

THE WATERFRONT

BAR & RESTAURANT

Check out our website for the latest news, events and vacancies



Hot Drinks

English Breakfast tea	3.00
Earl grey	3.00
Fruit or mint teas	3.00
Single Espresso	2.95
Double Espresso	3.25
Americano	3.50
Cappuccino	3.95
Latte	3.95
Flat White	3.95
Mocha	3.95
Machiato	3.25
Chai Latte	3.95
Liqueur Coffee	
Standard option (Baileys, Kahlua, Jameson)	6.50
Premium option (Balvenie, Monkey Shoulder)	6.95
Hot chocolate	3.95
Add cream & marshmallows for 50p extra	
Liqueur hot chocolate	
Standard option (Baileys, Kahlua, Jameson)	6.50
Premium option (Balvenie, Monkey Shoulder)	6.95
Iced coffee	3.95
Add a flavoured syrup for 50p extra	
Ask the team about options	

Any of the above can be made decaf

Drinks

Cocktails	All 9.95
Blood Orange MARGARITA	
Tequila, Triple Sec, Orange Juice, Blood Orange Syrup, Lime, Salt Rim Glass	
Elderflower COSMOPOLITAN	
Elderflower Gin, Triple Sec, Cranberry Juice, Elderflower Cordial, Sugar, Lime	
Old FASHIONED	
Monkey Shoulder Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel	
Madly IN RED	
Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries	
Neqroni	
Whitley Neill Distillers Cut Gin, Campari, Martini Rosso & Orange Peel	
Chocolate Orange ESPRESSO MARTINI	
Vanilla Vodka, Crème de Cacao, Cointreau, Espresso & Gomme	
Passionfruit MOJITO	
White Rum, Passionfruit Purée, Gomme, Fresh Mint & Lime	

Seasonal SPECIALS	All 9.95
Watermelon BREZE	
Whitley Neill Distillers Cut Gin, Watermelon Liqueur, Cranberry Juice, Apple Juice, Sugar, Cucumber Tonic, Mint, Cranberries & Cucumber	
Cherry SOUR	
Disaronno, Cherry Liqueur, Pineapple Juice, Lime, Sugar & Cocktail Cherries	
Ice POTION	
Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries	
Waterfront Limoncello SPRITZ	
Whitley Neill Distillers Cut Gin, Limoncello, Prosecco, Gomme & Soda with fresh Mint	
Aperol SPRITZ	
Aperol, Prosecco & Soda with Fresh Orange Slice	

Pitchers	All 28.95
Sophie SANGRIA	
Merlot, Pinms No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup	
Ice POTION	
Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries	
Pineapple MARTINI	
Vanilla Vodka, Passoa, Passionfruit, Orange Juice, Pineapple Juice, Lime, Sugar, Prosecco	

Shots	All 3.95
Red VELVET	
- Vodka, Grenadine, Baileys	
Black ROSE	
- Black Sambuca, Tequila Rose	
Verry CHERRY	
- Disaronno, Cherry Liqueur	
Baby GUINNESS	
- Tia Maria and Baileys	

Mocktails	All 4.95
Pineapple SPRITZ	
Pineapple Juice, Orange Juice, Peach Purée, Lime, Lemonade	
Elderflower COOLER	
Elderflower Cordial, Cucumber Tonic, Cranberry Juice, Mint, Cucumber, Lime, Soda	
Passionfruit MOJITO	
Passionfruit, Lime, Mint, Soda	

Low & NO ALCOHOL	
Non-Alco G&T	4.95 Perfect serve 6.95
Seedlip 0% - Spice Garden	
Old Mout Berries & Cherries 0%	Bottle 4.95
Heineken 0%	Bottle 3.50
Guinness 0.0%	4.95
Belle & Co Non Alcoholic Prosecco	Glass 4.00 Bottle 16.00

