

THE WATERFRONT

Relaxed all day dining & drinks



Check out our website for the latest news, events and updates

Sunday Menu

Welcome! We are open daily from 9am

We're right by the water — and with some of the best outdoor views in Market Harborough, it's a spot to enjoy at any time of day.

We're now serving food all day, from 9am serving hot drinks and breakfast baps through to sandwiches, small plates, sharing platters and evening dishes — so you can drop in whenever it suits you.

Join us for Happy Hour between 3–5pm for a relaxed drink by the canal, or from 5pm–6.45pm Monday to Friday, enjoy our set-price two-course menu alongside our small plates. Happy hour prices on selected drinks, please see separate menu.

There's plenty of space to settle in — inside, upstairs, or outside by the water when the weather's right. We've also got free parking all day. Dogs are very welcome too, so feel free to bring your pooch along.

For food, we do recommend booking to secure your table, especially for our popular Sunday carvery!

Come for a quick drink, stay for a bite, or make an afternoon of it — we'll have a table ready.

Cakes

Now open daily from 9am serving hot drinks and cakes

Any of the below can be made decaf or served with alternative milk

Carrot, walnut, orange & pistachio cake VE	4.50
Caramel cake	4.50

We have additional cakes that we change regularly, please ask for today's specials.

Hot Drinks

Matcha Iced Latte	4.95
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Choose from Spicy Caramel, Banana Bread or Mango & Coconut

Iced coffee	3.95
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Ask the team about options

English Breakfast tea / Earl grey / fruit or mint teas	3.00
Lemon and Ginger Fresh Mint Tea	3.00
Single Espresso	2.95
Double Espresso	3.25
Americano	3.50
Cappuccino / Latte / Flat white / Mocha	3.95
Machiato	3.25
Chai Latte	3.95
Liqueur Coffee: Premium option (Balvenie, Monkey Shoulder)	6.95
Spiced Cinnamon Chai Latte	4.95
Salted Caramel Hot Chocolate	4.95
Vanilla Cappuccino - With chocolate sprinkles	4.95
Mint Hot Chocolate - With cream, marshmallows and sprinkles	4.95
Hot chocolate	3.95

Add cream & marshmallows for 50p extra

Liqueur hot chocolate: Standard option (Baileys, Kahlua, Jameson)	6.50
Liqueur hot chocolate: Premium option (Balvenie, Monkey Shoulder)	6.95

Breakfast Baps

All breakfast baps served on white baps, with a golden hash brown. Granary on request. Served daily 10-11.30am

Smoked back bacon	6.50
Thick-cut smoked bacon in a white bap	
Butcher's Sausage	6.50
Locally sourced pork sausage, freshly grilled and served in a white bap	
Free-Range Fried Egg	6.50
A perfectly cooked fried egg in a white bap	
Vegan Sausage VE	6.50
Vegan sausage, freshly grilled and served in a white bap	

We recommend

Sunrise Mimosa: Non alcoholic prosecco, orange juice, grenadine	6.95
Baby Passion bellini: Passion fruit puree, sugar syrup, non alcoholic prosecco	6.95
Virgin Mary: Tomato juice, spices, lemon, celery	6.95

Sandwiches

All served on white baps with salad garnish and homemade slaw. Granary on request. Served daily 12 - 5pm

Cheese & Pickle Sandwich CP	9.95
Mature vintage Cheddar with Branstor Pickle	
Steak & mushroom CP	9.95
grilled minute steak with sauteed mushrooms & garlic butter	
Crayfish & rocket CP	9.95
Wholetail crayfish with lemon dill mayonnaise, baby rocket & sea salt	
Roasted vegetable & charred halloumi VE	9.95
Served with a sweet chilli vinaigrette	
(change the halloumi to hummus to make vegan) VE	

Add chunky chips 3.00
Add sweet potato fries 3.00
Add truffle chips 3.50

Grazing Boards

Perfect to share between 2 people as a starter or light bite

Artisan Bread & Marinated Olives VE	7.95
Warm olives with citrus, rosemary and garlic with freshly baked breads, extra virgin olive oil and aged balsamic.	
Loaded Nachos CP VE	8.95
Corn tortilla chips with melted cheddar, salsa, sour cream, jalapeños and guacamole.	
Vegetarian platter VE	19.95
Halloumi goujon, hummus, chargrilled vegetables, mixed olives, baba ganoush, toasted bread, oils & dips	
Seafood platter	22.95
Calamari, wholetail scampi, dressed crayfish, smoked salmon, warm bread, mixed olives, oils & dips	

Starters & Light Plates

Calamari Fritti	7.95
Lightly floured and deep-fried calamari served with sweet chilli & vodka mayo	

Chicken Liver Pâté CP	7.95
Silky smooth chicken liver pâté with toasted sourdough and red onion chutney.	

