

## NIBBLES

- Marinated Olives **Vg/GF £6**
- Toasted Sourdough, Olives,  
Balsamic Vinegar & Olive Oil **Vg/GFA £9**
- Baked Camembert (To Share), Fruit Chutney,  
Toasted Sourdough **V/GFA £16**
- Garlic Focaccia **V £5**
- Garlic & Cheese Focaccia **V £6**
- Toasted Sourdough & Butter **V £5**
- Truffle Oil & Parmesan Fries **£7**
- Thick Cut Chips **V £6**
- Cheesy Chips **V £7**
- French Fries **V £5**
- Crispy Onion Rings **V £5**
- Mixed Salad **Vg/GF £5**
- Parmesan Cheese **£2**
- Two Gluten Free Bread Rolls & Butter **V/GF £5**
- Medley of Vegetable **V/GF £6**  
Tenderstem Broccoli, Carrots,  
French Beans, Sugar Snap Peas

## STARTERS

- Mussel Chowder **GFA £8**  
With Toasted Sourdough
- Chicken Liver Pâté **GFA £7**  
With Fruit Chutney and Toasted Sourdough
- Sweet Chilli Honey King Prawns **GF £9**  
With Oriental Vegetables
- Moroccan Spiced Cauliflower Bites **Vg/GF £7**  
With a Moroccan Zaalouk Dip
- Crispy Fried Brie **V £8**  
Served with Cranberry Sauce

Some of our food contains allergens, Please speak to a member of staff for more information.

## MAINS

- Chargrilled 10oz Ribeye Steak **GF £28**  
With Thick Cut Chips, Tomato Compote,  
French Beans & a Blue Cheese Sauce
- Haddock 'Smokie' **GF £19**  
Flaked Smoked Haddock Fillet with Leeks, Cherry  
Tomato & Spring Onion, bound in Crème Fraîche.  
Topped with Sliced New Potatoes & Parmesan.
- The Waterfront Burger **GFA £17**  
Chargrilled Beef Patty, Streaky Bacon, Swiss Cheese,  
Tomato, Gherkin, Iceberg, Burger Sauce &  
Toasted Bun. Served with Fries
- Pan Fried Sea Bass Fillet **GF £18**  
With Isle of Wight Black Garlic Risotto,  
Tenderstem Broccoli & Sun Dried Tomato Oil
- Traditional Fish and Chips **GFA £17**  
Beer Battered Cod Fillet, Thick Cut Chips,  
Mushy Peas & Tartare Sauce
- Breaded Whole Tail Scampi **GFA £16**  
Crispy Fried Scampi, Thick Cut Chips,  
Garden Peas & Tartare Sauce
- Vegan Chickpea Curry **Vg/GF £16**  
Mild Chickpea, Tomato & Spinach Curry.  
Served with Basmati Rice
- Waterfront Lasagna **£17**  
With Smoked Bacon & Rosemary, Served  
with Focaccia Garlic Bread
- Cider Braised Pork Belly **GF £18**  
With Dijon Mustard Mash,  
Diced Root Vegetables & Cider Jus
- Medley of Mediterranean  
Vegetables **Vg/GF £17**  
Chargrilled Mediterranean Vegetables with New  
Potatoes, Tomato Compote, Rocket & Basil Oil
- Chicken, Goats Cheese & Pesto Gnocchi **£18**  
Pan Fried Chicken Breast with Goats Cheese, Cherry  
Tomatoes, Spinach, Gnocchi & Pesto

### KIDS ONLY MENU £7

Beef Burger, Fries & Beans GFA  
Pasta, Tomato Sauce & Cheese V/GFA  
Fish & Chips with Garden Peas GFA  
Chicken Bites, Fries & Beans

### KIDS DESSERTS £5

Fruit Crumble & Ice Cream V  
Warm Belguim Waffle, Ice Cream  
& Toffee Sauce V  
Chocolate Brownie & Chocolate Sauce V  
Selection of Ice Cream V/GFA

### ONLY AVAILABLE FOR LUNCH 12 - 2.45pm

### SANDWICHES £9

(Gluten Free Bread Rolls Available on Request)  
With Fries

Toasted Focaccia, Sliced Chicken Breast,  
Melted Goats Cheese & Rocket

Toasted Focaccia, Roast Topside of Beef,  
Tomato Compote & Rocket

Toasted Focaccia, Chargrilled Vegetables,  
Blue Cheese & Tomato Compote

### JACKET POTATOES £9

With Red Cabbage Slaw

Smoked Haddock, Spring Onion  
& Crème Fraîche

Chargrilled Vegetables & Blue Cheese  
Sausage, Bacon & Cheddar Cheese

### DESSERTS £7

Lemon Crème Brûlée V/GFA  
With Shortbread

Sticky Toffee Pudding V  
With Toffee Sauce & Vanilla Ice Cream

Warm Chocolate Brownie V  
With Chocolate Sauce & Vanilla Ice Cream

Vegan Banoffee Cheesecake Vg/GF  
With Toffee Sauce &

Vegan Banana & Honeycomb Ice Cream

Plum, Pear & Cranberry Crumble V  
With Custard or Ice Cream

Selection of Isle of Wight  
Ice Creams or Sorbets V/GFA  
3 scoops of Ice Cream or Sorbet in a Waffle Basket  
Strawberry / Chocolate / Vanilla  
Honeycomb / Mint Choc Chip  
Pink Lemonade Sorbet / Blood Orange Sorbet  
Vegan Vanilla / Vegan Salted Caramel

ESTD 1984  
**THE WATERFRONT**  


V = Vegetarian / Vg = Vegan / GF = Gluten Free  
gfa = Gluten Free Option Available (Ask a member of staff)

Although all of our chips and fries  
are gluten free, our fryers are not.