Soft DRINKS	
Appetiser	Bottle 2.95
Fever-Tree Range (Ask the team for flavours)	Bottle from 2.75
J2o Range (Ask the team for flavours)	Bottle 2.95
Mineral Water: Still Sparkling	250ml 2.50 500ml 3.50

Beer, Lager & CIDER	
Birra Moretti 4.6%	Pint 6.00 Half 3.05
Beavertown Neck Oil 4.3%	Pint 6.10 Half 3.10
Inch's Cider 4.5%	Pint 5.00 Half 2.60
Peroni 5.1%	330ml Bottle £5.50
Hawkstone Lager 4.8%	Bottle 5.50
Bottled Lagers, Ale & Ciders	
(Please ask for current bottled selection)	

Spirits & LIQUEURS	Standard Spirits from 3.95 Liqueurs from 3.95 Premium Spirits from 4.95
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Whiskey	Aber Falls Single Malt Glenfiddich 12 YO Glenfiddich Fire & Cane Balvenie Doublewood Balvenie Caribbean Cask Talisker Jamesons Jack Daniels Monkey Shoulder
Vodka	J.J. Whitley Artisanal Vodka Grey Goose Spyka
Rum	Dead Man's Finger Spiced Rum Sailor Jerry Ryeck Kraken Spiced Malibu Coconut Bacardi White Dead Man's Finger Coconut Dead Man's Finger Passionfruit
Brandy	Courvoisier
Fortified Wine	Taylor's Ruby Port Harveys Bristol Cream
Liqueur	Dead Man's Finger Raspberry Rum Cream Liqueur Campari Pimm's Baileys Southern Comfort Martini Rosso Martini Bianco Martini Extra Dry Aperol Cointreau Disaronno Tia Maria Advocat
Shots	Sambuca Sambuca Black El Jimador Silver Tequila Blackfire Coffee Tequila Jagermeister

Gin	Standard G&T 6.50 Perfect Serve 8.50 Premium G&T 6.95 Perfect Serve 8.95
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Whitley Neill Distillers Cut Gin Rhubarb & Ginger Blood Orange Black Cherry	
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Other: J.J. Whitley Pink Gin Gin Mare Carou Ophir Hendricks Hendricks Flora Adora Hendricks Grand Cabaret Boodles Tanqueray No 10 Tanqueray Royale Roku Gin Tanqueray Sevilla Sipsmith Silent Pool Malfy Blood Orange Portsmouth Gin Salcombe Gin Bathtub Gin The Botanist	
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Wine

White WINE	125ml and 250ml available on request
glass bottle	

House Recommends	
Riviera Collection Sauvignon Blanc	715 23.00
Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites	
San Antonio Pinot Grigio Italy	6.15 22.00
Light and leafy with a hint of pear and blossom	

Vida Loca Sauvignon Bianco Portuga	6.05 21.00
Fresh, fruity aromas with tropical fruits & citrus	
Bushranger Chardonnay Australia	715 23.00
Bright and fresh with lots of apple tinted fruits	

White Wine BY THE BOTTLE	
L'Artisan Chardonnay	Bottle 27.00
Le Chardonnay Jean-Claude Mas	

Allan Scott Sauvignon Blanc New Zealand	Bottle 25.00
Notes of gooseberry and passionfruit, underpinned with citrus notes	
Picpoul De Pinet SW France	Bottle 25.00
Pleasant nose with aromas of acacia and hawthorne flowers	

Albarino Pirueta Rias Bixas Spain	Bottle 31.00
Citrus, grapefruit, pineapple and mandarin flavours	
Chablis La Motte Burgundy, France	Bottle 38.00
Fruity and floral on the nose with citrus notes	

Sancerre Les Fondettes Sauvion Loire France	Bottle 38.00
Rich mineral flavours and a long subtle finish	

Rosé WINE	glass bottle
Cougar's Moon Zinfandel USA	6.25 21.50
A delicate salmon-pink medium wine	
San Antonio Pinot Rosé Italy	6.95 22.50
Traditional 'ramato' style of Pinot Grigio rosé	

