

# The Waterfront Bar & Bistro

**2 courses 18.50 3 courses 21.50** available Sunday-Friday, A la Carte prices apply Saturday evenings  
**Snacks 3.50**

**Fried mozzarella bites**  
Tomato fondue, basil

**Whitebait**  
Lemon & herb aioli

**Sticky Korean chicken wings**  
Spring onion, sesame

**Focaccia**  
Rapeseed oil

## Starters 6.00

### Thai spiced mussels (available as a main course with chips)

Coconut, coriander & caramelised peanut

### Waterfront fish cake

Poached egg, hollandaise, crispy bacon

### Pork spring roll

Beansprout salad, apple and plum sauce

### Smoked salmon tagliatelle

Dill, lemon, crème fraîche

### Heritage tomato salad

Mozzarella, basil, grissini

### Smoked suffolk chicken (available as a main course)

Caesar salad, anchovies, parmesan & hen's egg

## Mains

### Roast Beef 14.50 (available Sundays)

Roast potatoes, yorkshire pudding, seasonal vegetables, gravy

### Suffolk chicken breast 16.00

Boulangère potatoes, caramelised onion, pancetta, peas, cream sauce

### Waterfront burger 15.00

Triple cooked chips, toasted sourdough, smoked bacon, cheddar, gem lettuce, gherkin, house relish

### Spring vegetable tarte tatin 13.50

Balsamic glazed spring vegetables, Ticklemore goats cheese, shaved carrot salad

### Dingley Dell dry aged pork cutlet 16.50

Mustard and apple croquette, celeriac puree, buttered spring greens, tarragon sauce

### Fillet of sea bass 15.90

Crushed new potatoes, roasted garlic & pea velouté, pickled shallots

### Adnams battered haddock 13.50

Triple cooked chips, mushy peas, tartare sauce

### Herb crusted salmon 16.50

Tomato, chilli, fregola, mussel stew

## Sides

### Dauphinoise potatoes 4.00

Pancetta crumb

### Buttered spring greens 3.50

### Roasted cauliflower 3.50

Parmesan

### Triple cooked chips 3.50

## Desserts 6.00

### Chocolate s'mores

Peanut butter shortbread, crème fraîche

### Lemon pavlova

Macerated strawberries, sorbet

### Baked custard tart

Nutmeg, ginger poached rhubarb, ice cream

### Prosecco and elderflower jelly

Ardleigh raspberries, sorbet

### Cheese board (2.00 supplement)

Selection of three cheeses, wheat biscuits, chutney, celery, grapes

## Waterfront specials

### Curried monkfish 26.50

Roasted cauliflower, masala battered tail, trompette mushrooms with braised lentils or potatoes

### Lamb rump 22.50

Minted lamb breast, pea puree, broad beans, sugar snaps with braised lentils or potatoes

### 8oz sirloin steak 21.00

Triple cooked chips, caramelised onion, creamed spinach and mushroom, peppercorn sauce

### Beef wellington 29.50

Dauphinoise potatoes, baby spring vegetables, pickled shallot rings, red wine jus



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