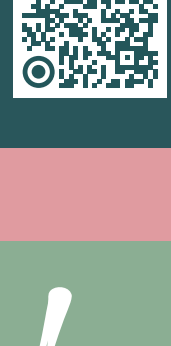


THE WATERFRONT

Relaxed all day dining & drinks

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



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 gam serving hot drinks, cakes 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 12–6:45pm Monday to Friday, enjoy our set-price two-course menu alongside our main menu. 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

| | |
|---|------|
| Carrot, walnut, orange & Pistachio cake | 4.50 |
| Caramel cake | 4.50 |

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

Hot Drinks

NEW

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

Iced coffee Add a flavoured syrup for 75p extra Ask the team about options 3.95

English Breakfast tea 3.00

Earl grey 3.00

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 3.95

Flat White 3.95

Mocha 3.95

Machiato 3.25

Chai Latte 3.95

Liquor Coffee Premium option (Balvenie, Monkey Shoulder) 6.95

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 Add cream & marshmallows for 50p extra 3.95

Liquor hot chocolate Standard option (Baileys, Kahlua, Jameson) 6.50

Premium option (Balvenie, Monkey Shoulder) 6.95

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

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 Thick-cut smoked bacon in a white bap 6.50

Butcher's Sausage Locally sourced pork sausage, freshly grilled and served in a white bap 6.50

Free-Range Fried Egg A perfectly cooked fried egg in a white bap 6.50

Vegan Sausage Vegan sausage, freshly grilled and served in a white bap 6.50

Sunrise Mimosa: Non alcoholic prosecco, orange juice, grenadine 6.95

Baby Passion bellini: Passion fruit purée, sugar syrup, non alcoholic prosecco 6.95

Virgin Mary: Tomato juice, spices, lemon, celery 6.95

We recommend

Sandwiches

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

Cheese & Pickle Sandwich 9.95

Mature vintage Cheddar with Branston Pickle 9.95

Steak & mushroom Grilled minute steak with sautéed mushrooms & garlic butter 9.95

Crayfish & rocket Wholesale crayfish with lemon dill mayonnaise, baby rocket & sea salt 9.95

Roasted vegetable & charred halloumi Served with a sweet chilli vinaigrette (change the halloumi to hummus to make vegan) 9.95

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 & Parmesan Olives Warm olives with citrus, rosemary and garlic with freshly baked breads, extra virgin olive oil and aged balsamic. 7.95

Loaded Nachos Corn tortilla chips with melted cheddar, salsa, nacho cream, jalapeños and guacamole. 8.95

Vegetarian platter Halloumi goujon, hummus, chargrilled vegetables, mixed olives, baba ganoush, toasted bread, oils & dips 19.95

Seafood platter Calamari, wholetail scampi, dressed crayfish, smoked salmon, warm bread, mixed olives, oils & dips 22.95

Small plates & Starters

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

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

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

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

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

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

Sides

Crispy courgette fries with garlic & herb dip 5.50

Truffle & Parmesan chips Skin-on chips tossed in truffle oil and shaved Parmesan 5.50

Dirty fries caramelised onion, melted Cheddar cheese and BBQ sauce 5.95

Sweet potato fries 4.50

House salad 4.00

Chunky chips 4.50

Seasonal greens 4.00

Garlic bread 4.50

House slaw 4.00

Waterfront Classics

Chicken Caesar Salad Grilled chicken breast, baby gem lettuce, anchovies, Parmesan, croutons & Caesar dressing 14.95

Add grilled halloumi for 2.50 Make vegetarian by swapping the chicken for halloumi

Wholetail scampi Golden breaded scampi served with chunky chips, mushy peas and tartare sauce. 13.95

Mushroom & Halloumi burger Grilled Portobello mushroom, charred halloumi, dill pickle, caramelised onion, chunky chips & salad 13.95

Waterfront gourmet burger Beef beef patty, smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad 15.95

Hand battered fish & chips Fresh fish in a crisp batter, chunky chips, mushy peas and tartare sauce 16.95

Grilled sirloin steak 7oz sirloin steak cooked to your liking, served with chunky chips, sautéed mushrooms and grilled tomato. Add peppercorn sauce or garlic butter for 2.00 21.95

The Afternoon Club Happy hour prices on cocktails and spirits Monday - Friday between 3-5pm See our separate menu.

Sunday Carvery available every Sunday from 11:30am - 5:45pm Very popular - booking advised Adults 16.95 | Kids under 12 8.95

Waterfront Mains

Sweet potato & coconut curry Mango sweet potato with chickpeas, coconut and spinach, served with pilau rice, mango chutney and naan bread. Add chicken or King prawns for 3.00 each 13.95

Fresh Mussels With a creamy white wine, garlic & parsley sauce, served with crusty bread. 14.95

King prawn, Courgette, Pea & Lemon Linguine Fresh linguine with courgette ribbons, sweet peas and a light creamy lemon sauce. Remove prawns to make vegan for 12.95 15.95

Spiced lamb kofta Grilled skewers served with flatbread, pilau rice, dressed salad and minted yoghurt. 15.95

Chicken Milanese Breaded chicken breast topped with tomato and mozzarella, served with chunky chips and slaw. 16.95

Slow roasted pork belly Crisp crackling, buttery mash and seasonal greens, caramelised apple and rich jus 16.95

Prix Fixe Menu available Monday - Friday 12-6:45pm 2 courses for £20.11 and 3 courses for £25.11 set price menu available

Relax in our outdoor seating area, perfectly positioned to offer scenic views overlooking the tranquil canal, creating a peaceful and inviting atmosphere.