Jean Rosé France	Bottle 27.00
Aromas of red berries with a touch of cassis	

Dessert WINE	
Bordeaux Classique Sauternes Ginestet 50cl	Bottle 30.00
Rich in honey and sweet floral tones, hints of citrus marmalade	

Sparkling & CHAMPAGNE

House Prosecco Italy	Glass 5.80 Bottle 26.50
Fresh and light on the palate	

House Rosé Prosecco Italy	Glass 6.25 Bottle 27.50
Elegant and intense bouquet of strawberry	

Langlois Crémant De Loire France	Glass 8.25 Bottle 35.50
A wonderfully fresh Crémant with a delicate and refined mouthfeel	

House Champagne France	Glass 10.60 Bottle 50.50
Bollinger Special Cuvée France	Bottle 79.00
Delicate yet complex nose with hints of citrus fruit	

Bollinger NV Rosé France	Bottle 89.00
Red cherries and raspberries mingle on the deep inviting notes	

Red WINE	125ml and 250ml available on request
glass bottle	

House Recommends	
Riviera Collection Pinot Noir	725 24.00
Southern France - Soft silky tannins, red fruit aromas and cherry flavours	
Vila Rose Merlot Chile	6.05 21.00
Flavours of raspberry, cherry & ripe plum	

Bushranger Shiraz SE Australia, Warburn Estates	715 23.00
Classic ripe red fruit and berry flavours	
La Vaca Gorda Malbec Argentina	8.25 24.00
Aromas of blackberry, black raspberry, chocolate, nutty oak, fig and gun flint	

Red Wine BY THE BOTTLE	
L'Artisan Pinot Noir Domaine Paul Mas	Bottle 27.00

Paul Mas Domaine Astruc Cabernet Sauvignon France, Languedoc-Roussillon	Bottle 29.00
New-World influenced with a whiff of Southern French hillsides	
Bacca Nera Negromano Primitivo Salterno, Italy	Bottle 28.00
Classic ripe red fruit and berry flavours	

Don Placero Rioja Tinto Spain	Bottle 25.00
Sweet plum and raspberry fruit, finishing with cedar and vanilla on the palate	
Chateau Petit Bois Lussac Saint Emilion France	Bottle 32.00
Red fruit aromas and juicy fresh blackcurrant	

Côtes Du Rhône Michel Chapoutier Rhone, France	Bottle 31.00
Rich aromas of dark fruit, earthy minerals and spice	
Fleurie 'Chateau De Fleurie' Burgundy, France	Bottle 34.00
Light fruity nose, well-balanced Gamay fruit flavours	

Brunch

Served 10-11.45am Monday - Saturday

Philli Steak Sandwich	14.50
Crafted with the finest cuts of steak, grilled to perfection, and topped with sautéed onions, bell peppers, and melted cheese, in a toasted roll. Each bite delivers a delightful combination of flavours.	

Avocado On Toast	11.50
A modern classic, featuring creamy, ripe avocado spread over crispy, golden-brown artisan bread. Garnished with a sprinkle of sea salt, a dash of freshly ground black pepper, and a squeeze of zesty lemon. Served with fried egg.	

Scrambled Egg	9.00
A breakfast favourite, made from farm-fresh eggs whisked to fluffy perfection. Light and airy, with a velvety texture and served with a side of roasted tomatoes and fresh chives.	

Sweet Potato And Chorizo Hash	12.50
A hearty and flavourful dish that combines the earthy sweetness of roasted sweet potatoes with the smoky, spicy kick of chorizo sausage. Tossed with caramelised onions, bell peppers, lentils and a medley of aromatic spices, this hash is finished with fried egg on top.	

