THE WATERFRONT

Relaxed all day dining & drinks

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

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, cakes and breakfast items through to baguettes, 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.

Week Day Offer!

Available Monday-Friday 12-6.45pm

2 courses £20.95 | 3 courses £25.95

Smaller portions, perfect for a lighter lunch or early dinner

Starters:

Chicken liver pâté GFa
Silky smooth chicken liver pâté with toasted sourdough and red onion chutney

Calamari fritti
Lightly floured and deep fried calamari served with sweet chilli & vodka mayo

Chef's Soup of the Day VEa GFa
Served with warm bread

Mains:

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

Vegan Beetroot Gnocchi VE
Hand rolled beetroot gnocchi tossed in herb and truffle oil, finished with crispy kale, seeds and fresh herbs

Autumn Salad GFa
Tenderstem broccoli, tomato, mixed leaves, grilled roots, pomegranate, agave-balsamic dressing, blue cheese crumb and candied walnuts.

Desserts:

Pistachio Tiramisu
Espresso-soaked sponge, layered with pistachio-mascarpone, topped with dark cocoa.

Dark Chocolate Mousse VE GFa
Served with orange gel, chocolate shavings and shortbread

Selection of ice cream scoops
Choose from: Ube (NEW - purple yam, with a vanilla, white chocolate and nutty flavour), vanilla, salted caramel, strawberry & yuzu VE, chocolate and blood orange VE

Cakes

Lemon Drizzle Cake GF — 4.50
Millionaires Shortbread — 4.50

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

Hot Drinks

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

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

English Breakfast tea — 3.25
Earl grey — 3.25
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 — 4.20
Latte — 4.20
Flat White — 4.20
Mocha — 4.20
Machiatto — 3.25
Chai Latte — 4.20
NEW Gingerbread Latte — 4.95

Liqueur Coffee
Premium option (Balvenie, Monkey Shoulder) — 6.95

NEW Black Forest Hot Chocolate — 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 — 4.20
Add cream & marshmallows for 50p extra

Liqueur 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 Baguettes

All served on freshly baked baguettes, with a golden hash brown. Served daily 10.30-11.30am

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 pureè, sugar syrup, non alcoholic prosecco — 6.95

Boater's Baguettes

All served on freshly baked baguettes with salad garnish and homemade slaw. Served daily 12 - 5pm

Cheese & Pickle GFa — 9.95
Mature vintage Cheddar with Branston Pickle

Steak & mushroom GFa — 10.95
Grilled minute steak with sauteed mushrooms & garlic butter

Prawn Mayonnaise GFa — 9.95
With lemon dill mayonnaise, baby rocket and 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
Mixed olives with citrus, rosemary and garlic with freshly baked breads, extra virgin olive oil and aged balsamic.

Loaded Nachos VEa GF — 8.95
Corn tortilla chips with melted cheddar, salsa, sour cream, jalapeños and guacamole.

Mediterranean mezze platter VEa — 19.95
Halloumi goujon, hummus, chargrilled vegetables, beetroot tzatziki, falafel, toasted sourdough, and balsamic dip.

Seafood platter — 22.95
Calamari, wholetail scampi, dressed cold water prawns, smoked salmon, toasted sourdough, mixed olives, and balsamic dip.

Small plates & Starters

NEW **Salmon Gravalax** GFa — 8.95
With pickled cucumber, lemon mayonnaise and toasted sourdough.

NEW **Chilli Garlic Prawns** GFa — 8.95
With a white wine sauce and toasted sourdough.

Chef's Soup of the Day VEa GFa — 6.50
Served with warm bread.

Popcorn Chicken — 8.95
With hot sauce and sesame seeds

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

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

Falafel Bites VE GF — 8.50
Ground chickpeas mixed with fresh herbs and warm spices, served with beetroot tzatziki

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

Dirty fries GF V VEa BBQ pulled pork, melted Cheddar, spring onion, fresh chilli — 8.95

Sides

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

Waterfront Classics

BBQ pulled pork — 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

Grilled sirloin steak GFa — 21.95
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

NEW **Autumn salad** GFa — 13.95
Tenderstem broccoli, tomato, mixed leaves, grilled roots, pomegranate, agave-balsamic dressing, blue cheese crumb and candied walnuts.
Add grilled chicken or halloumi — *3.00 each*

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

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

Sunday Carvery available every Sunday from 11.30am - 5.30pm
Very popular - booking advised
Adults 16.95 | Kids under 12 8.95

Waterfront Mains

NEW **Slow Cooked Pork Belly** GF — 16.95
Served with fondant potatoes, tenderstem broccoli, apple sauce and crackling crumb.

Sea bass with lobster & prawn bisque GF — 16.95
Served with fondant potatoes & tenderstem broccoli

King prawn linguine — 15.95
Rich tomato and cream sauce, with peas and courgette ribbons.

Chicken Milanese — 16.95
Breaded chicken breast topped with garlic cream and cheese, served with chunky chips and slaw.

