

### STARTERS

Crispy Fried Shichimi Spiced Calamari GF £12 With Spring Onion, Lemon & Tarragon Tartare Sauce

#### Rum Cured Salmon GFA £13

Topped with Roasted Coriander Seed With Sweet Chilli Pearls, Cucumber, Toasted Croute, Coriander Mayo

#### Pickled Mackerel GF £12

Lightly Pickled Local Mackerel Fillet, Pickled Shallot, Cucumber, New Potato & Tomato Broth

# Marinated Tenderstem Broccoli Salad Vg/GF £11

With Rocket, Pecans, Sesame Seeds, Red Onion, Golden Raisins & Black Garlic Dressing

### Mexican Pork Croquette £12

Crispy Fried Panko Crusted Mexican Spiced Braised Pork Shoulder with Shredded Iceberg, Sour Cream, Guacamole, Mexican Salsa

### Baked Camembert V/GFA £19

Topped with Slow Roasted Balsamic Tomatoes
Served with Sourdough



# MAINS

### Red Wine Braised Beef Shin £24

Slow Braised Beef Shin with Parmesan Dauphinoise Potatoes, Celeriac Puree, Wild Mushrooms, Tenderstem Broccoli & Red Wine Jus

### Maple & Bourbon BBQ King Rib GF £20

Slow Cooked Pork Belly King Rib, Smothered in Maple Bourbon BBQ Sauce, Served with Skin On Fries & Coleslaw

# The Waterfront Burger GFA £19

Chargrilled Beef Patty, Streaky Bacon, Emmental Cheese, Tomato, Gherkin, Iceberg, Burger Sauce, Toasted Bun Served with Skin On Fries & Coleslaw

## Crispy Buttermilk Chicken Burger GFA £18.50

Marinated Chicken Thigh, Red Onion, Sriracha Mayo, Guacamole, Iceberg, Toasted Bun. Served with Skin On Fries & Coleslaw

#### Seafood Puttanesca Pappardelle GFA £23

King Prawns, Mussels, Calamari, Samphire & Pappardelle Pasta bound in a Tomato Sauce with Olives, Garlic, Capers & Oregano

# Sri Lankan King Prawn Curry GF £23

Pan Fried Spiced King Prawn Tails Cooked in a Mild Sri Lankan Curry Sauce with Tomato, Coconut, Pak Choi & Sugar Snap Pea Served with Steamed Rice

#### Roasted Haddock Fillet GF £23

With Diced New Potatoes, Sweet Chilli Pearls, Samphire, Sugar Snap Peas, Mussels & Herb Cream

### Traditional Fish and Chips GFA £19.50

Beer Battered Cod Fillet, Skin On Thick Cut Chips, Mushy Peas & Tartare Sauce

# Breaded Whole Tail Scampi GFA £18.50

Crispy Fried Scampi, Skin On Thick Cut Chips, Garden Peas & Tartare Sauce

# Black Garlic & Mushroom Stroganoff Vg/GF £21

Chestnut Mushroom, Wild Mushroom & Isle of Wight Black Garlic Stroganoff with Paprika & Yoghurt. Served with Steamed Rice

#### Vegan Aubergine Tagine Vg/GF £20

Moroccan Spiced Aubergine & Chickpea Stew with Tomato, Quinoa, Baby Spinach & Apricot

We do not automatically add a gratuity to the bill, if you would like this added please ask when paying - Thank you.







# NIBBLES

Garlic Focaccia V £6.50

Garlic & Cheese Focaccia V £7.50

Toasted Sourdough and Butter V £4.50

Truffle Oil & Parmesan Fries £7.50

Marinated Olives Vg/GF £6.50

Marinated Olives & Toasted Focaccia V/GFA £9.50

Toasted Focaccia, Marinated Olives Olive Oil & Balsamic V/GFA £11

Skin On Chips V £6.50

Cheesy Chips V £7.50

Skin On Fries V £5.50

Crispy Panko Onion Rings V £6.50

Waterfront Coleslaw V/GF £5.50

Parmesan Cheese £3

Gluten Free Bread Rolls and Butter V/GF £5

Waterfront Salad V/GF £6.50

Rocket, Cherry Tomato, Red Onion, Cucumber, Sweet Pepper, Balsamic Dressing

Waterfront Medley of Vegetable V/GF £8

Tenderstem Broccoli, Baby Carrots, Sugar Snap Peas, Asparagus FOR LUNCH ONLY ~ 12-2.30pm

# SANDWICHES £11

Served with Skin On Fries (Gluten Free Bread Rolls £2 Extra)

Toasted Focaccia, Smoked Salmon, Cream Cheese & Wasabi Cucumber

Toasted Focaccia, Pastrami Beef, Tomato, Gherkin & Mustard

Toasted Focaccia, Chickpea, Pecan & Cranberry, Red Onion & Rocket

# GF JACKET POTATO £11

Served with Waterfront Coleslaw

Vegan Mushroom Stroganoff

Smoked Salmon, Cream Cheese & Wasabi Cucumber

Bacon, Sausage & Cheese

Chickpea, Pecan & Cranberry

**Baked Beans & Cheese** 

Separate Garden Menu available for dining outside



# **DESSERTS £8**

#### Cheesecake of the Week V

Caribbean Rum Pineapple V/GF
Chargrilled Rum Marinated Pineapple, Coconut Ice
Cream, Rum Caramel Sauce & Flaked Coconut

Chocolate Nemesis V/GF
With Blackberry Sauce, Clotted Cream Ice Cream

#### Crèma Catalana V

Spanish Custard Dessert Flavoured with Orange & Cinnamon, Topped with Caramelised Sugar. Served with a Florentine Biscuit

Strawberry Shortbread (Vegan & GF available)
Fresh Strawberries, Vanilla Shortbread,
Strawberry Sauce, Mint, Raspberry Sorbet

Selection of Ice Creams or Sorbets V/GFA

3 scoops of Ice Cream or Sorbet
Coconut / Clotted Cream
Honeycomb / Raspberry Sorbet
Vegan Wild Berry / Vegan Chocolate Brownie

# KIDS ONLY MENU £7

Beef Burger in a Bun,
Skin On Fries & Baked Beans GFA
Roast Cod Fillet, New Potatoes & Vegetables
Puttanesca Pasta & Cheese V/GFA
Fish & Chips with Garden Peas GFA

1/2 BBQ King Rib, Skin On Fries & Coleslaw GF
Scampi & Chips with Garden Peas GFA
Chicken Bites, Fries & Baked Beans

# KIDS DESSERTS £5

Chocolate Nemesis & Ice Cream V/GF

Warm Belgium Waffle,
White Chocolate Sauce & Ice Cream

Strawberries, Vanilla Shortbread
& Ice Cream Vg/GF

Selection of Ice Cream V/GFA

We do not automatically add a gratuity to the bill, if you would like this added please ask when paying - Thank you.



