

# THE WATERFRONT

## BAR & RESTAURANT

*Valentine's Day* 2026 £39.95 per person

### *Welcome Cocktail - Kiss by the Canal*

Vodka, Archers, apple juice, cranberry juice, a splash of grenadine, garnished with a strawberry heart and edible flowers.

#### *Entrées:*

Antipasto to share:

Cured Italian meat, cornichon, house chutney, olives, crusty bread **GFa**

Gyoza:

Japanese dumplings with soy-ginger dressing and rocket **VE**

Smoked salmon Gravlax:

With pickled cucumber, beetroot ketchup and rye bread **GFa**

Duck liver parfait:

Sweet onion, crispy brioche, caramelised pear **GFa**

#### *Le Plat Principal:*

Panfried duck breast, fondant potato, cherry-chocolate jus, tenderstem **GF**

Blackened salmon, fondant potato, fennel and parsley veloute, roe, crunchy kale **GF**

Porcini mushroom risotto with roasted broccoli florets, Parmesan dust **GF VEa**

Oven-roasted chicken supreme with fondant potato, burnt cauliflower and sweet coriander-raisin chimichurri **GF**

Chargrilled fillet steak, chunky chips, vine tomatoes, toasted Portobello, watercress salad and peppercorn or blue cheese sauce **GF**  
(+£9.00 per person supplement)

*Choose from:*

#### *Fromage*

Sharing artisan cheeses, quince, crackers **GFa** (+ £2.00 supplement)

*OR*

#### *Confiserie:*

Trio of desserts to share:

Dark chocolate strawberry **GF VE**

Raspberry and gin cheesecake **GF VE**

Chocolate fondant **GF**



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 7.5% service charge will be added to your bill.