Pan-Fried Gyoza VE	8.50
Golden dumplings with soy and sesame dipping sauce.	

Fresh Mussels CP	8.95
With a creamy white wine, garlic & parsley sauce, served with crusty bread.	

Sticky Teriyaki Beef	8.95
Tender beef strips glazed in a rich teriyaki sauce, finished with sesame and spring onion.	

Crayfish Cocktail	8.95
Atlantic crayfish, crisp iceberg lettuce and vodka Marie Rose sauce.	

Sides

Crispy courgette fries VE	5.50
with garlic & herb dip	
Truffle & Parmesan chips CP	5.50
Skin-on chips tossed in truffle oil and shaved Parmesan	
Dirty fries CP VE	5.95
caramelised onion, melted Cheddar cheese and BBQ sauce	
Sweet potato fries CP VE	4.50
House salad CP VE	4.00
Chunky chips CP VE	4.50
Seasonal greens CP VE	4.00
Garlic bread VE	4.50
House slaw	4.00

Sunday Carvery

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

ADULT	16.95
UNDER 12's	8.95

Mains

King prawn, Courgette, Pea & Lemon Linguine CP	15.95
Fresh linguine with courgette ribbons, sweet peas and a light creamy lemon sauce. Remove prawns to make vegan for 12.95	
Chicken Caesar Salad CP	14.95
Grilled chicken breast, baby gem lettuce, anchovies, Parmesan, croutons & Caesar dressing.	
Add grilled Halloumi for 2.50	
Make vegetarian by swapping chicken for grilled halloumi	
Mushroom & Halloumi burger CP	13.95
Grilled Portobello mushroom, charred halloumi, dill pickle, caramelised onion, chunky chips & salad	
Waterfront gourmet burger	15.95
6oz beef patty, smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad	
Chicken Milanese	16.95
Breached chicken breast topped with tomato and mozzarella, served with chunky chips and slaw.	

Kids Menu

Kid's Carvery	8.95
Roast beef Roast of the day Chef's vegan dish of the day. Served with Yorkshire pudding, rich gravy and all the trimmings.	
Chicken nuggets	6.95
Chunky chips and garden peas	
Sausage & mash	6.95
Served with garden peas and gravy	
Cheese & tomato pizza VE	6.95
Chunky chips and garden peas	
Linguine	6.95
Tomato & basil sauce with grated cheese	
Kids scampi	6.95
With chunky chips & garden peas	
Kids chips	2.00
Kids garlic bread	2.00
Selection of ice cream	3.95
Chocolate brownie	3.95
With vanilla ice cream and chocolate sauce	

Desserts

Treat Yourself to a Cake

Indulge in our delicious selection:

Carrot, walnut, orange & Pistachio cake VE	4.50
Caramel cake	4.50

Fancy something different? We offer a variety of cakes that change regularly - just ask us about today's specials!

Caramelised Pear Tarte Tatin VE	7.95
Buttery puff pastry topped with caramelised pears, baked until golden and served with vanilla ice cream	
Triple Chocolate Brownie CP	7.95
Rich triple chocolate brownie served warm, milk chocolate drizzle, vanilla ice cream.	
Slicky Toffee Pudding CP	7.95
Warm date sponge with indulgent toffee sauce and custard or ice cream.	
Eton Mess Cheesecake	7.95
Baked vanilla cheesecake topped with berry compote, crushed meringue, white chocolate shavings and berry ice cream	
Classic Tiramisu	7.95
Espresso-soaked sponge layered with mascarpone and cocoa.	

Prix Fixe menu available Monday - Friday 12-6.45pm

2 courses for £20.11 and 3 courses for £25.11 set price menu available

Drinks

Sober Sprints	Glass 7.95 / Pitcher 23.95
Watermelon BREZZE - 0% gin, watermelon purée, apple juice, cranberry juice, cucumber tonic, mint	
Skippy DIP - 0% pink berry gin, orange juice, lemonade, raspberry syrup	
Rhubarb & Raspberry FIZZ - 0% rhubarb & ginger gin, sugar syrup, lime, Fever Tree rhubarb & raspberry tonic	
Lychee REFRESHER - Seedlip 0% gin, lychee syrup, lime, lemonade	
Cherry NO-JITO - 0% fruit gin, cherry syrup, apple juice, mint, lime, lemonade	
Sparkling ELDERFLOWER - Apple juice, elderflower, syrup, lime, mint, 0% prosecco	
Cucumber Mint COOLER - Fever Tree cucumber tonic, lime cordial, sugar syrup, mint, 0% prosecco	
Pineapple SPRITZ - Pineapple juice, passion fruit puree, sugar syrup, 0% prosecco	

NEW

The Lemon EDIT	All 4.50
Raspberry Pink Lemonade	
Passion fruit lemonade	
Mint lemonade	
Cherry lemonade	

