

## SUNDAY MENU

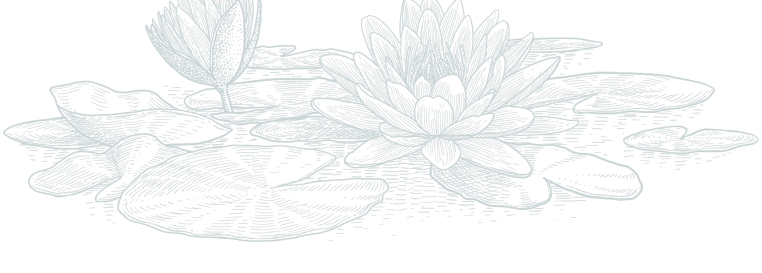
### LIGHT SNACKS

*Why not order while you choose your meal? Great with drinks.*

- Fresh Provencal olives** GF VE V 5.00
- Curried cashews** V 4.00
- Bread Selection** GFa VEa 6.50
- Crusty, warmed bread with house oils and balsamic
- Nachos** GF VEa 9.50
- Mexican salsa, sour cream, creamy guacamole, fiery jalapeños & melted cheddar

### STARTERS AND SMALL PLATES

- Moules Marinière** GFa small 9.00 large 14.00
- Fresh and fragrant mussels with a white wine, cream and parsley sauce, served with garlic ciabatta.
- Mackerel Mousse** GFa 8.50
- Frothy, smoked mackerel mousse, with crusty bread duet & lemon oil
- Tri-colour Mozzarella Salad** GF V 9.00
- Marinated tomato & creamy mozzarella on a bed of smashed avocado
- Smoked Salmon Gravalax** GF 11.50
- Fruity, wood-smoked salmon with beetroot ketchup & pickled cucumber
- Bang Bang Cauliflower** GF V VE 🌶️ 8.00
- Crunchy cauliflower florets, topped with spicy hot sauce
- Teriyaki Beef** 7.50
- Crispy shredded beef with oriental Japanese sauce & toasted sesame



### SUNDAY CARVERY

*Let our chef carve your choice of freshly oven roasted joints or vegan dish from our hot carvery*

Roast beef | Roast of the day | Chef's vegan dish of the day  
Served with Yorkshire pudding, rich gravy and all the trimmings

- ADULT 15.95
- UNDER 12's 8.95

### MAINS

- 7 oz bistro rump** GFa 21.00
- Charred vine tomato. Served with chunky chips & salad
- Add peppercorn sauce or garlic butter 2.00
- Waterfront gourmet burger** 17.00
- Smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad
- Pan Fried Seabass** GF 20.00
- Seasoned seabass fillet with new potatoes, creamy crab sauce & fresh samphire
- Celeriac Steak** GF V VE 16.50
- Double grilled celeriac with spicy cauliflower rice & crispy kale

### SIDES

- Truffle chips** GF V 5.50
- Sweet potato fries** GF VE V 5.50
- House salad** GF VE V 5.00
- Chunky chips** GF VE V 4.50
- British greens** GF VE V 5.00
- Garlic bread** V 4.50

### SWEET TREATS & CAKES

- Classic tiramisu** 8.00
- Elegant coffee flavoured savoiardi with a fluffy vanilla based cream and dark chocolate soil
- Pannacotta** GF V 8.00
- Creamy vanilla flavoured dessert with summer berry compote
- Triple Chocolate Brownie** GF V 8.00
- Dense & gooey cake with dark, milk & white chocolate. Served warm, with seasonal ice cream
- Eton Mess Sundae** GF 8.00
- Berries, crushed meringue, whipped cream & sauce
- Vegan Dessert of the day** VE 8.00
- Ask the team for availability
- Mini Tub Ice Cream** 3.95
- Vanilla Bean, Rum & Raisin, Mint Choc Chip, Salted Caramel, Seriously Chocolate, Passion Fruit Sorbet VE

### CAKES BY **CAKED**

*Why not finish your meal with a delicious cake and hot drink?*

- Lemon, courgette & blueberry GF DF 4.50
- with rose hip syrup
- Butternut squash & orange cake GF DF 4.50

Ask the team about our delicious daily cake specials

### HOT DRINKS

- Cappuccino** 3.75
- Espresso** 2.75
- Latte** 3.75
- Flat white** 3.75
- Americano** 3.50
- Tea / Fruit teas** 3.00
- Hot chocolate** 3.75

### DRINKS

*Waterfront recommends...*

- Raspberry Bellini Cocktail** 9.95
- J.J Whitely Raspberry Vodka, Rosé Prosecco, pineapple & lime juice
- Pineapple Spritz** 4.95
- Pineapple juice, passion fruit purée, orange juice & lemonade
- L'Artisan Chardonnay** 175ml 250ml Bottle
- Le Chardonnay Jean-Claude Mas** 7.95 8.50 25.00