NEW **Vegan Beetroot Gnocchi** VE — 13.95
Hand rolled beetroot gnocchi tossed in herb and truffle oil, finished with crispy kale, seeds and fresh herbs

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

NEW **Sweet Potato & Coconut Curry** GFa — 13.95
Spiced sweet potato with chickpeas, coconut and spinach, served with pilau rice, mango chutney and flatbread.
Add chicken or shredded duck for 3.00 each

Prix Fixe Menu available Monday - Friday 12-6.45pm
2 courses for £20.95 and 3 courses for £25.95 set price menu available

Join us for a unique dining experience in our popular igloos!
Enjoy our restaurant al a carte menu in the igloos any day of the week including our delicious carvery on Sundays.

Kids Menu

Chicken nuggets — 6.95
Chunky chips and garden peas

Sausage & chips — 6.95
Served with garden peas

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 — 3.95
Choose from: Ube (NEW - purple yam, with a vanilla, white chocolate and nutty flavour), vanilla, salted caramel, strawberry & yuzu VE, chocolate and blood orange VE

Chocolate brownie — 3.95
With vanilla ice cream and chocolate sauce

Treat Yourself to a Cake

Indulge in our delicious selection:

Lemon Drizzle Cake GF — 4.50
Millionaires Shortbread — 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.

Desserts

NEW **Pumpkin Spiced crème brûlée** GFa — 7.95
Silky pumpkin custard infused with warm Autumn spices, finished with a crisp caramelised sugar topping. Served with shortbread.

NEW **Sticky Toffee Pudding** GF — 7.95
Served with creamy custard or ice cream

NEW **Ube bowl** GF — 6.95
Sweet, nutty purple yam ice cream, with a delicate vanilla and a hint of coconut, topped with coconut shavings and candied citrus peels

Dark chocolate mousse VE GFa — 7.95
Served with orange gel, chocolate shavings and shortbread

NEW **Pecan Pie** — 7.95
Buttery, flaky pastry crust, filled with rich caramelised pecans and a sweet, gooey filling. Served warm with vanilla ice cream.

NEW **Pistachio tiramisu** — 7.95
Espresso-soaked sponge, layered with creamy pistachio-mascarpone, topped with dark cocoa.

Ice cream scoops — 4.50
Choose from: Ube (NEW - purple yam, with a vanilla, white chocolate and nutty flavour), vanilla, salted caramel, strawberry & yuzu VE, chocolate and blood orange VE

Dessert Drinks

Don't fancy a pudding? Try one of our dessert cocktails instead. — All 9.95

Oh Sooo NUTTY: Baileys, Frangelico, Cream, Crushed Nuts, served with Almond Bite
Another TIRAMISU: Dark Rum, Coffee Liqueur, cream, served with a Lady Finger Biscuit
Creme Brulée MARTINI: Vodka, White Chocolate Liqueur, Baileys, Caramel Syrup, served with Millionaire Square
Mint NOIR: Vodka, Mozart Chocolate liqueur, Mint Syrup, Chocolate Sauce, Cream, served with Mint chocolate

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

Pineapple SPRITZ - Pineapple juice, passion fruit purée, sugar syrup, 0% prosecco
NEW **Apple Pie CRUMBLE** - Apple juice, cranberry juice, cinnamon syrup, non-alcoholic gin
Black Forest FIZZ - Non-alcoholic fruit gin, Black Forest syrup, lime, Fever-Tree Ginger Ale
Sparkling BLOOD ORANGE - Blood orange syrup, lime, sugar syrup, non-alcoholic prosecco

The Lemon EDIT — All 4.50

Raspberry Pink lemonade
Passion fruit lemonade
Cherry lemonade
NEW Mango & Coconut Lemonade

Soft DRINKS

Appletiser — Bottle 2.95
Fever-Tree Range (Ask the team for flavours) — Bottle from 2.75
J20 Range (Ask the team for flavours) — Bottle 2.95
Mineral Water: Still | Sparkling — 250ml 2.50 | 500ml 3.50

Low & NO ALCOHOL

Non-Alco G&T: Seedlip 0% - Spice | Garden — 4.95 | Perfect serve 6.95
Old Mout Berries & Cherries 0% — Bottle 4.95
Heineken 0% — Bottle 3.50
Guinness 0.0% — 4.95
Belle & Co Non Alcoholic Prosecco — Glass 4.00 | Bottle 16.00

The Spritz SECTION — All 9.95

NEW **Cranberry Fall Aperol SPRITZ:** Aperol, cranberry juice, soda, prosecco
Campari & Chambord SPRITZ: Campari, Chambord, soda, sugar syrup, prosecco
Spiced Apple Pie SPRITZ: Apple juice, cinnamon syrup, elderflower syrup, gin, prosecco

Pitchers — All 28.95

NEW **Cozy SANGRIA:**
Cranberry juice, orange juice, bourbon, triple sec, red wine, cinnamon Syrup
NEW **Banana & Coconut RUM PUNCH:**
Pineapple juice, coconut rum, banana peel rum, banana syrup , Fever-Tree Ginger Ale
NEW **Another Hendricks FIZZ PITCHER:**
Another Hendricks Gin, cranberry juice, lime, sugar syrup, prosecco

