

# 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

<b>NEW</b>	<b>Sunrise Mimosa</b> Prosecco, orange juice, grenadine	9.95
<b>Vegetarian</b>	<b>Christmas Treat</b> Cremant, Cointreau, cranberry juice	9.95
<b>NEW</b>	<b>Waterfront Brunch</b> Old English sausage, bacon, fried egg and toasted bread	12.95
	<b>Avocado On Toast </b> 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
<b>NEW</b>	<b>Eggs Benedict</b> English muffin topped with ham, poached egg, and covered in a rich and creamy Hollandaise sauce	10.95
<b>Vegetarian</b>	<b>Bacon, Brie &amp; Cranberry Sandwich</b>	8.95
<b>NEW</b>	<b>Old English Sausage Sandwich </b> Make it vegan with <b>Lincolnshire Vegan Sausage </b> Add Fried Egg	7.95 1.00
<b>NEW</b>	<b>Sautéed Mushrooms</b> 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

<b>Vegetarian</b>	<b>Carrot &amp; lentil soup with feta  </b> Served with warm bread	6.50
	<b>Gyoza </b> 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
<b>NEW</b>	<b>Panko breaded prawns with chilli jam</b> Served with crusty bread	11.50
	<b>Chicken Liver &amp; Brandy Parfait </b> Served with crusty bread, house chutney & cornichon	8.25
	<b>Popcorn Chicken </b> Crispy chicken breast bites covered with house hot sauce, cashew crumble & served with curried mayonnaise	9.50
	<b>½ Pint of Scampi</b> 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
	<b>Teriyaki crispy beef</b> Crispy shredded beef with oriental Japanese sauce and toasted sesame	9.00

## Waterfront Classics

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

## Seasonal Specials

<b>Vegetarian</b>	<b>Beef stew </b> A hearty, deep flavoured chunk of beef with slowly simmered seasonal vegetables, potatoes, wine, herbs and spices, served with rustic warm bread	17.95
<b>Vegetarian</b>	<b>Slow Cooked Pork Belly </b> Served with roasted sweet potato, grilled apple and savoy cabbage, crumbled crumb and red wine jus	18.50
<b>Vegetarian</b>	<b>Ginger infused fillet of salmon </b> Ginger, lemon chilli, soy veloute, tenderstem broccoli & new potatoes	19.95
<b>Vegetarian</b>	<b>Beetroot Wellington </b> 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
	<b>Wild Mushroom Tagliatelle </b> Rich, earthy mushrooms and a creamy sauce on flat tagliatelle pasta	16.50

## Kids Menu

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

## Sides

<b>Vegetarian</b>	<b>Pigs in Blankets</b>	4.95
	<b>Brussels sprouts with bacon</b>	4.50
	<b>Sweet potato fries  </b>	5.50
	<b>House salad  </b>	5.00
	<b>Chunky chips  </b>	4.50
	<b>Seasonal greens  </b>	5.00
	<b>Garlic bread </b>	4.50
	<b>Truffle &amp; Parmesan chips </b>	5.50

## Sweet treats

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

## Cakes

	<b>Mince Pies</b>	2.95
	<b>Traditional Christmas Cake</b>	4.50
	<b>Carrot &amp; Pistachio cake </b>	4.50
	<b>Caramel cake</b>	4.50

Ask the team about our delicious daily cake specials

## Drinks

**Cocktails** All 9.95

<b>NEW</b>	<b>Sunrise MIMOSA</b> Prosecco, orange juice, grenadine <b>Old FASHIONED</b> Monkey Shoulder Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel <b>Lady IN RED</b> Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries <b>White DELIGHT</b> Baileys, Borghetti, Vodka & Double Cream <b>Campfire FUEL</b> Four Roses Bourbon, Glenfiddich Fire & Cane, Creme De Cacao <b>Perfect STORM</b> Kraken, Fever-Tree Ginger Beer, Lime <b>Mixed ESPRESSO MARTINI</b> J.J. Whitley Vodka, Creme De Menthe, Espresso, Borghetti <b>Waterfront GIN FIZZ</b> Whitley Neill Gin, Lime & Prosecco	
------------	---	--

**Seasonal SPECIALS** All 9.95

<b>Mixed WINE</b> A traditional favourite <b>Christmas TREAT</b> Cremant, Cointreau, cranberry juice <b>Secret SANTA</b> Vodka, Cherry Liqueur, Grenadine, Lime, Elderflower Tonic, Coconut Rim <b>Father FROST</b> Vodka, Blue Curacao, Pineapple Juice, Cream, Milk, Sugar Dust <b>White CHRISTMAS</b> White rum, Coconut Rum, Coconut Mielk, Cranberry & Rosemary Garnish <b>Naughty GINGERBREAD MAN</b> Vodka, Baileys, Coffee Liqueur, Gingerbread Syrup, Cream, Biscuit Crumbs & Gingerbread Biscuit <b>The 'Sweet' GRINCH</b> White Rum, Midori Melon Liqueur, Apple Juice, Lime, Ginger Beer	
---	--

