

# 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

Spiced Cinnamon Chai Latte	4.95
Salted Caramel Hot Chocolate	4.95
Coconut Caffe Mocha	4.95
Lemon and Ginger Fresh Mint Tea	3.00
Vanilla Cappuccino - With chocolate sprinkles	4.95
Mint Hot Chocolate - With cream, marshmallows and sprinkles	4.95
Black Forest Hot Chocolate - With cream and marshmallows	4.95

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

Any of the above can be made decaf

## Cakes

Ask the team for today's specials

Carrot & Pistachio cake	4.50
Caramel cake	4.50

## Brunch

Served 10-11.45am Monday - Saturday

Sunrise Mimosa	9.95
Prosecco, orange juice, grenadine	

Winter Morning Treat	9.95
Cremant, Cointreau, cranberry juice	

<b>NEW</b> Waterfront Brunch	12.95
Old English sausage, bacon, fried egg and toasted bread	

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 poached egg.	

<b>NEW</b> Eggs Benedict	10.95
English muffin topped with ham, poached egg, and covered in a rich and creamy Hollandaise sauce	

<b>NEW</b> Bacon, Brie & Cranberry Sandwich	8.95
Old English Sausage Sandwich	7.95
Make it vegan with Lincolnshire Vegan Sausage	1.00
Add Fried Egg	

<b>NEW</b> Sautéed Mushrooms	7.95
Tender, flavourful, pan-fried & seasoned mushrooms with garlic & cream, served on toasted bread	

## Light Snacks

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

<b>NEW</b> Honey & rosemary glazed 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 jalapenos & melted cheddar	
Dirty Fries	7.50

Bacon, balsamic onion, cheese sauce and caramelised chilli	
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## 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	

<b>NEW</b> Burrata with Lemon & Basil Oil	10.50
Served with garlic toast	

Teriyaki crispy beef	9.00
Crispy shredded beef with oriental Japanese sauce and toasted sesame	

Charred halloumi	8.95
With sweet chilli sauce	

Popcorn Chicken	9.50
Crispy chicken breast bites covered with house hot sauce, cashew crumble & served with curried mayonnaise	

Salt & Pepper Squid	9.50
Served with wasabi mayo	

<b>NEW</b> Zucchini Fritters	8.50
Served with lemon, chilli & mint yoghurt	

<b>NEW</b> Crayfish & Mango Salad	9.95
Ruccola, crayfish, mango, tomatoes, pink Marie Rose sauce	

## 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	

Bistro sirloin steak	24.95
Charred vine tomato. Served with chunky chips & salad	
Add peppercorn sauce or garlic butter	2.00

<b>NEW</b> Buttermilk Chicken Burger	17.00
Fried chicken, bacon and siracha mayo. Served with chunky chips & salad	

Pie of the Day	19.00
Served with tenderstem broccoli, creamy mash and red wine jus	

## Seasonal Specials

Slow Cooked Pork Belly	18.50
Served with roasted sweet potato, grilled apple and savoy cabbage, crackling crumb and red wine jus.	

Baked Chicken Parmesan	18.50
Breaded chicken breast with a hint of garlic & sour cream, topped with cheddar and Parmesan dust. Served with chips and house salad	

<b>NEW</b> Blackened Salmon	20.00
Served with creamy spinach & pea puree and new potatoes	

<b>NEW</b> Wild Mushroom & Truffle Linguine	16.50
Rich, earthy mushrooms and a creamy sauce on linguine pasta	

<b>NEW</b> Lobster Linguine	20.00
Lobster chunks in a creamy lobster bisque	

<b>NEW</b> Harissa Cauliflower	17.00
With mint yoghurt and pomegranate, served with roasted vegetable couscous	

## 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	

Linguine	6.95
Tomato & basil sauce with grated cheese	

Kids chips	2.00
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Kids garlic bread	2.00
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Selection of ice cream	3.95
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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

<b>NEW</b> Chocolate Bombe	7.95
With warm salted caramel sauce and vanilla ice cream	

<b>NEW</b> Frosted Frozen Winter Berries	7.95
Served with toffee pudding and white chocolate sauce	

Miso Sticky Toffee Pudding	7.95
Served with vanilla ice cream	

Baked Apple Tart	7.95
Served with cream	

Crème Brûlée	7.50
With gingerbread biscuit	

Vanilla cheesecake	7.50
Served with butterscotch ice cream	

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

## Cakes

Carrot & Pistachio cake	4.50
Caramel cake	4.50

Ask the team about our delicious daily cake specials

## Drinks

<b>Cocktails</b>	All 9.95
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<b>NEW</b> Waterfront GIN FIZZ	
Whitley Neill Gin, Lime & Prosecco	