Quinoa Bowl	10.50
A nutritious and vibrant dish that brings together a colourful array of fresh vegetables and protein-packed quinoa. This wholesome bowl features quinoa as the base, topped with an assortment of crisp seasonal vegetables, including cherry tomatoes, cucumber, pickled onion and fried chickpea. Served with creamy avocado and a drizzle of tangy mint yoghurt dressing and finished with toasted seeds and fresh herbs.	

Sharing boards

Served 3pm-5pm

Perfect with a bottle of fizz or a refreshing beer

CHARCUTERIE	23.00
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Our charcutier has curated an exquisite selection of delicacies that promise to tantalize your taste buds.

Assortment of:	
• Italian salamis	
• Seasoned butter	
• Pickled onion and gherkin	
• Olives	
• Crackers and chutney	
• Toasted breads	

CRUDITES PLATTER	20.50
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Our crudites platter is a vibrant array of fresh ingredients, and adds a healthy crunch to any gathering.

Enjoy an assortment of:

- Marinated tomatoes
- Guacamole
- Celery ribs
- Fried chickpeas
- Olives
- Creamy mozzarella
- Crackers and curried chives
- Toasted bread

Paired with an array of delectable dips, such as baba ghanoush, balsamic oil.

Light Snacks

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

Curried cashews	4.75
Bread Provençal olives	5.00
Fresh Selection	6.50
Crusty, warmed bread with house oils and balsamic	
Nachos	10.50
Mexican salsa, sour cream, creamy guacamole, fiery jalapeños & melted cheddar	
Teriyaki crispy beef	9.00
Crispy shredded beef with oriental Japanese sauce and toasted sesame	
Padron Peppers	5.50
Pan fried peppers with smoked salt crystals	
Charred halloumi	8.95
With sweet chilli sauce	

Starters & Small Plates

Popcorn Chicken	9.50
Crispy chicken breast bites covered with house hot sauce, cashew crumble & served with curried mayonnaise	
½ Pint of Scampi	10.50
Breaded langoustine tails, served with homemade tartare sauce & fresh zesty lemon	
Served on it's own or add chunky chips for 4.00	
Chilli and garlic prawns	11.50
Served with crusty bread	
Battered cod cheeks tacos	11.50
Fresh salsa fresca topped with battered cod cheeks, served on soft tortilla with a tangy lime & spicy mayo	
Giant pork spring roll	10.00
Homemade spring roll filled with pork meat & poached vegetables with sweet chilli jam	
Heritage tomato & pangritata	11.50
Unique, refreshing heirloom tomatoes with pickled onion, crunchy crumbled bread and balsamic glaze	
Baba Ghanous	10.00
Rich and creamy eggplant dip with sweet & tart pomegranate with olive oil and flat bread	

Waterfront Classics

Waterfront gourmet burger	17.00
Smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad	
Hand battered catch of the day	17.00
With chunky chips, minted peas and tartar sauce	
7 oz bistro rump	22.00
Charred vine tomato. Served with chunky chips & salad	
Add peppercorn sauce or garlic butter	2.00
Chicken Schnitzel	17.50
Breaded chicken breast, grilled baby gem, blue cheese dressing, bacon crumb and cheese dust	
Add chunky chips	4.00
Superfood salad	16.00
Quinoa, tenderstem broccoli, tomatoes, leaves, grilled gem lettuce, toasted almonds, pomegranate & agave-balsamic dressing	
Add spicy chicken	4.00
Add teriyaki beef	6.00
Add grilled halloumi	3.00

Around the World

Moroccan lamb koftas	18.00
Grilled minity lamb served with a roasted vegetable, warm cous cous & a herb infused Greek yoghurt	
Teriyaki & roasted vegetable vermicelli	17.00
Roasted Thai vegetables with teriyaki sauce and rice noodles, pak choi and cashew crumb	
Add spicy chicken	4.00
Add crispy beef	6.00
Add grilled halloumi	3.00
Fish stew	20.00
Fresh mussels, prawns, calamari, and a variety of fish with a spiced tomato based broth, served with crusty bread	
Red Snapper	21.00
Slow cooked beef and tomato cassoulet with fragrant and spicy chorizo	
Wild Boar Rigatoni	17.00
Wild boar ragu with tomato sauce & Parmesan dust	

