Ask the team about options - Any of the above can be made decaf

Ask the team for today's specials

3.00

3.00

3.00

2.95

3.25

3.50

3.95

3.95

3.95

3.95

3.25

3.95

6.50

6.95

4.95

4.95

4.95

4.95

3.95

4.95

4.95

6.50

6.95 3.95

4.50

2.95

4.50

4.50

4.75

5.00

6.50

10.50

8.95

6.50

8.95

16.95

11.50

8.25

9.50

9.00

16.95

8.95

18.00

18.00

17.00

19.95

16.50

4.95

4.50

5.50

5.00

4.50

5.00

4.50

5.50

8.95

6.95

6.95

6.95

6.95

2.00

2.00

3.95

3.95

7.95

7.50

7.95

7.95

7.50

7.50

4.50

2.95

4.50

4.50

4.50

All 9.95

All 9.95

All 28.95

All 3.95

All 5.95

Bottle 4.95 Bottle 3.50

Bottle 2.95 Bottle from 2.75

Bottle 2.95

4.95

4.95 | Perfect serve 6.95

Glass 4.00 | Bottle 16.00

250ml 2.50 | 500ml 3.50

Pint 6.00 | Half 3.05

Pint 6.10 | Half 3.10

Pint 5.00 | Half 2.60

Premium Spirits from 4.95

Standard Spirits from 3.95 | Liqueurs from 3.95

Standard G&T 6.50 | Perfect Serve 8.50 Premium G&T 6.95 | Perfect Serve 8.95

glass | bottle

7.15 | 23.00

6.15 | 22.00

6.05 | 21.00

7.15 | 23.00

Bottle 27.00

Bottle 25.00

Bottle 25.00

Bottle 31.00

Bottle 38.00

Bottle 38.00

glass | bottle

6.25 | 21.50

6.95 | 22.50

Bottle 27.00

Bottle 30.00

Glass 5.80 | Bottle 26.50

Glass 6.25 | Bottle 27.50

Glass 8.25 | Bottle 35.50

Glass 10.60 | Bottle 50.50

Bottle 79.00

Bottle 89.00

glass | bottle

7.25 | 24.00

6.05 | 21.00

7.15 | 23.00

8.25 | 24.00

Bottle 27.00

Bottle 29.00

Bottle 28.00

Bottle 25.00

Bottle 32.00

Bottle 31.00

Bottle 34.00

330ml Bottle 4.50

Bottle 5.50

Hot Drinks English Breakfast tea Earl grey Fruit or mint teas Single Espresso **Double Espresso** Americano Cappuccino Latte

Flat White Mocha Machiatto

Chai Latte

Festive Mince pie Latte

Cakes

Mince Pies

Caramel cake

Curried cashews GF VE

Bread Selection GFa

Charred halloumi 🚭

With sweet chilli sauce

Nachos GF VE

Fresh Provençal olives GF VE

fiery jalapeños & melted cheddar

Carrot & lentil soup with feta 🚱 🕼

Panko breaded prawns with chilli jam

Chicken Liver & Brandy Parfait 🚭

Served with warm bread

Served with crusty bread

Popcorn Chicken

Teriyaki crispy beef

and toasted sesame

ADULT

Festive

Festive

Festive

Festive

Sides

Pigs in Blankets

House salad

Chunky chips

Garlic bread

Kids Menn

Kids chips

Festive

Festive

Kids garlic bread

Selection of ice cream

Chocolate chunk cookie

With ice cream and chocolate sauce

Sweet treats

Traditional Christmas pudding 😘

Raspberry & gin cheesecake

Mizo Sticky Toffee Pudding GF

Served with vanilla ice cream

Gingerbread Crème Brûlée

Triple chocolate brownie 🕞

Served with vanilla ice cream

With gingerbread biscuit

Selection of Ice Cream

Cakes

Mince Pies

Caramel cake

Drinks

Cocktails

Sunrise MIMOSA

Old FASHIONED

Baileys DELIGHT

Campfire FUEL

Perfect STORM

Mulled WINE

Secret SANTA

Father FROST

White CHRISTMAS

The 'Sweet' GRINCH

The 'Sweet' GRINCH

Sophie SANGRIA

Sugar, Prosecco

Shots

Mocktails

Prosecco Spicy BRAMBLE

Spiced Apple FIZZ

Pineapple SPRITZ

Non-Alco G&T

Heineken o% Guinness 0.0%

Soft DRINKS **Appletiser**

low & NO ALCOHOL

Seedlip 0% - Spice | Garden Old Mout Berries & Cherries 0%

Belle & Co Non Alcoholic Prosecco

J20 Range (Ask the team for flavours)

