

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
Cinnamon Latte	4.95
Mince pie Latte	4.95
Egg Nog 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

Traditional Christmas Cake	4.50
Mince Pies	2.95
Carrot & Pistachio cake	4.50
Caramel cake	4.50

Ask the team for today's specials

Brunch

Served 10-11.45am Monday - Saturday

NEW	Sunrise Mimosa Prosecco, orange juice, grenadine	9.95
Ve	Christmas Treat Cremant, Cointreau, cranberry juice	9.95
NEW	Waterfront Brunch Old English sausage, bacon, fried egg and toasted bread	12.95
	Avocado On Toast 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 poached egg.	11.50
NEW	Eggs Benedict English muffin topped with ham, poached egg, and covered in a rich and creamy Hollandaise sauce	10.95
Ve	Bacon, Brie & Cranberry Sandwich	8.95
NEW	Old English Sausage Sandwich Make it vegan with Lincolnshire Vegan Sausage Add Fried Egg	7.95 1.00
NEW	Sautéed Mushrooms Tender, flavourful pan-fried & seasoned mushrooms with garlic & cream, served on toasted bread	7.95

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	
Charred halloumi	8.95
With sweet chilli sauce	

Starters & Small Plates

Ve	Carrot & lentil soup with feta Served with warm bread	6.50
	Gyoza Pan-fried Japanese vegetable dumpling with soy, sesame & ginger dressing Double up to make a main course, served with house salad	8.95 16.95
NEW	Panko breaded prawns with chilli jam Served with crusty bread	11.50
	Chicken Liver & Brandy Parfait Served with crusty bread, house chutney & cornichon	8.25
	Popcorn Chicken Crispy chicken breast bites covered with house hot sauce, cashew crumble & served with curried mayonnaise	9.50
	½ Pint of Scampi Breaded langoustine tails, served with homemade tartare sauce & fresh zesty lemon Served on it's own or add chunky chips for 4.00	10.50
	Teriyaki crispy beef Crispy shredded beef with oriental Japanese sauce and toasted sesame	9.00

Waterfront Classics

Ve	Festive turkey dinner Aromatic turkey breast & confit leg dust, pig in blanket, candied apricot stuffing, roast potatoes, winter vegetables & Madeira jus	17.95
Ve	Waterfront Festive burger Sliced roast turkey with brie, bacon, cranberry sauce, dill pickles, served with chunky chips and salad	18.00
Ve	Mushroom & Halloumi burger With Festive cranberry jam, served with chunky chips and salad	18.00
	Waterfront gourmet burger 6oz beef patty, smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad	17.00
	Hand battered catch of the day With chunky chips, minted peas and tartar sauce	17.00
	Bistro sirloin steak Charred vine tomato. Served with chunky chips & salad Add peppercorn sauce or garlic butter	24.95 2.00

Seasonal Specials

Ve	Beef stew A hearty, deep flavoured chunk of beef with slowly simmered seasonal vegetables, potatoes, wine, herbs and spices, served with rustic warm bread	17.95
Ve	Slow Cooked Pork Belly Served with roasted sweet potato, grilled apple and savoy cabbage, crumbled crumb and red wine jus	18.50
Ve	Ginger infused fillet of salmon Ginger, lemon chilli, soy veloute, tenderstem broccoli & new potatoes	19.95
Ve	Beetroot Wellington Beetroot, onion & soya mince with a blend of herbs and house spices, encased in puff pastry, served with roast potatoes, winter vegetables & cranberry jus	15.95
	Wild Mushroom Tagliatelle Rich, earthy mushrooms and a creamy sauce on flat tagliatelle pasta	16.50

Kids Menu

Ve	Small turkey dinner Roast potatoes, gravy & seasonal vegetables	7.95
	Chicken nuggets Chunky chips and broccoli	6.95
	Mini fish & chips Chunky chips and garden peas	6.95
	Cheese & tomato pizza Chunky chips and garden peas	6.95
	Tagliatelle Tomato & basil sauce with grated cheese	6.95
	Kids chips	2.00
	Kids garlic bread	2.00
	Selection of ice cream	3.95
	Chocolate chunk cookie With ice cream and chocolate sauce	3.95

Sides

Ve	Pigs in Blankets	4.95
	Brussels sprouts with bacon	4.50
	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

Ve	Traditional Christmas pudding With brandy sauce	7.95
Ve	Raspberry & gin cheesecake Served with ice cream	7.50
	Mizo Sticky Toffee Pudding Served with vanilla ice cream	7.95
	Baked Apple Tart Served with cream	7.95
Ve	Gingerbread Crème Brûlée With gingerbread biscuit	7.50
	Triple chocolate brownie Served with vanilla ice cream	7.50
	Selection of Ice Cream Mince pie, chocolate orange & ginger, chocolate, vanilla, mint chocolate, lemon sorbet	4.50

Cakes

	Why not finish your meal with a delicious cake and hot drink?	
	Mince Pies	2.95
	Traditional Christmas Cake	4.50
	Carrot & Pistachio cake	4.50
	Caramel cake	4.50
	Ask the team about our delicious daily cake specials	

Drinks

	Cocktails	All 9.95
NEW	Sunrise MIMOSA Prosecco, orange juice, grenadine 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 STORM Kraken, m Fever-Tree Ginger Beer, Lime Minted ESPRESSO MARTINI JJ Whitley Vodka, Creme De Menthe, Espresso, Borghetti Waterfront GIN FIZZ Whitley Neill Gin, Lime & Prosecco	