Kids Menu

Chicken nuggets	6.95
Chunky chips and broccoli	
Mini fish & chips	6.95
Chunky chips and garden peas	
Cheese & tomato pizza	6.95
Chunky chips and garden peas	
Rigatoni	6.95
Tomato & basil sauce with grated cheese	

Kids Sides

Kids chips	2.00
Kids garlic bread	2.00

Kids Desserts

Selection of ice cream	3.95
Chocolate chunk cookie	3.95
With ice cream and chocolate sauce	

Sides

Sweet potato fries	5.50
House salad	5.00
Chunky chips	4.50
Seasonal greens	5.00
Garlic bread	4.50
Truffle & Parmesan chips	5.50

Sweet treats

Home-made Sticky Toffee Pudding	7.50
Served with creamy custard	
Raspberry gin cheesecake	7.50
With vanilla ice cream	
Passionfruit crème brûlée	7.50
Served with shortbread	
Triple chocolate brownie	7.50
Served with vanilla ice cream	
Limoncello	7.50
Zesty lemon sorbet with mint & Limoncello liqueur	
Selection of Ice Cream	4.50
Chocolate, vanilla, mint chocolate, cookies & cream, lemon sorbet	

Cakes

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

Ask the team about our delicious daily cake specials

Weddings and Events at The Waterfront

If you are looking for the perfect location for a special event, The Waterfront could be the right choice for you!

Located just a 5 minute walk from Market Harborough town centre, The Waterfront offers the perfect location for events large or small, with beautiful views across Union Wharf.

We cater for many different functions from weddings through to conferences and birthday parties.

To find out more and discuss requirements, get in touch with the team on 01858 434702 or email info@waterfrontharborough.co.uk.

Whole Venue	Gin & Fizz	Downstairs Restaurant
The Waterfront is the perfect venue for a whole host of events, large or small. With a dedicated event manager, bespoke menus and a beautiful location, this is the perfect tailored package, with space for 130 people.	For smaller parties of 30-55 people, Gin & Fizz is a great option for your event. It's own entrance and bar means the space is truly yours and our catering and bar option mean you can have an event to remember!	Our downstairs restaurant boasts beautiful views over the water and access to our outside seating area alongside the canal basin. The restaurant has space for up to 100 people for your special occasion.

Waterfront Weddings	Saying Goodbye
Your wedding is your special day, so all of our wedding packages are bespoke and created especially for you and your big day. Please get in touch with the team directly to discuss your requirements.	Organising a funeral can be a difficult time, so allow our team to take a little of the stress out of the occasion. We are able to work at short notice, all we need from us is menu choice and an idea of how many people you are expecting. There is no venue hire charge.

01858 434702 | info@waterfrontharborough.co.uk

THE WATERFRONT

BAR & RESTAURANT

The Waterfront in Market Harborough is a picturesque dining location, situated on the water's edge at Union Wharf canal basin, offering stunning views of the canal and narrowboats.

Inside is contemporary and comfortable with an open plan dining room on the ground floor, which can comfortably seat 70 people, and a relaxed bar area upstairs where customers can enjoy a pre-dinner drink, or post-dinner coffee.

Year Round Dining

In the summer months there is the opportunity to eat outside under the parasols at the water's edge and take in the views.

In the winter months, why not try our cosy igloos for a unique waterside dining experience.

Why not visit our other sides, based in Leicestershire: Foxton Locks Inn, Foxton and The Swan, Kibworth.

www.restaurantfoxtonlocks.co.uk

[www.kibworthswan.co.uk</](http://www.kibworthswan.co.uk)