

THE WATERFRONT

BAR & RESTAURANT

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



Hot Drinks

Now open daily from 9am serving hot drinks and cakes

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
Gingerbread Latte	4.95
Vanilla Cappuccino	4.95
With chocolate sprinkles	
Hot chocolate	3.95
Add cream & marshmallows for 50p extra	
Mint Hot Chocolate	4.95
With cream, marshmallows and sprinkles	
Black Forest Hot Chocolate	4.95
With cream and marshmallows	
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

Cakes

Carrot & Pistachio cake	4.50
Caramel cake	4.50

Ask the team for today's specials

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 chickpeas. Served with creamy avocado and a drizzle of tangy mint yoghurt dressing and finished with toasted seeds and fresh herbs.	

Light Snacks

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

Curried cashews	4.75
Fresh Provençal olives	5.00
Bread 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

Chef's Soup of the Day	6.50
Served with crusty bread	
Chicken Liver & Brandy Parfait	8.25
Served with crusty bread, chutney & cornichon	
Gyoza	8.95
Pan-fried Japanese vegetable dumpling with soy, sesame & ginger dressing	
Double up to make a main course, served with house salad	16.95
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	
Tempura Fish tacos	11.50
Fresh salsa fresca topped with tempered fish, served on soft tortilla with a tangy lemon & spicy mayo	

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
Moroccan lamb koftas	19.00
Grilled minty lamb served with a roasted vegetable, warm cous cous & a herb infused Greek yoghurt	
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

Slow Cooked Pork Belly	18.50
Served with roasted sweet potato, grilled apple and savory cabbage, crackling crumb and red wine jus	
Atlantic Fish stew	20.00
Fresh mussels, prawns, calamari, and a variety of Atlantic Ocean fish with a spiced tomato-based broth, served with crusty bread	
Baked Chicken Parmesan	18.50
Breaded chicken breast with a hint of garlic & sour cream, topped with cheddar and Parmesan dust. Served with duchess potato and house salad	
Grilled Swordfish	21.00
Served with creamy spinach & pea puree and new potatoes	
Wild Mushroom Tagliatelle	16.50
Rich, earthy mushrooms and a creamy sauce on flat tagliatelle pasta	

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 chips	2.00
Kids garlic bread	2.00
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

Mizo Sticky Toffee Pudding	7.95
Served with vanilla ice cream	
Baked Apple Tart	7.95
Served with cream	
Gingerbread Crème Brûlée	7.50
With gingerbread biscuit	
Vanilla cheesecake	7.50
Served with butterscotch ice cream	
Triple chocolate brownie	7.50
Served with vanilla ice cream	
Selection of Ice Cream	4.50
Chocolate, vanilla, mint chocolate, lemon sorbet	

Cakes

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

Carrot & Pistachio cake	4.50
Caramel cake	4.50

Ask the team about our delicious daily cake specials

Drinks

Cocktails All 9.95

Old FASHIONED	
Monkey Shoulder Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel	
Lady IN RED	
Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries	
Baileys DELIGHT	
Baileys, Borghetti, Vodka & Double Cream	
Campfire FUEL	
Four Roses Bourbon, Glenfiddich Fire & Cane, Creme De Cacao	
Perfect STORMZY	
Kraken,m Fever-TREE Ginger Beer, Lime	
Minted ESPRESSO-MARTINI	
JJ Whitley Vodka, Creme De Menthe, Espresso, Borghetti	
Pornstar MARTINI	
Vodka, Orange Juice, Passionfruit Puree, Passoa, Prosecco shot	
French MARTINI	
Vanilla Vodka, Chambord, Pineapple Juice	
Waterfront GIN FIZZ	
Whitley Neill Gin, Lime & Prosecco	
Cosmopolitan	
Vodka, Cointreau, Cranberry Juice, Lime	

Seasonal SPECIALS

Blackberry BRAMBLE	All 9.95
Blackberry Gin, Lemon Juice, Sugar Syrup, Creme De Mure	
Autumn HUGO SPRITZ	
Elderflower Syrup, Lime Juice, Prosecco, Pomegranate, Fig	
Cold Days MARGARITA	
Cointreau, Tequila, Passionfruit Syrup, Cinnamon Syrup	
Spiced APPLE CRUMBLE	
Vodka, Apple Sourz, Apple Juice, Cranberry Juice & Cinnamon	

Pitchers

Sophie SANGRIA	All 28.95
Merlot, Pimms Not, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup	
Love POTION	
Chambord, Rasperry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries	
Pornstar MARTINI	
Vanilla Vodka, Passoa, Passionfruit, Orange Juice, Pineapple Juice, Lime, Sugar, Prosecco	

Shots

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

Mocktails

Spiced Apple FIZZ	All 5.95
Seedlip 0% Spiced Gin, Apple Juice, Cinnamon, Lime & Lemonade	
Pineapple SPRITZ	
Pineapple Juice, Passionfruit Puree, Lime Juice & Non-Alcoholic Prosecco	
Spicy BRAMBLE	
Non-Alcoholic Pink Gin, Cranberry Juice, Apple Juice & Cinnamon	

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 Tange (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 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 8.95
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 Reyka	
Rum : Dead Man's Finger Spiced Rum Martin Rosso 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 Advocaat	
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	
Others: J.J. Whitley Pink Gin Gin Mare Caroum 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	

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	6.15 22.00
Light and leafy with a hint of pear and blossom	
Vida Loca Sauvignon Bianco Portuga	6.05 21.00
Fresh, fruitly 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 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 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 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
Homemade and intense bouquet of strawberry	
Langlois Crémant De Loire	Glass 8.25 Bottle 35.50
Loire Valley France	
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 tanins, 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	Bottle 29.00
France, Languedoc-Roussillon	
New-World influenced with a whiff of Southern French hillside	
Bacca Nera Negromano Primitivo Salteno, 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	

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 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 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.
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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.
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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

Gluten Free Gluten Free Adaptable Dairy Free Vegetarian Vegan Vegan Adaptable

Please inform a member of staff of any allergen requirements as we do not list every ingredient on the menu descriptions. Some fish products may contain bones. Some of our dishes may contain traces of nuts and shellfish.

Our kitchen is not nut free. We cannot guarantee any dishes will be free of nut traces.

All items are subject to availability. Prices include VAT at the current rate.
A discretionary 75% service charge will be added to your bill.