



# The Waterfront

*Autumn Set Menu*

*Vegetarian & Vegan Menu*

Please Scroll Down

Roast Chicken and Roast Beef available on  
Sundays.



## Autumn Set Menu

Two courses £26 or Three courses £32 per person

### Starters

#### Soup of the day

*focaccia bread*

#### King prawns

*garlic butter, chilli, salad and focaccia bread*

#### Lamb kofte kebab

*tzatziki, watercress salad*

#### Duck spring roll

*Asian slaw, hoisin sauce*

#### Home-made hummus

*pomegranate & music bread*

#### Autumn salad

*chestnut, chicory, Jerusalem artichoke, cranberries*

#### Ham hock terrine

*sourdough, piccalilli*

### Mains

#### Butternut squash pappardelle

*goats cheese, toasted pumpkin seeds, rocket*

#### Pan-fried fish of the day

*chunky chips, tartare sauce & crushed peas*

#### Waterfront beef burger

*cheese, lettuce, tomato, gherkin, burger sauce & fries*

#### Grilled baby aubergine

*halloumi, roasted seasonal vegetables & tzatziki*

#### Pork belly

*toasted pearl barley, compressed pineapple, curly kale*

#### Steak & ale pie

*mashed potato, roasted carrots, curly kale, gravy*

### Desserts

#### Chocolate Brownie

*vanilla ice cream, chocolate sauce*

#### Sticky toffee pudding

*toffee sauce, vanilla ice cream*

#### Rocky road fool

*chocolate, cream, caramel, marshmallows*

#### Fruit crumble

*Prosecco ice cream or vanilla custard*

### Sides

Olives 3.7 Bread selection 4.5 Fries 4 Chunky chips 4 Mixed Veg 4

## Vegan & Vegetarian Menu

### Starters

**Beetroot fig 8.50**

*rucola, ricotta, toasted hazelnuts*

**Grilled peaches 8.50**

*green beans, almonds, mozzarella*

**Autumn salad 8.50**

*chestnuts, chicory, Jerusalem artichoke, cranberries*

### Mains

**Gnocchi 16.50**

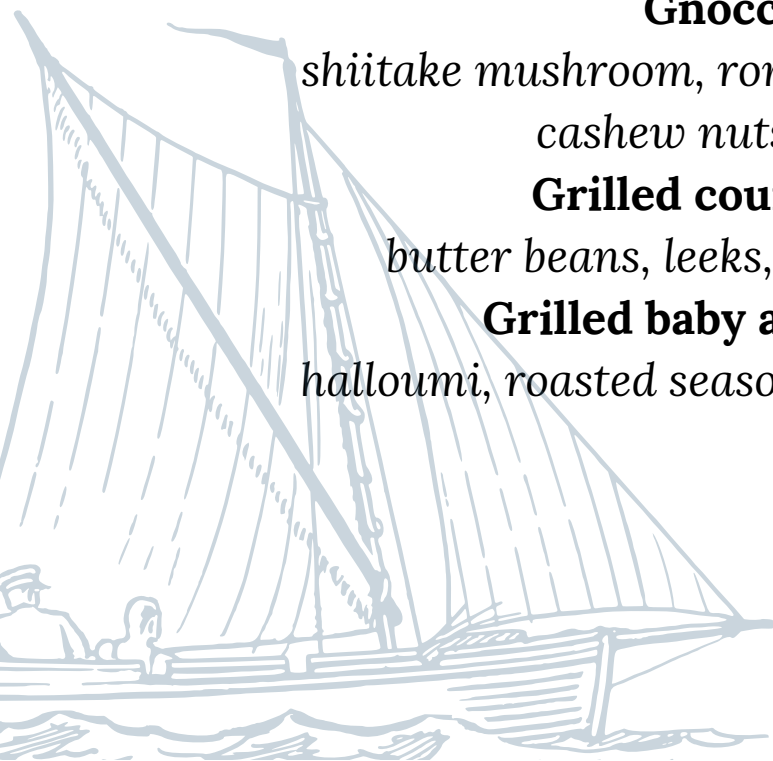
*shiitake mushroom, romanesco broccoli, toasted cashew nuts, vegan gravy*

**Grilled courgettes 17.50**

*butter beans, leeks, caramelised shallots*

**Grilled baby aubergine 17.50**

*halloumi, roasted seasonal vegetables & tzatziki*



# Sample Specials Menu

Please see our menu boards inside for today's specials

## Starters

### **Beef carpaccio**

*wasabi cream, sesame oil, rice tuile & sushi ginger 9*

### **Pan-fried scallops**

*celeriac puree, white pudding, Granny Smiths apple 13.50*

### **Grilled peaches** ✓

*green beans, almonds, mozzarella 8.50*

## Mains

### **Seabass**

*crushed potatoes, fine beans, spinach, capers & lemon sauce 20*

### **Breast of chicken**

*mashed potato, shiitake mushrooms & tenderstem broccoli 20*

### **Sirloin steak (10oz)**

*hand-cut chips, cherry tomatoes on the vine, portobello mushroom, mixed salad  
& peppercorn sauce 28*

### **Cannon of lamb**

*pea puree, boulangere potato, baby turnips & minted lamb shoulder croquet 25.50*

## Desserts

### **Chocolate & raspberry torte**

*raspberry ice cream 9.50*

### **Pear & walnut tart**

*vanilla ice cream 9.50*

### **Chocolate fondant**

*blackcurrant sorbet 9.50*

### **British cheese board**

*onion marmalade, grapes, celery and biscuits 10.50*

