

THE WATERFRONT

BAR & RESTAURANT

Starters

SAUTEED KING PRAWN ON SOUR DOUGH (gfa) 8.25 Garlic butter, baby capers, sunblush tomatoes & parsley	FRICASSE OF WILD MUSHROOM WITH GOATS CHEESE (gfa) 7.95 Served on charred bread with poached egg & walnut dressing
SMOOTH PORK & CHICKEN LIVER PÂTÉ (gfa) 6.95 Apple & cider chutney, brown toast	SELECTION OF WARM BREADS 5.95 Marinated olives, aged balsamic & extra virgin olive oil
BOATHOUSE GIN & SALT CURED SALMON (gfa) 7.50 Pickled fennel & dill butter	NACHOS (gfa) 6.95 Mexican salsa, sour cream, guacamole, jalapenos & melted cheddar
CHEF'S SOUP OF THE DAY (gfa) (ve) 4.95 Warm bread	

Grazing Board

(Perfect as a starter for 2 or nibbles for 4)

CHARCUTERIE PLATTER (gfa) 18.95 Selection of continental meats Chefs pâté Olives Pickled vegetables Bread & oils	VEGETARIAN PLATTER (v) 16.95 Halloumi goujons Chargrilled vegetables Mixed olives Hummous Bread & Oils Beetroot Falafel
	WATERFRONT SEAFOOD PLATTER 19.95 Smoked salmon Mackerel pâté Scampi Filo crusted prawns Pickled fennel House chutney breads & oils

Mains

SLOW ROASTED BELLY OF PORK (gfa) 15.95 Bubble and squeak mash, black pudding, crispy sage, apple cider sauce	AUTUMN VEGETABLE GOULASH (vea) 12.95 Herb dumplings
WATERFRONT CHICKEN PARMESAN 14.95 Panko & parmesan crusted panfried chicken, crushed potatoes, creamy mushroom & parsley sauce	SAFFRON & DILL BATTERED SEABASS 13.95 Minted mushy peas & chunky chips
BLACKENED SALMON FILLET (gfa) 16.95 Soya, maple syrup and meso salmon, roasted fennel, broad beans, new potato salad with a yuzu and soya mayo	CHARGRILLED SIRLOIN STEAK (gfa) 18.95 Vine tomatoes, grilled mushroom & chunky chips Add peppercorn & brandy sauce / garlic butter / stilton 2.00
BRAISED DUCK LEG, SWEET POTATO & COCONUT CURRY (gfa) 14.95 Sticky jasmine rice & spiced mango chutney (mild)	WHOLETAIL SCAMPI 11.50 Chunky chips, garden peas, rustic tartare sauce
CARROT WELLINGTON WITH SPICED ORANGE MARMALADE (ve) 13.95 Autumn roasted vegetables	WATERFRONT BEEF BURGER 12.95 Toasted brioche, relish, salad, gherkin & chunky chips Add cheese or bacon 1.00

Sides / Baguettes

ONION RINGS 4.00
GARLIC BREAD 4.00
SWEET POTATO FRIES 4.50
CHUNKY CHIPS
BOATHOUSE BAGUETTES 7.95 All served with a salad garnish (Served 12-2.30pm only)
Hot beef & mushroom (gfa) 8.50
Smoked salmon & cream cheese (gfa) 7.25
Roasted vegetables, hummous and beetroot falafel (vea)

Desserts

CAPPUCCINO CREME BRULEE 6.95 Chocolate café curls
BOATHOUSE GIN & LEMON POSSET (gfa) 6.95 Blueberry jam & shortbread biscuit
BELGIAN DOUBLE CHOCOLATE BROWNIE (gfa) 6.95 Rich chocolate sauce and pistachio ice cream
STICKY TOFFEE PUDDING 6.95 Creamy custard
CARAMALISED PEAR TART (ve) 6.95 Vanilla ice cream
MINI TUB OF ICE CREAM (Ask for our flavours) 2.50

Brunch Menu

BOATHOUSE BAGUETTES (Served 11am-12pm only) 5.95 Grilled bacon & tomato
Fried egg (v) 5.95
Smoked salmon & cream cheese 6.95
Warm wild mushrooms & rocket (ve) 5.95

Morning Pastries

(Served 11am to 12pm)

MILLIONAIRE SHORTBREAD 2.95
CHERRY & ALMOND FRANGIPANI (ve) 2.95
LEMON DRIZZLE (gf) 2.95
ALMOND CROSSIANT 2.95

Vegan Menu

Starters

CHEFS SOUP OF THE DAY 4.95 Warm bread
SELECTION OF WARM BREADS 5.95 Marinated olives, aged balsamic & extra virgin olive oil

Mains

CARROT WELLINGTON WITH SPICED ORANGE MARMALADE 13.95 Autumn roasted vegetables
VEGETARIAN PLATTER (v) 16.95 Beetroot falafel Chargrilled vegetables Mixed olives Hummous Bread & Oils
AUTUMN VEGETABLE GOULASH 12.95 Herb dumplings

Desserts

CARAMILISED PEAR TART 6.95 With vanilla ice cream
CHERRY & ALMOND FRANGIPANI 6.95 With vanilla ice cream

THE WATERFRONT

BAR & RESTAURANT

MENU

