



## Sunday Menu

Welcome! We are open daily

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, 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

- 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

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

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 / Earl Grey / fruit or mint teas	3.25
Lemon and Ginger Fresh Mint Tea	3.25
Single Espresso	2.95
Double Espresso	3.50
Americano	3.75
Cappuccino / Latte / Flat white / Mocha	4.20
Machiato	3.25
Chai Latte	4.20
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 Add cream & marshmallows for 50p extra	4.20
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 **V** 6.50
- Two perfectly cooked fried eggs 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 **GF** 9.95
- Mature vintage Cheddar with Branston Pickle
- Steak & mushroom **GF** 10.95
- grilled minute steak with sauteed mushrooms & garlic butter
- Crayfish & rocket **GF** 9.95
- Wholesale crayfish with lemon dill mayonnaise, baby rocket & sea salt
- Roasted vegetable & charred halloumi **V** 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 **V** 7.95
- Warm olives with citrus, rosemary and garlic with freshly baked breads, extra virgin olive oil and aged balsamic.
- Loaded Nachos **GF** **VE** 8.95
- Corn tortilla chips with melted cheddar, salsa, sour cream, jalapeños and guacamole.
- Mediterranean mezze platter **GF** 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

- NEW** Popcorn Chicken 8.95
- With hot sauce and sesame seeds
- NEW** Mozzarella Smashed Avocado **GF** **VE** 8.95
- Whipped mozzarella and smashed avocado with balsamic vinegar and sundried tomatoes. Topped with crispy crumbled bread.
- Calamari Fritti 7.95
- Lightly floured and deep-fried calamari served with sweet chilli & vodka mayo

- Chicken Liver Pate **GF** 7.95
- Silky smooth chicken liver pate with toasted sourdough and red onion chutney.
- Pan-Fried Gyoza **VE** 8.50
- Golden dumplings with soy and sesame dipping sauce.
- Fresh Mussels **GF** 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.
- Dirty fries **GF** **V** **VE** 8.95
- BBQ pulled pork, melted Cheddar, spring onion, fresh chilli

### Sides

- Crispy courgette fries **GF** **VE** **GF** 5.50
- with garlic & herb dip
- Truffle & Parmesan chips **GF** **VE** 5.50
- Skin-on chips tossed in truffle oil and shaved Parmesan
- Sweet potato fries **GF** **VE** 4.50
- House salad **GF** **VE** 4.00
- Chunky chips **GF** **VE** 4.50
- Seasonal greens **GF** **VE** 4.00
- Garlic bread **V** 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

### Main

- NEW** Sea Bass with Lobster & Prawn Bisque **GF** 16.95
- Served with fondant potatoes & tenderstem broccoli
- NEW** Superfood salad **GF** **VE** 15.95
- Quinoa, tenderstem broccoli, tomatoes, leaves, grilled gem lettuce, toasted seeds, pomegranate & agave-balsamic dressing
- Add popcorn chicken 4.00
- Add teriyaki beef 6.00
- Add grilled halloumi 3.00
- Chicken Caesar Salad **GF** 15.95
- Grilled chicken breast, baby gem lettuce, anchovies, Parmesan, croutons & Caesar dressing.
- Add Grilled Halloumi for 3.00
- Make vegetarian by swapping chicken for grilled halloumi

- NEW** BBQ pulled pork steak 15.95
- With smoked bacon, fried onion and apple sauce, enclosed in a brioche bun, served with chunky chips and salad.
- Waterfront gourmet burger 15.95
- 6oz beef patty, smoked bacon, dill pickles, smoked cheddar, caramelised onion. Served with chunky chips & salad
- Mushroom & Halloumi burger **GF** 13.95
- Grilled Portobello mushroom, charred halloumi, dill pickle, caramelised onion, chunky chips & salad

### 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 & chips 6.95
- Served with garden peas and gravy
- Cheese & tomato pizza **V** 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 Choose from Vanilla, White Chocolate & Raspberry, Chocolate Orange 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!

- NEW** Dark Chocolate Mousse **VE** **GF** 7.95
- Served with sea salt crystals, chocolate shavings and shortbread
- NEW** Warm Chocolate Fondant **GF** 7.95
- Served with vanilla ice cream
- NEW** Poached Pear 7.95
- Poached Pear compote with chocolate orange ice cream and caramel soil
- Lemon Posset **GF** 7.95
- Served with a summer berry compote
- Eton Mess Cheesecake 7.95
- Baked vanilla cheesecake topped with berry coulis, crushed meringue, white chocolate curls and berry ice cream
- Classic Tiramisu 7.95
- Espresso-soaked sponge layered with mascarpone and cocoa.
- Ice Cream Scavilla 4.50
- Choose from Vanilla, White Chocolate & Raspberry, Chocolate Orange, Berry or Salted Caramel
- Mini Tub ice cream 3.95
- Choose from Chocolate, Strawberry, Mint Chocolate or Lemon Sorbet **VE**

### Drinks

- Sober Sips** Glass 7.95 / Pitcher 23.95
- Watermelon BREZZE - 0% gin, watermelon puree, apple juice, cranberry juice, cucumber tonic, mint
- 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

**Soft DRINKS**

- Appetiser Bottle 2.95
- Fever-Tree Range (Ask the team for flavours) Bottle 2.95
- J2O Range (Ask the team for flavours) Bottle 2.95
- Mineral Water: Still | Sparkling 250ml 2.50 | 500ml 3.50

