

WARING HOUSE

COUNTYLICIOUS

FALL DINNER MENU

Presented By:
Waring House Culinary Team



COUNTYLICIOUS

FALL DINNER MENU

3 Course
\$65 Prix Fixe
October 22- Nov 15, 2026

Appetizer

CHOICE OF

Apple Cheddar Soup

Campbell's Orchards apples, County Cider Co. cider, aged Canadian cheddar cheese, coriander, crème fraîche, topped with a puff pastry glazed with Vader's Maple Syrup | *GF without puff pastry* | *Vegetarian*

Chef's Choice Seasonal Soup

ASK YOUR SERVER WHICH IS TODAY'S FEATURED SOUP

TOMATO BISQUE

Creamy Tomato Soup made with Laundry Farms tomatoes | *GF without croutons* | *Vegetarian*

OR

BUTTERNUT SQUASH SOUP

Featuring Langridge's Fresh Produce and Waring House garden butternut squash | *GF* | *Vegetarian*

Chicken Spring Rolls

Prepared with Prinzen chicken and Hagerman Farms and Honey Wagon Farms local vegetables

Vegetarian Spring Rolls

Prepared with local vegetables from Hagerman Farms and Honey Wagon Farms | *Vegetarian*

Fall Harvest Salad

Fresh mixed greens, pickled Hagerman Farms beets, and goat cheese, served with Sandbanks Bees honey vinaigrette | *Vegetarian*
without cheese



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Main Course

CHOICE OF

Pickereel Grenbloise

Lake Ontario pickereel provided by Captain Mitch Fisheries, served with lemon butter featuring Huff Estates Off-Dry Riesling, capers, parsley, house-made croutons and baby shrimp, accompanied by rice & local vegetable medley

Beverage Pairing Recommendations:

White Wine - Rosehall Run Winery Unoaked Chardonnay

Rosé Wine - Huff Estates Rosé "The Gateway"

Moroccan Tagine

Earthy Moroccan stew prepared with Dana Jason Vader's Farm lamb, raisins, chickpeas, dates, spices, and Honey Wagon Farms carrots, served on couscous

Beverage Pairing Recommendations:

White Wine - Karlo Estates Three Witches

Red Wine - Three Dog Winery "Big Red"

8 oz Ribeye Steak

Enright Farms ribeye, topped with Waring House herb butter and accompanied by Honey Wagon Farms fingerling potatoes and County vegetable medley

Beverage Pairing Recommendations:

White Wine - Stanners Vineyard Chardonnay

Red Wine - Sandbanks Winery Baco Noir

Chicken Curry

Prinzen chicken breast served with a coconut milk curry, accompanied by lentils and rice pilaf and sautéed kale from Edwin Farms | *Vegan without chicken*

Beverage Pairing Recommendations:

White Wine - Three Dog Winery Pinot Grigio

Red Wine - Rosehall Run Pinot Noir

Roasted Pork Loin

Pork loin marinated with Cressy Mustard, stuffed with Campbell's apples, Waring House garden herbs, Hagerman Farms onions and served with Honey Wagon Farms fingerling potatoes and local vegetable medley

Beverage Pairing Recommendations:

White Wine - Huff Estates Off-Dry Riesling

Red Wine - Huff Estates Merlot-Cabernet "Minimalist"

Risotto

Roasted Brussels sprouts and mushroom risotto featuring Huff Estates Off-Dry Riesling with medley of vegetables | *GF / Vegetarian*

Beverage Pairing Recommendations:

White Wine - Three Dog Winery Pinot Grigio

Red Wine - Sandbanks Winery Baco Noir



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Dessert

CHOICE OF

Apple Caramel Cheesecake

Made with Creasy's Apple Dabble Farm
cortland apples

Vader's Maple Syrup Crème Brûlée

Crème Brûlée made with local Vader's Maple
Syrup, served with a house-made shortbread
cookie | *GF without shortbread cookie*

Pumpkin Pie

Made with Hagerman Farms pumpkins, topped
with candied walnuts and pumpkin seeds

Chocolate Mousse

Infused with Karlo Estates Van Alstine Red
port-style wine | *GF*

Waring House Local Suppliers

Campbell's Orchards
Captian Mitch Fisheries
County Cider Company
Creasy's Apple Dabble Farm
Cressy mustard Co.
Edwin Farms
Enright Farms
Huff Estates Winery
Karlo Estates Winery
Langridge's Fresh Produce
Laundry Farms
Waring House Restaurant & Inn
Hagerman Farms
Honey Wagon Farms
Prinzen Farms
Sandbanks Bees
Vader's Maple Syrup
+ MORE

Waring House Culinary Philosophy

Our Culinary philosophy celebrates the bounty of Prince Edward County. In keeping with this, dishes are prepared daily in our kitchen from locally sourced ingredients whenever seasonally possible. Vegetables and herbs are harvested from our very own onsite gardens when in season, or from market gardens in the immediate area or from suppliers who source from Ontario when possible.

Waring House is proud to be a Feast On® certified property. Feast On® is North America's largest and longest-running local food certification program. It recognizes businesses committed to sourcing Ontario-grown food and drink with purpose: they're supporting Ontario's farmers and producers who work the land in ethical and sustainable ways; they're avoiding energy waste from transporting products from afar; and more. See more at www.culinarytourismalliance.com.



Meet Our Team



Executive Chef David Correa

Chef David Correa has been Director of the Waring House Cookery School since 2019 and serves as Executive Chef of the Inn. He brings extensive global culinary experience, with an award-winning career that has taken him across Canada, the Caribbean, Europe, and beyond, including roles as an educator and touring chef for the Rolling Stones. At Waring House, he is known for his passion for teaching, commitment to local sourcing and food waste reduction, and dedication to creating food with flavour and style.



Chef Jessie Insley

A longtime member of The Waring House culinary team, Chef Jessie is deeply committed to showcasing Prince Edward County's local bounty through fresh, seasonal ingredients. Known for both exceptional cuisine and artistic presentation, every dish is crafted with care and creativity. His calm professionalism and dedication have made him a respected and valued cornerstone of the culinary team.

The History of The Waring House



One of the most well-known historic buildings in Prince Edward County, this beautiful old stone house has stood sentinel at Waring's Corner since around 1860 – in fact part of the building appears to date back to the 1820s.

Built for farmer Thomas Waring, son of Irish immigrant Joshua Waring, the larger part of the house was constructed in 1860 by Hugh Smith of County Down. The house was home to the farming family for over 100 years, through rebellion, Confederation, two world wars, the Great Depression, and changes to the farming industry. Amelia's Garden Dining Room was named after a descendant of the family, Amelia Waring.

In 1981, the Waring House was transformed into a thriving restaurant. In 1995, the home underwent yet another rejuvenation when the current owners restored it and added four guest rooms. In 1997, The House Next Door was renovated, adding twelve guest rooms. In 1998, the Barley Room Pub was expanded and a brand new kitchen was built. In 2001, a conference/wedding hall and a hands-on cookery school were constructed. In 2002, an old stone ice house was restored to become the private Garden View Cottage. In 2006, a greenhouse was added to support our garden-to-table culinary approach. In 2008, two lodges were added, bringing 32 more rooms and suites to the property.

Finally – of course, The Waring House is only here because of you – our amazing guests! Thank you for your support. Our dearest wish is that you enjoy every aspect of your visit!

–Christopher & Norah Rogers (Inn Keepers)

Bon Appetite!