

# COUNTYLICIOUS SPRING LUNCH MENU

\$30

## APPLE AND AGED CHEDDAR SOUP

This perennial Waring House favorite is prepared with coriander-scented cream, County Cider Co. apple cider, fresh apples from Campbell's Orchards, and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.

## MIXED GREEN SALAD

Tender leafy greens with marinated beets, Chèvre cheese, dried blueberries and candied walnuts. Tossed with a honey balsamic dressing made with Sandbanks Bee's Honey.

## CUBANO SANDWICH

With a combination of shredded pork roast and ham on sourdough bread with sliced pickles, Provolone cheese and Cressy yellow mustard



# COUNTYLICIOUS SPRING DINNER MENU

\$50

## SOUP & SALAD

### APPLE AND AGED CHEDDAR SOUP

This perennial Waring House favorite is prepared with coriander-scented cream, County Cider Co. apple cider, fresh apples from Campbell's Orchards, and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.

Vegetarian | GF -No Puff

### BEEF & BARLEY SOUP

Made with East Lake Farms beef, vegetables and barley in a rich flavourful broth.

### MIXED GREEN SALAD

Tender leafy greens with marinated beets, Chèvre cheese, dried blueberries and candied walnuts. Tossed with a honey balsamic dressing made with Sandbanks Bee's Honey.

Vegan -No Cheese | GF

## DESSERT

### HONEY CREME BRULEE

Our classic Creme Brulee made with Sandbanks Bee's Honey  
GF

### BLUEBERRY CHEESECAKE

A decadent favourite made in-house with Sandbanks Bee's honey & Canadian blueberries

### MAPLE WALNUT TART

with Vader's Maple Syrup.

### BLONDIE & ICE CREAM

Rich and delicious blondie sweetened with Vader's maple syrup served with house-made vegan vanilla ice-cream.

Vegan

## ENTREE

### MAPLE MISO SALMON

Glazed with miso and Vader's maple syrup. Served with bok choy, rice noodles and julienne vegetables.

GF

### ROASTED PORK

Roasted Blaine Way Farm's pork with Campbell Orchard's apples, crispy roasted potatoes and gravy made with County Cider Co. Apple Cider. Served with a medley of vegetables

GF

### HONEY & LAVENDER GLAZED CHICKEN

Prinzen's chicken glazed with Sandbanks Bee's honey, served with Vaudois potatoes and a medley of vegetables

GF

### BEEF BOURGINON

Tender East Lake Farm's beef, slowly stewed with Huff Estates Merlot, served on mashed potatoes with a medley of vegetables

GF

### SWEET POTATO & LENTIL DAHL

with chickpeas, root vegetables, & okra. Served with garlic naan bread.

Vegan



[www.waringhouse.com](http://www.waringhouse.com)