Dessert Cocktails — All 9.95

Don't fancy a pudding? Try one of our dessert cocktails instead.
NEW **Oh Sooo NUTTY**: Baileys, Frangelico, Cream, Crushed Nuts, served with Almond Bite
Another TIRAMISU: Dark Rum, Coffee Liqueur, cream, served with a Lady Finger Biscuit
Creme Brulée MARTINI: Vodka, White Chocolate Liqueur, Baileys, Caramel Syrup, served with Millionaire Square
Mint NOIR: Vodka, Mozart Chocolate liqueur, Mint Syrup, Chocolate Sauce, Cream, served with Mint chocolate

Cocktails — All 9.95

Ginger BRAMBLE: Vodka, sugar syrup ,lime juice, Creme de Mure, Fever-Tree Ginger Beer
Fireside NEGRONI: Gin, Campari, Sweet Vermouth, Earl Grey tea, sugar syrup, orange
Old FASHIONED: Monkey Shoulder Whiskey, sugar syrup, Angostura Bitters, orange peel
Silent MARTINI: Silent Pool Gin, Dry Vermouth, lemon
Amaretto SOUR: Amaretto, Bourbon, lemon juice, sugar syrup, Aquafaba

Beer, Lager & CIDER

Birra 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 4.60
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: Glenfiddich 12 YO | Glenfiddich Fire & Cane | Balvenie Doublewood | Balvenie Caribean Cask | Talisker | Jamesons | 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 | 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
Premium G&T 6.95 | Perfect Serve 8.95

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

Other: J.J. Whitley Pink Gin | Gin Mare | Caroun | Ophir | Hendricks | Hendricks Grand Cabaret | Another Hendricks | Boodles | Tanqueray No 10 | Tanqueray Royale | Roku Gin | Tanqueray Sevilla | Sipsmith | Silent Pool Malfy Blood Orange | Portsmouth Gin | Salcombe Gin | Bathtub 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

San Antonio Pinot Grigio Italy — 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

Bushranger Chardonnay Australia — 7.25 | 24.00
Bright and fresh with lots of apple tinted fruits

White Wine BY THE BOTTLE

L'Artisan Chardonnay
Le Chardonnay Jean-Claude Mas — Bottle 27.00

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 Biaxas 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

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

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

Bollinger Special Cuvée France — Bottle 80.00
Delicate yet complex nose with hints of citrus fruit

Bollinger 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 Recommends
Riviera Collection Pinot Noir — 7.35 | 24.50
Southern France - Soft silky tanins, red fruit aromas and cherry flavours

Vila Rose Merlot Chile — 6.15 | 22.00
Flavours of raspberry, cherry & ripe plum

Bushranger Shiraz SE Australia, Warburn 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 hillsides

Bacca Nera Negromano Primitivo Salteno, Italy — Bottle 29.00
Classic ripe red fruit and berry flavours

Don Placero 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
The Waterfront is the perfect venue for a whole host of events, large or small. With a dedicated event manager, bespoke menus and a beautiful location, this is the perfect tailored package, with space for 130 people.

Gin & Fizz
For smaller parties of 30-55 people, Gin & Fizz is a great option for your event. It's own entrance and bar means the space is truly yours and our catering and bar option mean you can have an event to remember!

Downstairs Restaurant
Our downstairs restaurant boasts beautiful views over the water and access to our outside seating area alongside the canal basin. The restaurant has space for up to 100 people for your special occasion.

Waterfront Weddings
Your wedding is your special day, so all of our wedding packages are bespoke and created especially for you and your big day. Please get in touch with the team directly to discuss your requirements.

Saying Goodbye
Organising a funeral can be a difficult time, so allow our team to take a little of the stress out of the occasion. We are able to work at short notice, all we need from you is menu choice and an idea of how many people you are expecting. There is no venue hire charge.

01858 434702 | info@waterfrontharborough.co.uk

THE WATERFRONT
BAR & RESTAURANT

The Waterfront in Market Harborough is a picturesque dining location, situated on the water's edge at Union Wharf canal basin, offering stunning views of the canal and narrowboats.

Inside is contemporary and comfortable with an open plan dining room on the ground floor, which can comfortably seat 70 people, and a relaxed bar area upstairs where customers can enjoy a pre-dinner drink, or post-dinner coffee.

Year Round Dining

In the summer months there is the opportunity to eat outside under the parasols at the water's edge and take in the views.

In the winter months, why not try our cosy igloos for a unique waterside dining experience.

Why not visit our other sides, based in Leicestershire:
Foxton Locks Inn, Foxton and The Swan, Kibworth.

FOXTON LOCKS INN & THE OLD BOATHOUSE
www.restaurantfoxtonlocks.co.uk

The Swan KIBWORTH
www.kibworthswan.co.uk

GF Gluten Free | GFa Gluten Free Adaptable | DF Dairy Free | V Vegetarian | VE Vegan | VEa 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.

THE WATERFRONT
BAR & RESTAURANT

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www.waterfrontharborough.co.uk