NEW

Soft DRINKS	
Aperoliser	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

NEW

Low & NO ALCOHOL	
Non-Alco G&T, Seedlip 0% - Spice Garden	4.95 Perfect serve 6.95
Old Mount 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

NEW

The Spritz SECTION	All 9.95
Aperol SPRITZ	
Aperol, soda, prosecco, orange slice	
Hugo SPRITZ	
Elderflower gin, elderflower syrup, lime, mint, prosecco	
Raspberry LEMONCELLO	
Limoncello, strawberry syrup, soda, prosecco	
Lychee & ELDERFLOWER	
Elderflower gin, lychee syrup, lemonade, prosecco	
Watermelon COOLER	
Campari, watermelon liqueur, watermelon purée, soda, rosé prosecco	
Rhubarb & Ginger FIZZ	
Whitley Neil rhubarb & ginger gin, pineapple, ginger ale, prosecco	

Watercons	Rosé wine 16.95
Whitney's New SANGRIA: Vodka, watermelon liqueur, watermelon purée, cranberry juice, all serve wine	
Spiced Pineapple Rum PUNCH: Pineapple juice, orange juice, lime, sugar syrup, white rum, spiced rum, Fever Tree ginger ale	
Classic Gin FIZZ: Dry gin, lemon juice, sugar syrup, soda, prosecco	

NEW

Cocktails	All 9.95
Bloody GIN FIZZ	
Blood orange gin, Giffard blood orange syrup, lime, sugar, syrup, prosecco	
Watermelon SUGAR HIII!!!	
Vanilla vodka, watermelon liqueur, watermelon purée, cranberry juice	
Aperol NEGRONI	
Gin, Aperol, sweet Vermouth	
Baileys DELIGHT	
Baileys, Borghetti, Vodka & Double Cream	
Balvenie SMASH	
Balvenie Doublewood, lemon juice, sugar, syrup, mint, Angostura bitters	
Passion-ale MOJITO	
Rum, passion fruit, lime, mint, soda	
Rhubarb & Raspberry RUSH	
Rhubarb gin, raspberry vodka, raspberry syrup, rhubarb & raspberry Fever Tree tonic	
Lychee BON BON-TINI	
Vodka, lychee syrup, lime, Chambord	
Summer GARDEN	
Elderflower syrup, rhubarb gin, apple juice, lime, ginger ale	

Beer, Lager & CIDER	
Birra Moretti 4.6%	Pint 6.00 Half 3.05
Beavertown Neck Oil 4.3%	Pint 6.20 Half 3.15
Imch's Cider 4.5%	Pint 5.25 Half 2.65
Peroni 5.1%	330ml Bottle 4.60
Bottled Lagers & Ale	Bottle 5.50
Bottled Cider	Bottle 5.75
(Please ask for current bottled selection)	

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's | Jack Daniels | Monkey Shoulder

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

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 | Taylor's Ruby Port | Harveys Bristol Cream

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

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

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

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

Other: J.J. Whitley Pink Gin | Gin Mare | Carou | 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
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House Recommendations	
Riviera Collection Sauvignon Blanc	7.25 24.00
Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites	
San Antonio Pinot Grigio Italy	6.25 23.00
Light and leafy with a hint of pear and blossom	
Vida Loca Sauvignon Bianco Portugal	6.15 22.00
Fresh, fruity aromas with tropical fruits & citrus	
Bushranger Chardonnay Australia	7.25 24.00
Bright and fresh with lots of apple tinted fruits	

White Wine BY THE BOTTLE	
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L'Artisan Chardonnay	Bottle 27.00
Le Chardonnay Jean-Claude Mas	

Allan Scott Sauvignon Blanc New Zealand	Bottle 26.00
Notes of gooseberry and passionfruit, underpinned with citrus notes	

Picpoul De Pinet SW France	Bottle 26.00
Pleasant nose with aromas of acacia and hawthorne flowers	

Albarino Pirueta Rias Baixas Spain	Bottle 32.00
Citrus, grapefruit, pineapple and mandarin flavours	

Chablis La Motte Burgundy, France	Bottle 39.00
Fruity and floral on the nose with citrus notes	

Sancerre Les Fondettes Sauvion Loire France	Bottle 39.00
Rich mineral flavours and a long subtle finish	

Rosé WINE	glass bottle
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Cougar's Moon Zinfandel USA	6.35 22.50
A delicate salmon-pink medium wine	

San Antonio Pinot Rosé Italy	7.05 23.50
Traditional 'ramato' style of Pinot Grigio rosé	

Jean Rosé France	Bottle 27.00
Aromas of red berries with a touch of cassis	

Dessert WINE	
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Bordeaux Classic Sauternes Ginesetel 50cl	Bottle 31.00
Rich in honey and sweet floral tones, hints of citrus marmalade	