

WINIFRED'S

Set Menu

Available for a limited time

For the table

CRISPY BRUSSEL SPROUTS \$16
crispy bacon, mustard maple
vinaigrette

HUMMUS & GARLIC NAAN \$14 v
house chickpea hummus, naan,
garlic, tahini

WELSH RAREBIT \$13
aged cheddar, lea & perrins, ace
bakery sourdough toast

2 Courses \$30.00

Starters

CREAMED CAULIFLOWER SOUP
cave-aged long clawson stilton,
chopped capers, parsley

APPLE SALAD *v, gf*
arugula, whipped goats cheese,
walnuts, royal gala apples, apple
mostarda dressing

SHRIMP COCKTAIL
brandy cocktail sauce

Mains

BUTTER CHICKEN
masala marinated roasted chicken
thighs, coconut rice, garlic naan,
cucumber raita

SPAGHETTI AI POMODORINI
cherry tomato sauce, chili flakes,
onions, basil
add shrimp +\$9, lobster + \$14

FISH & CHIPS
battered oceanwise cod, mushy
peas, proper tartar, charred lemon,
hand cut chips add one piece fish + \$8
substitute chips with side caesar salad +\$3

WINIFRED'S BEEF BRAISE +\$7.00
red wine slow-braised beef, buttery
mashed potatoes, glazed carrots,
& snow peas

SALMON TERIYAKI +\$7.00
teriyaki glazed scottish salmon, bok
choy, carrots, snow peas, coconut
jasmine rice, sesame seeds, cilantro

Sides

CHIPS \$10

GARDEN SALAD \$10

COCONUT JASMINE RICE \$7

BUTTERY MASHED POTATO \$12

TRUFFLE & PARMESAN CHIPS \$13

Desserts

Add a Dessert for an additional \$5

STICKY TOFFEE PUDDING
with toffee sauce & vanilla ice cream

CRÈME BRÛLÉE
with a caramelized sugar crust

DRAUGHT BEERS ON TAP

WINIFRED'S OWN	20oz	Pitcher	% abv
THE QUEEN'S GOLDEN ALE	9	25.5	4.8%
CORNWALL CREAM ALE	9	25.5	4.2%
HARRY'S LAGER light & crisp	9	25.5	4.2%
DOMESTIC	20oz	Pitcher	% abv
MACLEANS Lazy Hazy IPA	9	25.5	4.9%
CREEMORE SPRINGS Lager	9	25.5	5.0%
CREEMORE SPRINGS Lot 9 Pilsner	9	25.5	4.7%
COORS LIGHT Lager	9	25.5	4.0%
IMPORT	20oz	Pitcher	% abv
GUINNESS Dark Stout	10	n/a	4.2%
NEWCASTLE Brown Ale	10	n/a	4.7%
PERONI LAGER	10/16oz	n/a	5.1%
CIDER	20oz	Pitcher	% abv
THORNBURY PREMIUM CIDER	10	n/a	5.0%

WINES

SPARKLING	5oz	8oz	750ml
JOSEP MASACHS, Cava Brut, Spain	13		50
ROSÉ			
CAZAL VIEL Syrah Rose, France	11	15	46
WHITE			
SEASON'S, Chardonnay, Niagara, ON	9	13	43
LEAPING HORSE, Chardonnay, Cali	11	15	46
SAN MARTINO, Pinot Grigio, Italy	11	15	46
ECHEVERRIA, Sauvignon Blanc, Chile	11	15	46
RED			
SEASON'S, Cab/Merlot, Niagara, ON	9	13	43
MIQUEL LAURENT, Syrah, France	11	15	46
LEAPING HORSE, Cab. Sauv. Cali	11.5	16	49
LZ BODEGA, Rioja, Spain			65

WINIFRED'S COCKTAILS

APEROL SPRITZ 15 Aperol, Cava, Soda (2.5oz)
MARGARITA 15 Cazadores Blanco Tequila, Triple Sec, Fresh Lime Juice, Simple (1.5oz)
WINIFRED'S CAESAR 14 Ketel One Vodka, House Spice Blend, Clamato, Celery, Pickle, Olive (1.5oz)
OLDE FASHIONED 14 Crown Royal, Maple Syrup, Angostura, Amarena Cherry (1.5oz)
HOT TODDY 14 Johnnie Walker Red Label Scotch Whiskey, Honey, Lemon, Cinnamon Stick, Lemon wheel, Hot Water (1.0oz)
YORKSHIRE MULE 15 Rhubarb & Ginger Whitley Neill Gin, Ginger Beer, Lime, Juniper Berries (1.0oz)
WINNIES G&T 14 Tanqueray Gin, St. Germain, White Cranberry Juice, Lemon Juice, Orange, Tonic (1.5oz)

SANGRIA

WINTER WHITE SANGRIA 15 Season's Chardonnay, Triple Sec, White Cranberry Juice, Apple, Lemon, Soda (3.5oz)
WINTER RED SANGRIA 15 Season's Cab/Merlot, St.Remy Brandy, Cranberry, Orange, Lime, Apple, Ginger Ale (3.5oz)

NO ABV

PERONI NASTRO AZZURRO 0.0 ALCOHOL FREE 9 330ml Can, Lombardy, Italy
VIRGIN CAESAR House Spice Blend, Clamato, Celery, Pickle, Olive 9
GINGER MULE Ginger Beer, Lemon, Maple Syrup, Cinnamon Stick 9

Add a 120ml glass of special wine
to accompany your meal \$6

18% Gratuity May Apply to Tables of 6 or More.
Plus Applicable Taxes updated 2024-03-05

WE LOVE A POOCH. DOGS WELCOME ON THE PATIO.