

## SMALL PLATES

<b>WATERFRONT PRAWN &amp; CRAYFISH COCKTAIL</b> <i>Dill &amp; lemon mayo, brown bread</i>	6.95	<b>COUNTRY PORK &amp; CHICKEN LIVER PÂTÉ</b> <i>Plum chutney, toasted ciabatta</i>	6.50	<b>TEMPURA BATTERED VEGETABLES (ve)</b> <i>Smoked tandoori ketchup</i>	6.95
<b>SOUP OF THE DAY (v)</b> <i>Herb croûton</i>	4.75	<b>MOULES MARINIÈRE</b> <i>White wine, cream &amp; parsley sauce, warm bread</i>	6.95	<b>BREAD, OILS &amp; OLIVES</b> <i>A selection of breads, marinated olives and oil dip</i>	4.95
<b>CALAMARI FRITTI</b> <i>Sweet lime &amp; chilli aioli</i>	6.50	<b>BEETROOT CURED SALMON</b> <i>Avocado &amp; dill cream, pickled cucumber and rocket salad</i>	6.95		

## GRAZING BOARDS {Perfect to share between 2 people as a starter or light bite }

<b>WATERFRONT SEAFOOD PLATTER</b> <i>Calamari fritti   Scampi   Whitebait   Prawns   Dips</i>	15.95	<b>VEGETARIAN PLATTER (v)</b> <i>Halloumi goujons   Hummus   Chargrilled vegetables   Mixed olives   Bread &amp; oils</i>	14.95
<b>CHARCUTERIE</b> <i>Selection of continental meats   Chef's pâté   Olives   Pickled vegetables   Bread &amp; oils</i>		15.95	

## LARGE PLATES

<b>PANFRIED FILLET OF CHICKEN</b> <i>Shallots, smoked chorizo, roasted peppers, braised potatoes in a rich tomato and tarragon sauce</i>	14.95	<b>PARMESAN &amp; HERB-CRUSTED SEA BASS FILLET</b> <i>Buttered courgette, samphire mash, lemon &amp; caper hollandaise</i>	16.95	<b>RUMP STEAK BEEF BURGER</b> <i>Toasted brioche, smoked cheddar, Asian slaw, chunky chips</i>	12.95
<b>HERB-CRUSTED RUMP OF LAMB</b> <i>Minted pea &amp; potato puree, grilled vine tomato, rosemary jus</i>	16.95	<b>BOATHOUSE LUXURY FISH PIE</b> <i>Cod, salmon &amp; king prawns in a creamy mature cheddar &amp; chive sauce, mashed potato top and Winter vegetables</i>	14.95	<b>SIRLOIN STEAK</b> <i>Sautéed mushroom, grilled vine tomato, chunky chips</i>	16.95
<b>ROASTED BELLY OF PORK</b> <i>Sautéed black pudding, colcannon mash and caramelised apple and cider jus</i>	14.95	<b>WHOLE-TAIL SCAMPI</b> <i>Chunky chips, garden peas, rustic tartare sauce</i>	10.95	<b>STEAK SAUCES</b> <i>Green peppercorn &amp; brandy   Garlic butter   Stilton fondue</i>	2.00 each
<b>SAUSAGE &amp; MASH</b> <i>Grilled sausage, creamy mashed potato, white bean &amp; caramelized red onion gravy</i>	12.95	<b>BATTERED FISH OF THE DAY</b> <i>Mushy peas, chunky chips, rustic tartare sauce</i>	12.95		

## VEGETARIAN, PASTA & SALAD

<b>WATERFRONT SEAFOOD GNOCCHI</b> <i>Sautee asparagus, wild garlic cream sauce</i>	13.95	<b>FOREST MUSHROOM TAGLIATELLE</b> <i>Spinach, artichokes, rocket, olive pesto, garlic ciabatta</i>	12.95
<b>ROASTED VEGETABLES &amp; TOMATO RAGU (ve)</b> <i>Spicy cous cous, toasted flatbread</i>	11.95	<b>ROASTED BUTTERNUT SQUASH RISOTTO (vea)</b> <i>Spinach, butterbean, herb salad, toasted pumpkin seeds, parmesan</i>	12.95

### SIDES all 3.00

STEAK FRIES  
CHUNKY CHIPS  
ONION RINGS  
WINTER VEGETABLES  
SWEET POTATO FRIES  
MARINATED OLIVES  
GARLIC BITES

## DESSERTS all 6.50

<b>WHITE CHOCOLATE &amp; RASPBERRY CRÈME BRÛLÉE</b> <i>Waterfront homemade biscuits</i>	<b>CAPPUCCINO &amp; BAILEYS CHEESECAKE</b> <i>Vanilla crème anglaise</i>	<b>WATERFRONT CLASSIC SHERRY TRIFLE</b> <i>Salted peanut brittle</i>
<b>BELGIUM CHOCOLATE BROWNIE</b> <i>Raspberry pure, white vanilla ice cream</i>	<b>CARAMELISED PEAR TART TATIN (vea)</b> <i>Vanilla ice cream</i>	<b>FARMHOUSE CHEESE BOARD</b> <i>Chutney, artisan crackers</i>
<b>WARM CHERRY &amp; ALMOND TART (ve)</b> <i>White chocolate ice cream</i>	<b>SPICED PEAR AND BANANA CRUMBLE (ve)</b> <i>Toffee custard</i>	<b>SELECTION OF ICE CREAM &amp; SORBETS</b> 2 scoops £3.95   3 scoops £5.50 <i>Vegan options available, please ask for our current selection</i>

v - vegetarian | ve - vegan

— THE WATERFRONT —

# WINTER MENU

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