**Low & NO ALCOHOL** 4.95 | Perfect serve 6.95

- Non-Alco G&T: Seedlip 0% - Spice | Garden
- Old Mount Berries & Cherries 0% Bottle 3.50
- Heinekens 0% Bottle 4.95
- Guinness 0.0% Bottle 16.95
- Belle & Co Non Alcoholic Prosecco Glass 4.00 | Bottle 4.95

**The Spritz SECTION** All 9.95

- Aperol SPRITZ**
- Aperol, soda, prosecco, orange slice
- Hyge SPRITZ**
- Elderflower gin, elderflower syrup, lime, mint, prosecco
- Strawberry LEMONCELLO**
- limoncello, strawberry syrup, soda, prosecco
- Lychee & ELDERFLOWER**
- Elderflower gin, lychee syrup, lemonade, prosecco
- Watermelon COOLER**
- Campani, watermelon liqueur, watermelon puree, soda, rosé prosecco
- Rhubarb & Ginger SPRITZ**
- Whitley Neil rhubarb & ginger gin, pineapple, ginger ale, prosecco

**Püchers** All 28.95

- Watermelon Rosé SANGRIA: Vodka, watermelon liqueur, watermelon puree, cranberry juice, rosé wine
- Spiced Pineapple TUM 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

**Cocktails** All 9.95

- Bloody GIN FIZZ**
- Blood orange gin, Giffard blood orange syrup, lime, sugar, syrup, prosecco
- Watermelon SUGAR HIIIIII!**
- Vanilla vodka, watermelon liqueur, watermelon puree, cranberry juice
- Balvenie SHIT**
- Balvenie Doublewood, lemon juice, sugar, syrup, mint, Angostura bitters
- Passion-ate 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**

- Bira Moretti 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 4.50
- Bottled Lagers & Ale Bottle 5.60
- Bottled Cider Bottle 5.75

**Spirits & LIQUEURS** Standard Spirits from 3.95

- Liqueurs from 3.95
- Premium Spirits from 4.95

**Whiskey:** Aberlath Single Malt | Glenfiddich 12 YO | Glenfiddich Fire & Cane | Balvenie Doublewood | Balvenie Caribbean Cask | Talisker | Jamesons | Jack Daniels | Monkey Shoulder

**Vodka:** J.J. Whitley Artisanal Vodka | Grey Goose | Reyka

**Gin:** 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

**Tortified Wine:** Taylor's Ruby Port | Harveys Bristol Cream

**Liquor:** Dead Man's Finger Raspberry Rum Cream Liqueur | Campani | 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 | Jagermeister

**Gin** Standard G&T 6.50 | Perfect Serve 8.50

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

**Other:** 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 Malty Blood Orange | Portsmouth Gin | Salcombe Gin | Bathhub Gin | The Botanist

### Wine

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

**House Recommendations**

Riviera Collection Sauvignon Blanc 7.25 | 24.00

Vin de France - Pinny Gooseberry aromas reminiscent of more expensive New Zealand whites

San Antonio Pinot 6.25 | 23.00

Light and leafy with a hint of pear and blossom

Villa Rose Sauvignon Blanc Chile 6.15 | 22.00

An intense wine, pale green in colour with citric & grapefruit notes blended with tropical aromas of mango and peach

Bushanger Chardonnay Australia 7.25 | 24.00

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 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 Priueta Rias Bixas 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

Cougar's Moon Zinfandel USA glass | bottle

A delicate salmon-pink medium wine

San Antonio Pinot Rosé 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

Bordeaux Classique Sauternes Ginestet 50cl Bottle 31.00

Rich in honey and sweet floral tones, hints of citrus marmalade

### Sparkling & CHAMPAGNE

House Prosecco Italy Glass 6.00 | 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 8.35 | Bottle 35.50

A wonderfully fresh Crémant with a delicate and refined mouthfeel

House Champagne France Glass 10.60 | Bottle 50.50

Botlinger Special Cuvée France Bottle 80.00

Delicate yet complex nose with hints of citrus fruit

Botlinger NV Rosé France Bottle 90.00

Red cherries and raspberries mingle on the deep inviting notes

### Red WINE

125ml and 250ml available on request glass | bottle

**House Recommendations**

Riviera Collection Pinot Noir 7.35 | 24.50

Southern France - Soft silky tannins, red fruit aromas and cherry flavours

Vila Rose Merlot Chile 6.15 | 22.00

Flavours of raspberry, cherry & ripe plum

Bushanger Shiraz SE Australia, Warburm Estates 7.25 | 24.00

Classic ripe red fruit and berry flavours

La Vaca Gorda Malbec Argentina 8.35 | 25.00

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 28.00

Paul Mas Domaine Astruc, Cabernet Sauvignon France, Languedoc-Roussillon Bottle 30.00

New-World influenced with a whiff of Southern French hillside

Bacca Nera Negromano Primitivo Salerno, Italy Bottle 29.00

Classic ripe red fruit and berry flavours

Don Placeno Rioja Tinto Spain Bottle 26.00

Sweet plum and raspberry fruit, finishing with cedar and vanilla on the palate

Chateau Petit Bois Lussac Saint Emilion France Bottle 33.00

Red fruit aromas and juicy fresh blackcurrant

Côtes Du Rhône Michel Chapoutier Rhone, France Bottle 32.00

Rich aromas of dark fruit, earthy minerals and spice

Fleurie 'Chateau De Fleurie' Burgundy, France Bottle 35.00

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.



**Whole Venue**