

THE WATERFRONT

BAR & RESTAURANT

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



Sunday Menu

Hot Drinks

Any of the below can be made decaf

English Breakfast tea	3.00
Fruit 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	

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	
Whitley Neill Distillers Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel	
Judy IN RED	
Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries	
Negroni	
Whitley Neill Distillers Cut Gin, Campari, Martini Rosso & Orange Peel	
Chocolate Orange ESPRESSO MARTINI	
Vanilla Vodka, Creme de Cacao, Cointreau, Espresso & Gomme	
Passionfruit MOJITO	
White Rum, Passionfruit Puree, Gomme, Fresh Mint & Lime	

Seasonal SPECIALS

All 9.95

Watermelon BREEZE	
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

Sophie SANGRIA	All 28.95
Merlot, Pimms No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup	
Ice POTION : Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries	
Pornstar 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	
Ferry 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

Appletiser	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
Inc's Cider 4.5%	Pint 5.00 Half 2.60
Peroni 5.1%	330ml Bottle 4.50
Hawkstone Lager 4.8%	330ml Bottle £5.50
Bottled Lagers, Ale & Ciders	Bottle 5.50
(Please ask for current bottled selection)	

Spirits & LIQUEURS

Standard Spirits from 3.95

Liqueurs from 3.95

Premium Spirits from 4.95

Whiskey : Aber Falls Single Malt Glenfiddich 12 YO Glenfiddich Fire & Cane Balvenie Doublewood Balvenie Caribbean Cask Talisker Jameson Jack Daniels Monkey Shoulder	
Vodka : J.J. Whitley Artisanal Vodka Grey Goose Reyka	
Rum : Dead Man's Finger Spiced Rum Sailor Jerry Spiced 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 Pimms 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

Whitley Neill Distillers Cut Gin Rhubarb & Ginger Blood Orange Black Cherry	
Other: J.J. Whitley Pink Gin Gin Mare Carou Ophir Hendricks Hendricks No 10 Hendricks Grand Cabaret Boodles Tanqueray No 10 Tanqueray Royale Roku Gin Tanqueray Sevilla Sipsmith Silent Pool Malfy Blood Orange Portsmouth Gin Salcombe Gin Bathub Gin The Botanist	

Wine

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

House Recommends	
Riviera Collection Sauvignon Blanc	7.15 23.00
Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites	

San Antonio Pinot Grigio Italy VE	6.15 22.00
Light and leafy with a hint of pear and blossom	

Vida Loca Sauvignon Bianco Portugal	6.05 21.00
Fresh, fruity aromas with tropical fruits & citrus	

Bushranger Chardonnay Australia	7.15 23.00
Bright and fresh with lots of apple tinted fruits	

White Wine BY THE BOTTLE

L'Artisan Chardonnay	Bottle 27.00
Le Cartougeur 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 Priueta Rias Baixas 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 Pinot 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	7.25 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	7.15 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 hillside	
Bacca Nera Negromano Primitivo Salento, Italy VE	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 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	

Light Snacks

Curried cashews GF VE	4.75
Fresh Provençal olives GF VE	5.00
Bread Selection GF	6.50
Crusty, warmed bread with house oils and balsamic	
Nachos GF VE	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 GF VE	5.50
Pan fried peppers with smoked salt crystals	
Charred halloumi GF	8.95
With sweet chilli sauce	

Starters & Small Plates

Popcorn Chicken GF	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 GF	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 GF VE	11.50
Unique, refreshing heirloom tomatoes with pickled onion, crunchy crumbled bread and balsamic glaze	
Baba Ghanoush GF VE	10.00
Rich and creamy eggplant dip with sweet & tart pomegranate with olive oil and flat bread	

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 puddings, rich gravy and all the trimmings

ADULT	16.50
UNDER 12's	8.95

Sharing boards

Perfect with a bottle of fizz or a refreshing beer

CHARCUTERIE GF VE	23.00
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 GF VE	20.50
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 cashews	
• Toasted bread	

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

Main

Waterfront gourmet burger	17.00
Smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad	

Red Snapper GF	21.00
Slow cooked bean and tomato cassoulet with fragrant and spicy chorizo	

Superfood salad GF VE	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

Sides

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

Kids menu

Chicken nuggets	6.95
Chunky chips and broccoli	
Mini fish & chips	6.95
Chunky chips and garden peas	
Cheese & tomato pizza (v)	6.95
Chunky chips and garden peas	
Rigatoni	6.95
Tomato & basil sauce with grated cheese	
Kids chips	2.00
Kids garlic bread	2.00

Sweet treats

Home-made Sticky Toffee Pudding GF	7.50
Served with creamy custard	

Raspberry gin cheesecake GF VE	7.50
With vanilla ice cream	

Passionfruit crème brûlée GF	7.50
Served with shortbread	

Triple chocolate brownie GF	7.50
Served with vanilla ice cream	

Limoncello GF VE	7.50
Zesty lemon sorbet with mint & Limoncello liqueur	

Selection of Ice Cream	4.50
Chocolate, vanilla, mint chocolate, cookies & cream, lemon sorbet	

Kids Desserts

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

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

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.

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

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

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.

Gin & Fizz

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!

Downstairs Restaurant

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

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.

Saying Goodbye

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 you is menu choice and an idea of how many people you are expecting. There is no venue hire charge.

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

