

## Starters

### Soup of the day

bread roll 6.5

### Pan-fried scallops

celeriac puree, granny smith apple, crispy Parma ham 10.50

### Beef carpaccio

parmesan whip, caper and parsley dressing, pine nuts, rocket 9.50

### Pork belly & langoustine tail

pickled apple 12.50

### Goats cheese salad

beetroot, pine nuts and balsamic dressing 8

## Mains

### Halibut

quinoa, fresh peas, sun blushed tomatoes, lemon sauce 26.50

- suggested pairing ~ New Zealand Sauvignon •

### Roasted chicken breast

creamed potato, shiitake mushroom, bacon, chestnuts, café au lait sauce 17.5

- suggested pairing ~ Pinot Grigio •

### Sirloin steak (10oz)

hand-cut chips, cherry tomatoes on the vine, portobello mushroom, peppercorn sauce  
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- suggested pairing ~ Malbec •

### Seabass

crushed roast potatoes, capers, shallots, tender stem broccoli,  
lemon sauce 18.50

- suggested pairing ~ Chardonnay •

### Duck breast

celeriac puree, confit duck leg wrapped in crispy potato, tenderstem broccoli, golden  
raisin & whisky sauce 25.50

- suggested pairing ~ Merlot •

### Rack of lamb

mini shepherds pie, baby spinach, heritage carrots, minted  
lamb sauce 25.50

- suggested pairing ~ Rioja •

## Sides

Olives 3.70

Bread Selection 3.50

Skinny fries 3.20

House chips 3.50

Mash 3.20

Mixed vegetables 3.50

Please see our specials board & vegan menu for additional options  
Please inform a member of staff of any dietary requirements

# Dessert Menu

## **Chocolate Fondant**

*Blackberry compote, brandy and orange ice cream 9*

## **Passionfruit and white chocolate cheesecake**

*Raspberry coulis and stemmed ginger ice cream 8.5*

## **Apple and frangipane tray-bake**

*Salted caramel ice cream 8*

## **British continental cheeses**

*Onion marmalade, grapes, celery, and biscuits 9.5*

**Waterfront ice cream and sorbet selection (3 scoops) 5.50**

### **Ice cream:**

Double-cream vanilla

Salted caramel

Brandy & orange

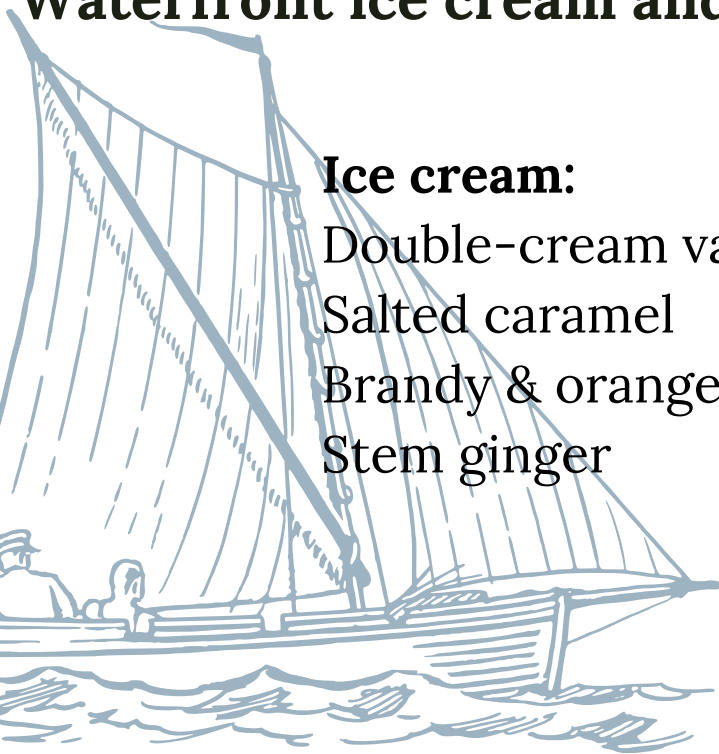
Stem ginger

### **Sorbet:**

Strawberry

Passionfruit

Mango



# Vegan Menu

## Starters

### **Homemade hummus**

*Breakfast radish and vegetable crisps 7.50*

### **Roasted butternut squash salad**

*Baby watercress, rocket, pine nuts and pumpkin seeds 7.50*

### **Avocado quinoa salad**

*Quinoa, tomato, cucumber and spring onions 8*

## Mains

### **Mushroom & butternut squash penne**

*Shitake mushrooms, butternut squash, roasted hazelnuts,  
parsley oil 15.50*

### **One-pot gnocchi**

*Jerusalem artichoke, glazed salsify, cavolo nero, wild rice  
popcorn, almonds and parsley oil sauce 17.50*

### **Giant Cous-Cous**

*Grilled artichokes, sunblushed tomatoes, heritage carrots and  
vegan sauce 16.50*

## Desserts

### **Chocolate brownie**

*Chocolate sauce and vanilla ice cream 8.50*

### **Apple cinnamon traybake**

*Blackcurrant coulis and vanilla ice cream 8*

### **Trio of sorbets**

*Passionfruit, mango, and strawberry 5.50*



The

WATERFRONT

bar & bistro

## Sample set Menu

(Subject to weekly change)

**£24 for 2 courses • £28 for 3 courses**

Available Wednesdays, Thursdays and Sundays

### Starters

#### **Soup of the Day**

*fresh bread*

#### **Moules Marinière**

*bread roll (also available as a main)*

#### **Porchetto**

*apple sauce, watercress, parmesan*

#### **Smoked mackerel pâté**

*cucumber & dill salad*

### Mains

#### **Grilled pork loin**

*wholegrain mustard mashed potatoes, curly kale, carrots, gravy*

#### **Fish of the day**

*hand-cut chips, freshly crushed peas, tartare sauce*

#### **Waterfront Beef Burger**

*brioche bun, smoked cheese, chorizo & red pepper jam, gem lettuce,  
fries*

#### **Mushroom & butternut squash penne**

*shiitake mushrooms, butternut squash, roasted hazelnuts, parsley oil*

### Desserts

#### **Chocolate brownie**

*vanilla ice cream, chocolate sauce*

#### **Lemon tarte**

*vanilla ice cream*

#### **Salted caramel and honeycomb cheesecake**

*vanilla ice cream*

#### **Blackberry and raspberry fool**

*crushed digestive biscuits*