Kids Menu

Chicken nuggets Chunky chips and garden peas 6.95

Sausage & mash Served with garden peas and gravy 6.95

Cheese & tomato pizza Chunky chips and garden peas 6.95

Linguine Tomato & basil sauce with grated cheese 6.95

Kids scampi With chunky chips & garden peas 6.95

Kids chips 2.00

Kids garlic bread 2.00

Selection of ice cream 3.95

Chocolate brownie With vanilla ice cream and chocolate sauce 3.95

Treat Yourself to a Cake

Indulge in our delicious selection:

Carrot, walnut, orange & Pistachio cake 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!

Did you know you can hire our upstairs restaurant and bar or the full venue for your special occasion? Contact the team for more information.

Sides

Crispy courgette fries with garlic & herb dip 5.50

Truffle & Parmesan chips Skin-on chips tossed in truffle oil and shaved Parmesan 5.50

Dirty fries caramelised onion, melted Cheddar cheese and BBQ sauce 5.95

Sweet potato fries 4.50

House salad 4.00

Chunky chips 4.50

Seasonal greens 4.00

Garlic bread 4.50

House slaw 4.00

Desserts

Caramelised Pear Tarte Tatin Buttery puff pastry topped with caramelised pears, baked until golden and served with vanilla ice cream 7.95

Triple Chocolate Brownie Rich triple chocolate brownie served warm, milk chocolate drizzle, vanilla ice cream. 7.95

Sticky Toffee Pudding Warm date sponge with indulgent toffee sauce and custard or ice cream. 7.95

Eton Mess Cheesecake Baked vanilla cheesecake topped with berry compote, crushed meringue, white chocolate shavings and berry ice cream 7.95

Classic Tiramisu Espresso-soaked sponge layered with mascarpone and cocoa. 7.95

The Afternoon Club Happy hour prices on cocktails and spirits Monday - Friday between 3-5pm See our separate menu.

Drinks

Sober Sips Glass 7.95 / Pitcher 23.95

Watermelon BREZZE - 0% gin, watermelon purée, apple juice, cranberry juice, cucumber tonic, mint

Skinnyp 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

Dairy NO-JITO - 0% fruit gin, cherry syrup, apple juice, mint, lime, lemonade

Sparkling ELDERFLOWER - Apple juice, elderflower syrup, lime, mint, 0% prosecco

Cucumber Mini COOLER - Fever Tree cucumber tonic, lime cordial, sugar syrup, mint, 0% prosecco

Pineapple SPRITZ - Pineapple juice, passion fruit purée, sugar syrup, 0% prosecco

NEW

The Lemon EDIT All 4.50

Raspberry Pink Lemonade

Passion fruit Lemonade

Mint lemonade

Cherry lemonade

NEW

Soft DRINKS

Appletiser 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 Mout Berries & Cherries 0% 4.95 | Perfect serve 6.95

Heinekken 0% Bottle 3.50

Guinness 0.0% 4.95

Bette & Co Non Alcoholic Prosecco Glass 4.00 | Bottle 16.00

NEW

The Spritz SECTION All 9.95

Aperol SPRITZ

Hugo SPRITZ

Strawberry 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

NEW

Pitchers All 28.95

Watermelon Rosé SANGRIA: Vodka, watermelon liqueur, watermelon purée, cranberry juice, rosé 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

Woody Gin FIZZ

Blood orange gin, Giffard blood orange syrup, lime, sugar, syrup, prosecco

Watermelon SUGAR HIIIII!

Vanilla vodka, watermelon liqueur, watermelon purée, cranberry juice

Aperol NEGRONI

Gin, Aperol, sweet Vermouth

Baileys DELIGHT

Gin, Baileys, Borgehetti, Vodka & Double Cream

Balvenie SMASH

Balvenie, Doublewood, lemon juice, sugar, syrup, mint, Angostura bitters

Rum on the HILL

Pan. passion fruit, lime, mint, soda

Rhubarb & Raspberry VODKA

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

Bitter 4.6% Pint 6.00 | Half 3.05

Beavertown Neck Oil 4.3% Pint 6.20 | Half 3.15

Inch'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

Whisky: 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 | 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

Tortijudo Wine: 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

Schots 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 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 Matfy Blood Orange | Portsmouth Gin | Salcombe Gin | Bathbut Gin | The Botanist

Wine

White WINE 125ml and 250ml available on request glass | bottle

House Recommends

Riviera Collection Sauvignon Blanc 7.25 | 24.00

Vin de France - Grassy gooseberry aromas reminiscent of more expensive New Zealand whites 6.25 | 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