Mineral Water: Still | Sparkling

Beer, Lager & CIDER Birra Moretti 4.6%

Beavertown Neck Oil 4.3%

Bottled Lagers, Ale & Ciders

Spirits & LIQUEURS

Brandy: Courvoisier

Jagermeister

Gin

Wine

House Recommends

Riviera Collection Sauvignon Blanc

San Antonio Pinot Grigio Italy 📧

Vida Loca Sauvignon Bianco Portuga

Bushranger Chardonnay Australia

Le Chardonnay Jean-Claude Mas

Picpoul De Pinet SW France

Rosé WINE

Jean Rosé France

Dessert WINE

House Prosecco Italy

Fresh and light on the palate

House Rosé Prosecco Italy

House Champagne France

Bollinger NV Rosé France

Riviera Collection Pinot Noir

Flavours of raspberry, cherry & ripe plum

Classic ripe red fruit and berry flavours

La Vaca Gorda Malbec Argentina

Red Wine BY THE BOTTLE

L'Artisan Pinot Noir Domaine Paul Mas

Classic ripe red fruit and berry flavours

Don Placero Rioja Tinto Spain

Bushranger Shiraz SE Australia, Warburn Estates

House Recommends

Vila Rose Merlot Chile

Bollinger Special Cuvée France

Albarino Pirueta Rias Biaxas Spain

Chablis La Motte Burgundy, France

Cougar's Moon Zinfandel USA

San Antonio Pinot Rosé Italy

A delicate salmon-pink medium wine

Traditional 'ramato' style of Pinot Grigio rosé

Aromas of red berries with a touch of cassis

Bordeaux Classique Sauternes Ginestet 50cl

Elegant and intense bouquet of strawberry

Langlois Crémant De Loire Loire Valley France

Delicate yet complex nose with hints of citrus fruit

Red WINE 125ml and 250ml available on request

Sparkling & CHAMPAGNE

Rich in honey and sweet floral tones, hints of citrus marmalade

A wonderfully fresh Crémant with a delicate and refined mouthfeel

Red cherries and raspberries mingle on the deep inviting notes

Southern France - Soft silky tanins, red fruit aromas and cherry flavours

Aromas of blackberry, black raspberry, chocolate, nutty oak, fig and gun flint

Paul Mas Domaine Astruc Cabernet Sauvignon France, Languedoc-Roussillon

Sweet plum and raspberry fruit, finishing with cedar and vanilla on the palate

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.

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!

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

Year Round Pining

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.

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 7.5% service charge will be added to your bill.

www.kibworthswan.co.uk

www.restaurantfoxtonlocks.co.uk

Gluten Free Gluten Free Adaptable Dairy Free

GF

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.

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.

New-World influenced with a whiff of Southern French hillsides

Bacca Nera Negromano Primitivo Salteno, Italy VE

Chateau Petit Bois Lussac Saint Emilion France

Côtes Du Rhône Michel Chapoutier Rhone, France

Rich aromas of dark fruit, earthy minerals and spice

Light fruity nose, well-balanced Gamay fruit flavours

Fleurie 'Chateau De Fleurie' Burgundy, France

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.

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.

Red fruit aromas and juicy fresh blackcurrant

L'Artisan Chardonnay

Light and leafy with a hint of pear and blossom

Fresh, fruity aromas with tropical fruits & citrus

Bright and fresh with lots of apple tinted fruits

White Wine BY THE BOTTLE

Allan Scott Sauvignon Blanc New Zealand

Notes of gooseberry and passionfruit, underpinned with citrus notes

Pleasant nose with aromas of acacia and hawthorne flowers

Citrus, grapefruit, pineapple and mandarin flavours

Fruity and floral on the nose with citrus notes

Sancerre Les Fondettes Sauvion Loire France

Rich mineral flavours and a long subtle finish

Disaronno | Tia Maria | Advocaat

Salcombe Gin | Bathtub Gin | The Botanist

White WINE 125ml and 250ml available on request

(Please ask for current bottled selection)

Vodka: J.J. Whitley Artisanal Vodka | Grey Goose | Reyka

Fortified Wine: Taylor's Ruby Port | Harveys Bristol Cream

Inch's Cider 4.5%

Peroni 5.1%

Fever-Tree Range (Ask the team for flavours)

