

# THE WATERFRONT

## BAR & RESTAURANT

### SMALL PLATES

CHEF'S SOUP OF THE DAY (ve)(gfa) 4.95  
Warm bread

SMOOTH CHICKEN LIVER PÂTÉ 6.95  
Red onion chutney, brown toast

Avocado smoked salmon salad 7.50  
Buttered brown bread, bloody mary sauce

NACHOS (vea)(gfa) 6.95  
Mexican salsa, guacamole & melted cheddar

BREAD & OLIVES (gfa) 5.95

### GRAZING BOARDS

WATERFRONT SEAFOOD PLATTER 19.95  
Calamari fritti | Wholetail scampi | Whitebait | Prawns | Dips

VEGETARIAN PLATTER (v)(vea) 16.95  
Halloumi goujons | Chargrilled vegetables | Mixed olives | Hummous | Bread & Oils

CHARCUTERIE PLATTER (gfa) 18.95  
Selection of continental meats | Chefs pate | Olives | Pickled vegetables | Bread & Oils

### MUFFINS

BOATHOUSE POACHED EGGS  
On a toasted muffin with hollandaise sauce

CHOICE OF TOPPING -  
Hand carved ham 7.95  
Gin & dill smoked salmon 8.95  
Crushed avocado 6.95

### LARGE PLATES

GRILLED CHICKEN CAESAR SALAD (gfa) 12.95  
Baby gem, herb croutons, anchovies, fresh parmesan, creamy herb caesar dressing

CHARGRILLED RUMP STEAK (gf) 16.95  
Vine tomatoes, grilled vine tomato & chunky chips

BOATHOUSE FISH PIE (gf) 14.50  
Selection of seafood in a creamy mature cheddar & pernod sauce, mashed potato & seasonal veg

WHOLETAIL SCAMPI 11.50  
Chunky chips, garden peas, rustic tartare sauce

TORTELLINI (ve) 13.95  
Filled with pea and mint in a sun blush tomato butter sauce, rocket salad.

SWEET POTATO CASHEW & APRICOT TART (ve) (gfa) 13.50  
Crushed new potatoes & seasonal salad

WATERFRONT BEEF BURGER 12.95  
Toasted brioche, relish, salad, gherkin & chunky chips

### BAGUETTES

All served with a salad garnish.

MATURE CHEDDAR & CARAMELISED RED ONION CHUTNEY (gfa)(v) 6.95  
HAND CARVED HAM & TOMATO (gfa) 6.95

PRAWN & AVOCADO WITH BLOODY MARY SAUCE 7.50  
CHARGRILLED STEAK (gfa) 7.95

### SIDES

ONION RINGS 4.00    SWEET POTATO FRIES 4.50    CHUNKY CHIPS 4.00    GARLIC BREAD 4.00    CHEESY CHUNKY CHIPS 4.50

### DESSERTS 5.95    TRAY BAKES 2.95

CHEESECAKE OF THE DAY  
Toffee sauce

STICKY TOFFEE PUDDING  
Creamy custard

MILLIONAIRES SHORTBREAD  
Buttery shortbread, rich caramel topped with white and dark chocolate

DOUBLE CHOCOLATE BROWNIE (gf)  
Raspberry coulis, vanilla ice cream

LEMON DRIZZLE  
Light lemon sponge, soaked in lemon syrup with a crunchy sugar topping

CHERRY & ALMOND (ve)  
Tender almond sponge with sour cherry jam, topped with toasted almonds

DESSERT OF THE DAY  
Speak with the team to find out today's options

MINI TUB OF ICE CREAM 2.50  
Please ask for our current selection of flavours

v - vegetarian | ve - vegan | vea - vegan adaptable