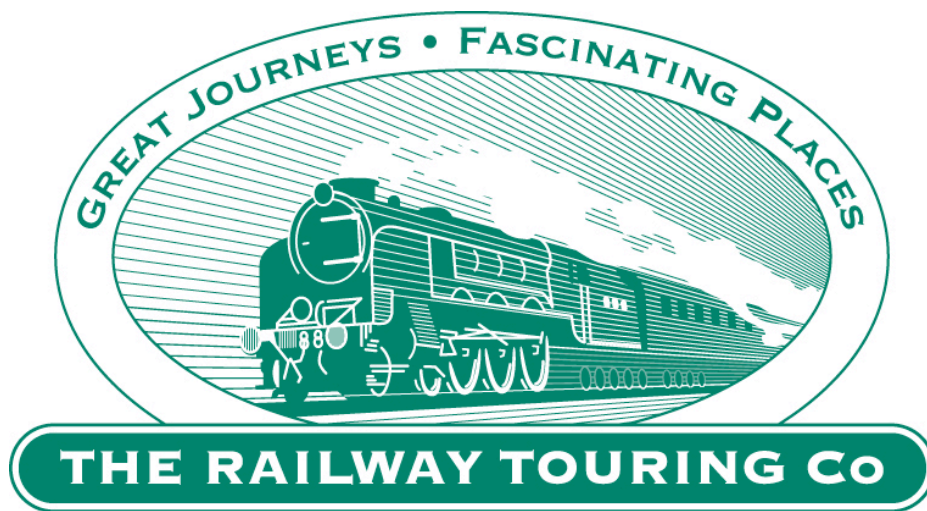
Liqueurs **£5.00**

It may be occasionally necessary to use substitute products of the same quality

Unfortunately, we are only able to accept cash payment on board



MENU



The Waverley Sunday 27th August 2017

Allergy Advice – If you have any known allergies, please inform staff on board so that the suitability of the food on the menu can be checked.

Breakfast

Chilled Orange Juice or Bucks Fizz

Coffee or Selection of Fine Teas

A choice of Cornflakes, Muesli or
Porridge served with Fresh Cream or Grapefruit and Orange
Segments

Great British Grill Tray

Grilled Back Bacon, Grilled Cumberland Sausage, Grilled
Tomato, Rosti Potato, Fried Button Mushrooms, Baked Beans,
Bury Black Pudding and Fried Free Range Egg

Or

Grilled Manx Kippers

Morning Bakery Basket served with Preserves

Dinner

Chefs Own Broccoli & Stilton Soup served with Freshly
Baked Breads

Or

Classic Prawn Cocktail

Or

Filled Pasta Asparagus & Pea together with Pesto topped with
Italian Cheese and Toasted Pine Nuts

Cumbrian Reared Oven Roasted Rump of Lamb flavoured
with Rosemary together with Redcurrant, Red Wine Pan
Gravy & Mint Sauce, Creamed Potato with Sautéed Leeks,
Honey Glazed Carrots and Fine Green Beans

Lemon Tart with Crème Fraiche & Raspberry Sauce

Selection of British Cheeses Accompanied with Biscuit, and
Caramelized Red Onion Chutney

Freshly Brewed Coffee or Tea