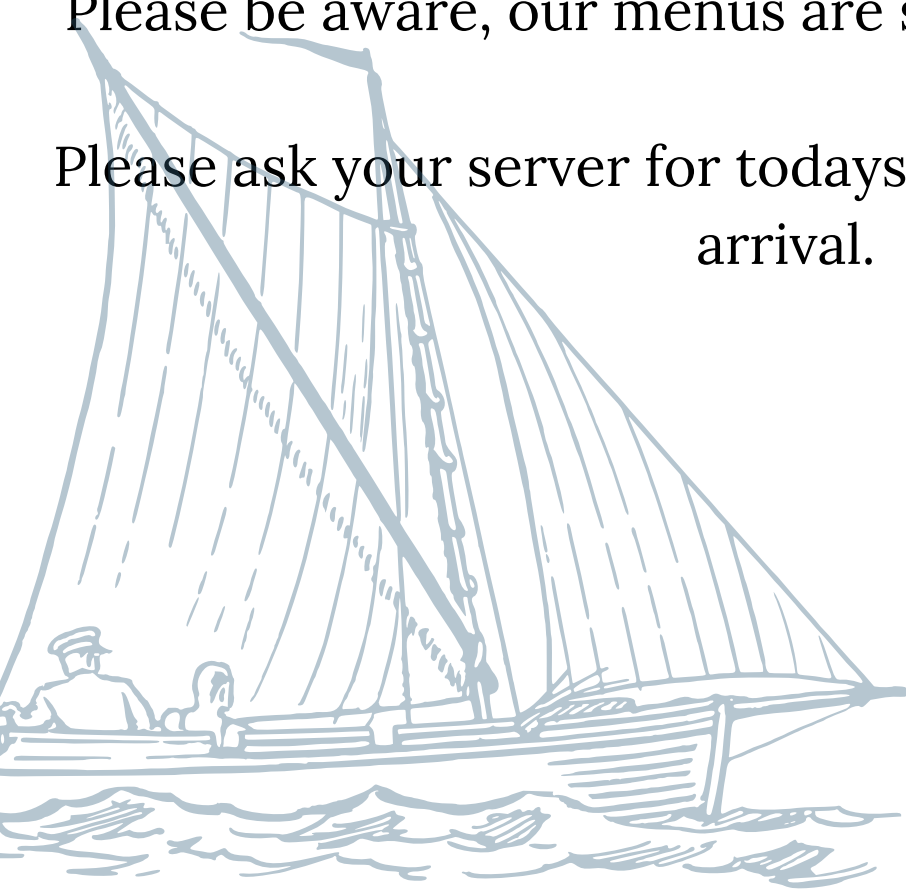


Waterfront Bistro Menu Selection

Please be aware, our menus are subject to daily change.

Please ask your server for today's live menu options upon arrival.



A La Carte Starters

Soup of the day

bread roll 6.80

Pan-fried scallops

white pudding, granny smith apple puree & pea shoots 14

Beef carpaccio

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

Heritage tomato bruschetta

balsamic onion and mozerella bocconcini 8.50

Goats cheese salad

beetroot, pine nuts and balsamic dressing 8.50

Pan fried macaroni

terriner, parma ham, spring onion and cheese sauce 8

Mains

Grilled fish

Saffron new potatoes, samphire and garlic sauce 23.50

• suggested pairing ~ Blanc De Mer •

Roasted chicken breast

Violet potatoes, peas, broad beans, pea puree 19.5

• suggested pairing ~ Pinot Grigio •

Sirloin steak (10oz)

hand-cut chips, cherry tomatoes on the vine, portobello mushroom, rocket salad 27

• suggested pairing ~ Malbec •

Seabass

crushed roast potatoes, capers, shallots, tender stem broccoli,
lemon sauce 19.50

• suggested pairing ~ Chardonnay •

Duck breast

celeriac puree, confit duck leg wrapped in crispy potato, tenderstem broccoli, golden
raisin & whisky sauce 26.50