Old FASHIONED	Monkey Shoulder Whiskey, Angostura Bitters, Sugar & Twisted Orange Peel
Perfect STORM	Kraken, Fever-Tree Ginger Beer, Lime
Baileys DELIGHT	Baileys, Borghetti, Vodka & Double Cream
Lady IN RED	Chambord, Bombay Sapphire, Pineapple Juice, Lime, Strawberry & Cocktail Cherries
Mixta ESPRESSO MARTINI	J.J. Whitley Vodka, Creme De Menthe, Espresso, Borghetti
Tia ROYALE	Chambord, House Champagne
Shiny MARGARITA	Tequila, Lime Juice, Orange Juice, Sugar Syrup
Blackberry BRAMBLE	Blackberry Gin, Lemon Juice, Sugar Syrup, Creme De Mure
Cinnamon SMASH	Bourbon, Cinnamon Syrup, Cranberry, Apple Juice, Lemon, Ginger Ale

<b>Seasonal SPECIALS</b>	All 9.95
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<b>NEW</b> Tea TINI	
Fruit Tea, Chambord, Cointreau	

<b>NEW</b> Sloe APEROL SPRITZ	
Aperol, Sloe Gin, Prosecco, Soda	

<b>NEW</b> Cherry NEGRONI	
Gin, Martini Rosso, Campari, Cherry Liqueur	

Spiced APPLE PIE	Apple Juice, Spiced Rum, Cherry Liqueur, Cranberry Juice, Cinnamon Syrup
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<b>Pitchers</b>	All 28.95
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Sophic SANGRIA	Mertol, Pimm's No1, Triple Sec, Cranberry Juice, Orange Juice, Homemade Cinnamon Syrup
Love POTION	Chambord, Raspberry Vodka, Peach Schnapps, Cointreau, Lime, Lemonade & Cocktail Cherries
Parnatar MARTINI	Vanilla Vodka, Passoa, Passionfruit, Orange Juice, Pineapple Juice, Lime, Sugar, Prosecco

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

<b>Mocktails</b>	All 5.95
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Spiced Apple FIZZ	- Seedlip 0% Spiced Gin, Apple Juice, Cinnamon, Lime & Lemonade
Pineapple SPRITZ	- Pineapple Juice, Passionfruit Puree, Lime Juice & Non-Alcoholic Prosecco
Passion Fruit VIRGIN BELLINI	- Passion Fruit Syrup, Non-Alcoholic Prosecco
Ginger Beer FIZZ	- Apple Juice, Ginger Beer, Lime & Cinnamon Syrup
Cherry MOJITO	- 0% Fruit Gin, Cherry Syrup, Apple Juice, Mint, Lime, Lemonade

<b>Low &amp; NO ALCOHOL</b>	
Non-Alco G&T	4.95   Perfect serve 6.95
Seedlip 0% - Spice   Garden	
Old Mout Berries & Cherries 0%	Bottle 4.95
Heineken 0.0%	Bottle 3.50
Guinness 0.0%	4.95
Belle & Co Non Alcoholic Prosecco	Glass 4.00   Bottle 16.00

<b>Soft DRINKS</b>	
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

<b>Beer, Lager &amp; CIDER</b>	
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
Bottled Lagers, Ale & Ciders	Bottle 5.50
(Please ask for current bottled selection)	

<b>Spirits &amp; LIQUEURS</b>	Standard Spirits from 3.95 Liqueurs from 3.95 Premium Spirits from 4.95
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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   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	

<b>Gin</b>	Standard G&T 6.50   Perfect Serve 8.50 Premium G&T 6.95   Perfect Serve 8.95
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Whitley Neill Distillers Cut Gin   Rhubarb & Ginger   Blood Orange   Black Cherry	
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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   Tanqueray Sevilla   Sipsmith   Silent Pool, Malfy Blood Orange   Portsmouth Gin   Salcombe Gin   Bathhub Gin   The Botanist	
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## Wine

<b>White WINE</b> 125ml and 250ml available on request	glass   bottle
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<b>House Recommendations</b>	
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 Branco Portuga	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 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	

<b>Rosé WINE</b>	glass   bottle
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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, red fruit 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 Loire Valley 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
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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	

<b>Red WINE</b> 125ml and 250ml available on request	glass   bottle
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<b>House Recommendations</b>	
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, Warburm 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
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Paul Mas Domaine Astruc Cabernet Sauvignon France, Languedoc-Roussillon	Bottle 29.00
New-World influenced with a whiff of Southern French hillslides	

Bacca Nera Negromano Primitivo Salento, 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](mailto:info@waterfrontharborough.co.uk).