**Pitchers** All 28.95

<b>Secret SANTA</b> Vodka, Cherry Liqueur, Grenadine, Lime, Elderflower Tonic, Coconut Rim <b>The 'Sweet' GRINCH</b> Bacardi, Creme De Menthe, Lime Cordial, Apple Juice <b>Saphie SANGRIA</b> Merlot, Pimm's No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup <b>Love POTION</b> Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries <b>Pernstar MARTINI</b> Vanilla Vodka, Passoa, Passionfruit, Orange Juice, Pineapple Juice, Lime, Sugar, Prosecco	
--	--

**Shots** All 3.95

<b>Red VELVET</b> - Vodka, Grenadine, Baileys <b>Black ROSE</b> - Black Sambuca, Tequila Rose <b>Berry CHERRY</b> - Disaronno, Cherry Liqueur <b>White GUINNESS</b> - Tia Maria and Baileys	
--	--

**Mocktails** All 5.95

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

**Low & NO ALCOHOL**

<b>Non-Alco G&amp;T</b> Seedlip 0% - Spice   Garden Old Mout Berries & Cherries 0% Heineken 0% Guinness 0.0% Belle & Co Non Alcoholic Prosecco	4.95   Perfect serve 6.95 Bottle 4.95 Bottle 2.95 Bottle 4.95 Glass 4.00   Bottle 16.00
---	---

**Soft DRINKS**

<b>Appletiser</b> <b>Fever-Tree Range</b> (Ask the team for flavours) <b>J2o Range</b> (Ask the team for flavours) <b>Mineral Water</b> : Still   Sparkling	Bottle 2.95 Bottle from 2.75 Bottle 2.95 250ml 2.50   500ml 3.50
--	---

**Beer, Lager & CIDER**

<b>Birra Moretti 4.6%</b> <b>Beavertown Neck Oil 4.3%</b> <b>Inch's Cider 4.5%</b> <b>Peroni 4.1%</b> <b>Bottled Lagers, Ale &amp; Ciders</b> (Please ask for current bottled selection)	Pint 6.00   Half 3.05 Pint 6.10   Half 3.10 Pint 5.00   Half 2.60 330ml Bottle 4.50 Bottle 5.50
---	---

**Spirits & LIQUEURS** Standard Spirits from 3.95 | Liqueurs from 3.95 Premium Spirits from 4.95

<b>Whiskey</b> : Aber Falls Single Malt   Glenfiddich 12 YO   Glenfiddich Fire & Cane   Balvenie Doublewood   Balvenie Caribbean Cask   Talisker   Jameson   Jack Daniels   Monkey Shoulder <b>Vodka</b> : J.J. Whitley Artisanal Vodka   Grey Goose   Reyka <b>Rum</b> : 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 <b>Brandy</b> : Courvoisier <b>Fortified Wine</b> : Taylor's Ruby Port   Harvey's Bristol Cream <b>Liqueur</b> : 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 <b>Shots</b> : 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

<b>Whitley Neill</b> Distillers Cut Gin   Rhubarb & Ginger   Blood Orange   Black Cherry <b>Other</b> : 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

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

**White Wine BY THE BOTTLE**

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

**Rosé WINE** glass | bottle

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

**Dessert WINE**

<b>Bordeaux Classique Sauternes Ginestet 50cl</b> Rich in honey and sweet floral tones, hints of citrus marmalade	Bottle 30.00
--	--------------

**Sparkling & CHAMPAGNE**

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

<b>Bollinger Special Cuvée</b> France Delicate yet complex nose with hints of citrus fruit <b>Bollinger NV Rosé</b> France Red cherries and raspberries mingle on the deep inviting notes <b>Red WINE</b> 125ml and 250ml available on request glass   bottle <b>House Recommendations</b> <b>Riviera Collection Pinot Noir</b> Southern France - Soft silky tannins, red fruit aromas and cherry flavours <b>Vila Rose Merlot Chile</b> Flavours of raspberry, cherry & ripe plum <b>Bushranger Shiraz SE Australia</b> , Warburton Estates Classic ripe red fruit and berry flavours <b>La Vacca Gorda Malbec Argentina</b> Aromas of blackberry, black raspberry, chocolate, nutty oak, fig and gun flint	Bottle 79.00 Bottle 89.00 Bottle 27.00 7.25   24.00 6.05   21.00 7.15   23.00 8.25   24.00
---	--

**Red Wine BY THE BOTTLE**

<b>L'Artisan Pinot Noir</b> Domaine Paul Mas <b>Paul Mas Domaine Astruc Cremant Sauvignon France</b> , Languedoc-Roussillon New-World influenced with a whiff of Southern French hillslides <b>Bacca Nera Negromano Primitivo Salento, Italy </b> Classic ripe red fruit and berry flavours <b>Don Placero Rioja Tinto Spain</b> Sweet plum and raspberry fruit, finishing with cedar and vanilla on the palate <b>Chateau Petit Bois Lussac Saint Emilion France</b> Red fruit aromas and juicy fresh blackcurrant <b>Côtes Du Rhône Michel Chapoutier Rhone, France</b> Rich aromas of dark fruit, earthy minerals and spice <b>Fleurie 'Chateau De Fleurie' Burgundy, France</b> Light fruity nose, well-balanced Gamay fruit flavours	Bottle 27.00 Bottle 29.00 Bottle 28.00 Bottle 25.00 Bottle 32.00 Bottle 31.00 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](mailto: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](mailto: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](http://www.restaurantfoxtonlocks.co.uk)



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

Gluten Free Gluten Free 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.