• suggested pairing ~ Merlot •

Lamb rump

mini shepherds pie, baby spinach, baby heritage carrots, minted sauce 26.50

• suggested pairing ~ Rioja •

Sides

Olives 3.70
Bread selection 3.50
Rocket & parmesan salad 4.50

Skinny fries 3.50
House chips 3.50
Mixed vegetables 3.50

Garlic butter 2.50
Bearnaise sauce 2.50
peppercorn sauce 2.50

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

Bistro Menu

Starters

Soup of the day

fresh bread 6.8

Moules marinière

bread roll (also available as a main portion with fries) 9/17

Porchetta

apple sauce, watercress, parmesan 7.50

Pinneys smoked prawns

rustic bread & garlic mayo 11.5

Duck spring rolls

hoisin sauce & cucumber salad 8.5

Lamb kofte kebabs

Greek mint yoghurt 8.5

Mains

Steak baguette

caramelised onion, rocket and fries 11.5

Grilled pork loin

wholegrain mustard mashed potatoes, curly kale, carrots, gravy
14.5

Pan fried fish of the day

hand-cut chips, freshly crushed peas, tartare sauce (market price)

Waterfront beef burger

brioche bun, smoked cheese, gherkins, gem lettuce, fries 16.5

Chicken Caesar salad

*chicken breast, anchovies, croutons, romaine lettuce, parmesan
cheese and Caesar dressing* 8/14.5

Tian of aubergine

Szechuan sauce, rice noodles & coriander 16.50

Vegan Menu

Starters

Homemade hummus

Breakfast radish and vegetable crisps 7.50

Vegan feta cheese salad

beetroot, pine nuts and balsamic dressing 8.50

Avocado quinoa salad

Quinoa, tomato, cucumber and spring onions 8/16

Mains

Tian of aubergine

Szechuan sauce, rice noodles & coriander 16.50

One-pot gnocchi

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

Giant cous-cous

Grilled artichokes, sun-blushed tomatoes, heritage carrots and vegan sauce 16.50

Desserts

Chocolate brownie

Chocolate sauce and vanilla ice cream 8.50

Apple and frangipane traybake

vanilla ice cream 8

Trio of sorbets & ice creams (3 scoops) 5.50

*Coconut & white chocolate ripple
vanilla*

*Passionfruit
mango
black cherry
strawberry*

Dessert Menu

Chocolate and caramel marquise

Vanilla ice cream **9.50**

Apple and frangipane traybake

Salted caramel ice cream **8**

Summer pudding

Black cherry sorbet **9.50**

Trio of mini desserts

Raspberry cheesecake, chocolate and caramel marquise, passionfruit and white chocolate cheesecake, with peach melba ice cream **9.50**

British continental cheeses

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

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

Ice cream:

Vanilla
Salted caramel
Peach melba
Stem ginger

Sorbet:

Strawberry
Passionfruit
Mango
Black cherry

Dessert Drinks

Go ahead, drink your dessert.

Toblerone

Baileys, Disaronno, Kahlua, milk & cream, honey
with honeycomb crisp **8.5**

Eton Mess

Gordons pink gin, Baileys, Absolute vanilla
vodka, strawberry jam, milk & cream **9.5**

Lemon Meringue

Absolute vanilla vodka, limoncello, fresh lemon
juice, sugar syrup, & shortbread crumb **9**

Elderflower Collins

Gin, cucumber, elderflower, soda **9.95**

Hot Drinks

Tea **2.7**

Americano **2.7**

Latte **3**

Cappuccino **3**

Flat White **3.25**

Mocha **3.8**

Single Espresso **2**

Double Espresso **2.5**

Hot Chocolate **3.2**

Churchills Reserve Port 19.5% 50ml **4**

Disaronno **3.7**

Baileys **4**

Martell **4.1**

Jameson **4**

Glenfiddich 12yr **4.2**