Pitchers

Secret SANTA

Naughty GINGERBREAD MAN

Waterfront GIN FIZZ

Minted ESPRESSO MARTINI

Seasonal SPECIALS

A traditional favourite **Christmas TREAT**

Lady IN RED

Prosecco, orange juice, grenadine

Baileys, Borghetti, Vodka & Double Cream

Kraken,m Fever-Tree Ginger Beer, Lime

Whitley Neill Gin, Lime & Prosecco

Cremant, Cointreau, cranberry juice

Traditional Christmas Cake

Carrot & Pistachio cake 🖲

With brandy sauce

Served with ice cream

Baked Apple Tart 😉

Served with cream

Seasonal greens

Brussels sprouts with bacon

Truffle & Parmesan chips 🚭

GF VE

Chicken nuggets - Chunky chips and broccoli

Mini fish & chips - Chunky chips and garden peas

Cheese & tomato pizza V - Chunky chips and garden peas

Tagliatelle - Tomato & basil sauce with grated cheese

Sweet potato fries GF VE

UNDER 12's

Waterfront Festive burger

Waterfront gourmet burger

served with chunky chips and salad

Mushroom & Halloumi burger 🖤

Ginger infused fillet of salmon GF

Wild Mushroom Tagliatelle 😉

Sliced roast turkey with brie, bacon, cranberry sauce, dill pickles,

With Festive cranberry jam, served with chunky chips and salad

Ginger, lemon chilli, soy veloute, tenderstem broccoli & new potatoes

Rich, earthy mushrooms and a creamy sauce on flat tagliatelle pasta

Kids Carvery - Roast potatoes, Yorkshire pudding, gravy & seasonal vegetables

Mince pie, chocolate orange & ginger, chocolate, vanilla, mint chocolate, lemon sorbet

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

Ask the team about our delicious daily cake specials

Monkey Shoulder Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel

Four Roses Bourbon, Glenfiddich Fire & Cane, Creme De Cacao

Vodka, Cherry Liqueur, Grenadine, Lime, Elderflorer Tonic, Coconut Rim

White rum, Coconut Rum, Coconut Miolk, Cranberry & Rosemary Garnish

Vodka, Cherry Liqueur, Grenadine, Lime, Elderflorer Tonic, Coconut Rim

Seedlip 0% Spiced Gin, Apple Juice, Cinnamon, Lime & Lemonade

Pineapple Juice, Passionfruit Puree, Lime Juice & Non-Alcoholic

Non-Alcoholic Pink Gin, Cranberry Juice, Apple Juice & Cinnamon

Whiskey: Aber Falls Single Malt | Glenfiddich 12 YO | Glenfiddich Fire & Cane | Balvenie

Bacardi White | Dead Man's Finger Coconut | Dead Man's Finger Passionfruit

Doublewood | Balvenie Caribean Cask | Talisker | Jamesons | Jack Daniels | Monkey Shoulder

Rum: Dead Man's Finger Spiced Rum | Sailor Jerry Spiced | Kraken Spiced | Malibu Coconut |

Liqueur: Dead Man's Finger Raspberry Rum Cream Liqueur | Campari | Pimms | Baileys | Southern Comfort | Martini Rosso | Martini Bianco | Martini Extra Dry | Aperol | Cointreau |

Shots: Sambuca | Sambuca Black | El Jimador Silver Tequila | Blackfire Coffee Tequila |

Whitley Neill Distillers Cut Gin | Rhubarb & Ginger | Blood Orange | Black Cherry

Tanqueray Sevilla | Sipsmith | Silent Pool Malfy Blood Orange | Portsmouth Gin |

Other: J.J. Whitley Pink Gin | Gin Mare | Caroun | Ophir | Hendricks | Hendricks Flora Adora | Hendricks Grand Cabaret | Boodles | Tanqueray No 10 | Tanqueray Royale | Roku Gin |

Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites

Vodka, Baileys, Coffee Liqueur, Gingerbread Syrup, Cream, Biscoff Crumbs & Gingerbread Biscuit

Merlot, Pimms No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup Yove POTION: Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade &

Pornstar MARTINI: Vanilla Vodka, Passoa, Passionfruit, Orange Juice, Pineapple Juice, Lime,

Vodka, Blue Curacao, Pineapple Juice, Cream, Milk, Sugar Dust

Bacardi, Creme De Menthe, Lime Cordial, Apple Juice

Bacardi, Creme De Menthe, Lime Cordial, Apple Juice

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

JJ Whitley Vodka, Creme De Menthe, Espresso, Borghetti

Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries

6oz beef patty, smoked bacon, dill pickles, smoked cheddar,

caramelised onion. Served with chunky chips & salad

Gyoza 🖲

Liqueur Coffee

Cinnamon Latte

Egg Nog Latte

Hot chocolate

Liqueur hot chocolate

Standard option (Baileys, Kahlua, Jameson)

Premium option (Balvenie, Monkey Shoulder)

Vanilla Cappuccino With chocolate sprinkles

Mint Hot Chocolate With cream, marshmallows and sprinkles

Black Forest Hot Chocolate With cream and marshmallows

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

Crusty, warmed bread with house oils and balsamic

Starters & Small Plates

Double up to make a main course, served with house salad

Served with crusty bread, house chutney & cornichon

cashew crumble & served with curried mayonnaise

Crispy shredded beef with oriental Japanese sauce

Waterfrout Classics

Crispy chicken breast bites covered with house hot sauce,

Pan-fried Japanese vegetable dumpling with soy, sesame & ginger dressing

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

Mexican salsa, sour cream, creamy guacamole,

Add cream & marshmallows for 50p extra

Standard option (Baileys, Kahlua, Jameson)

Add a flavoured syrup for 50p extra

Traditional Christmas Cake

Carrot & Pistachio cake

Light Snacks

Premium option (Balvenie, Monkey Shoulder)