	Seasonal SPECIALS	All 9.95
	Mildred A traditional favourite Christmas TREAT Cremant, Cointreau, cranberry juice Secret SANTA Vodka, Cherry Liqueur, Grenadine, Lime, Elderflower Tonic, Coconut Rim Father FROST Vodka, Blue Curacao, Pineapple Juice, Cream, Milk, Sugar Dust White CHRISTMAS White rum, Coconut Rum, Coconut Rum Cream Liqueur & Rosemary Garnish Naughty GINGERBREAD MAN Vodka, Baileys, Coffee Liqueur, Gingerbread Syrup, Cream, Biscoff Crumbs & Gingerbread Biscuit The 'Sweet' GRINCH Bacardi, Creme De Menthe, Lime Cordial, Apple Juice	

	Pitchers	All 28.95
	Secret SANTA Vodka, Cherry Liqueur, Grenadine, Lime, Elderflower Tonic, Coconut Rim The 'Sweet' GRINCH Bacardi, Creme De Menthe, Lime Cordial, Apple Juice Sophie SANGRIA Merlot, Pimm's No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup Love POTION Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries Pernard 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 Berry CHERRY - Disaronno, Cherry Liqueur Valley GUINNESS - Tia Maria and Baileys	

	Mocktails	All 5.95
	Spiced Apple FIZZ 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%	Bottle 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 4.1%	330ml Bottle 4.50
	Bottled Lagers, Ale & Ciders (Please ask for current bottled selection)	Bottle 5.50

	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 Tanqueray No 10 Tanqueray Royale Roku Gin Tanqueray Sevilla Sipsmith Silent Pool, Malfy Blood Orange Portsmouth Gin Salcombe Gin Bathub Gin The Botanist Brandy : Courvoisier Fortified Wine : Taylor's Ruby Port Harvey's 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
	Whitley Neill Distillers Cut Gin Rhubarb & Ginger Blood Orange Black Cherry Other : 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 Bathub Gin The Botanist	

Wine

	White WINE 125ml and 250ml available on request	glass bottle
	House Recommendations Riviera Collection Sauvignon Blanc Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites	7.15 23.00
	San Antonio Pinot Grigio Italy Light and leafy with a hint of pear and blossom	6.15 22.00
	Vida Loca Sauvignon Bianco Portuga Fresh, fruity aromas with tropical fruits & citrus	6.05 21.00
	Bushranger Chardonnay Australia Bright and fresh with lots of apple tinted fruits	7.15 23.00

	White Wine BY THE BOTTLE	
	L'Artisan Chardonnay	Bottle 27.00
	Le Chardonnay Jean-Claude Mas	
	Allan Scott Sauvignon Blanc New Zealand Notes of gooseberry and passionfruit, underpinned with citrus notes	Bottle 25.00
	Picpoul de Pinet SW France Pleasant nose with aromas of acacia and hawthorne flowers	Bottle 25.00
	Albarino Pirueta Rias Baixas Spain Citrus, grapefruit, pineapple and mandarin flavours	Bottle 31.00
	Chablis La Motte Burgundy, France Fruity and floral on the nose with citrus notes	Bottle 38.00
	Sancerre Les Fondettes Sauvion Loire France Rich mineral flavours and a long subtle finish	Bottle 38.00

	Rosé WINE	glass bottle
	Cougar's Moon Zinfandel USA A delicate salmon-pink medium wine	6.25 21.50
	San Antonio Pinot Rosé Italy Traditional 'ramato' style of Pinot Grigio rosé	6.95 22.50
	Jean Rosé France Aromas of red berries with a touch of cassis	Bottle 27.00

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

	Sparkling & CHAMPAGNE	
	House Prosecco Italy Fresh and light on the palate	Glass 5.80 Bottle 26.50
	House Rosé Prosecco Italy Elegant and intense bouquet of strawberry	Glass 6.25 Bottle 27.50
	Langlois Crémant De Loire Loire Valley France A wonderfully fresh Crémant with a delicate and refined mouthfeel	Glass 8.25 Bottle 35.50
	House Champagne France	Glass 10.60 Bottle 50.50

	Bollinger Special Cuvée France Delicate yet complex nose with hints of citrus fruit	Bottle 79.00
	Bollinger NV Rosé France Red cherries and raspberries mingle on the deep inviting notes	Bottle 89.00

	Red WINE 125ml and 250ml available on request	glass bottle
	House Recommendations Riviera Collection Pinot Noir Southern France - Soft silky tannins, red fruit aromas and cherry flavours	7.25 24.00
	Vila Rose Merlot Chile Flavours of raspberry, cherry & ripe plum	6.05 21.00
	Bushranger Shiraz SE Australia, Warburm Estates Classic ripe red fruit and berry flavours	7.15 23.00
	La Vaca Gorda Malbec Argentina Aromas of blackberry, black raspberry, chocolate, nutty oak, fig and gun flint	8.25 24.00

	Red Wine BY THE BOTTLE	
	L'Artisan Pinot Noir Domaine Paul Mas	Bottle 27.00
	Paul Mas Domaine Astruc Cabernet Sauvignon France, Languedoc-Roussillon New-World influenced with a whiff of Southern French hillside	Bottle 29.00
	Bacca Nera Negromano Primitivo Salento, Italy	Bottle 28.00
	Don Placero Rioja Tinto Spain Sweet plum and raspberry fruit, finishing with cedar and vanilla on the palate	Bottle 25.00
	Chateau Petit Bois Lussac Saint Emilion France Red fruit aromas and juicy fresh blackcurrant	Bottle 32.00
	Côtes Du Rhône Michel Chapoutier Rhone, France Rich aromas of dark fruit, earthy minerals and spice	Bottle 31.00
	Fleurie 'Chateau De Fleurie' Burgundy, France Light fruity nose, well-balanced Gamay fruit flavours	Bottle 34.00

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.

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.

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 sites, 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 so 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.