

SUNDAY LUNCH MENU

NIBBLES

Garlic Focaccia V £6.50

Garlic & Cheese Focaccia V £7.50

Truffle Oil & Parmesan Fries £7.50

Marinated Olives Vg/GF £6.50

Focaccia, Olives Olive Oil

& Balsamic Glaze V/GFA £11

Thick Cut Skin-on Chips V £6.50

Cheesy Chips V £7.50

Skin-on Fries V £5.50

Crispy Panko Onion Rings V £6.50

Parmesan Cheese £3

Gluten Free Bread Rolls and Butter V/GF £5

Waterfront Rocket Salad V/GF £6.50

Rocket, Sliced Tomato, Red Onion & Balsamic Glaze

Waterfront Medley of Vegetables V/GF £8

Tenderstem Broccoli, Mange Tout, Glazed Carrots, Sugar Snap Peas

STARTERS

Vegan Crispy Fried
Cauliflower Florets Vg/GF £11

Cherry Tomato Compote, Turmeric Coconut Yoghurt Dressing, Nutty Dukkah Spice Mix & Pea Shoots

Japanese Fishcakes GF £12

Fresh Cod Fillet Bound with Sake,
Ginger & Oriental Vegetables, Shaped & Fried.
With Pickled Ginger, Wasabi Cucumber
& Tonkatsu Sauce

Sticky Pork Belly Bites £10

Confit Pork Belly Bites Cooked in a Sticky Hoisin Honey Soy Glaze on a Cucumber, Spring Onion & Sesame Seed Salad

MAINS

Traditional Fish and Chips GFA £19.50

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

The Waterfront Burger GFA £19

Chargrilled Beef Patty, Streaky Bacon, Emmental Cheese, Tomato, Gherkin, Iceberg, Burger Sauce, Toasted Bun.

Served with Skin-on Fries

Breaded Whole Tail Scampi GFA £19

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

Pan Fried Sea Bream Fillet GF £22

On a Roasted Cherry Tomato, Shallot, Oregano & Caper Ragu with Butter Bean Stew & Crispy Kale

Black Garlic Puy Lentils Vg/GF £20

Slow Braised Puy Lentils cooked in Red Wine with Crushed Black Garlic, Thyme, Shallots & Carrots, Served with Roasted Golden Beetroot, Tenderstem Broccoli & Sun-Dried Tomato Oil

DESSERTS

Carrot & Walnut Pudding V £9

Warm Sponge Pudding Served with Maple Sauce & Maple Walnut Ice Cream

Cherry Curd Cheesecake £9

Red Cherry & Mascarpone Cheesecake on a Chocolate Biscuit Crumb with Red Cherry Compote

Vegan Raspberry Shortbread GF £8

Raspberry Compote, Vanilla Shortbread, Raspberry Sauce, Mint, Raspberry & Sorrel Sorbet

Selection of Ice Creams V/GFA £19

3 scoops of Ice Cream or Sorbet
Maple-Walnut / Vanilla / White Chocolate
Raspberry & Sorrel Sorbet / Mango Sorbet
Vegan Chocolate Brownie

FOR LUNCH ONLY ~ 12-2.30pm

TOASTED FOCACCIA £12

With Skin On Fries (Gluten Free & Vegan Bread Available)

Sliced Pastrami Beef, Emmental Cheese, Sliced Tomato, Rocket, Sliced Gherkin & Yellow Mustard GF

Crushed Chickpea Bound with Chopped Pecans, Dried Cranberry, Spring Onion, Mustard, Vegan Mayo & Rocket Vg/GF

Crispy Fried Cod Fishfingers, Tartare Sauce & Wasabi Cucumber

JACKET POTATO £12

With Rocket Salad

Crushed Chickpea Bound with Chopped Pecans, Dried Cranberry, Spring Onion, Mustard, Vegan Mayo Vg/GF

Pan Fried Chopped Pork Sausage, Bacon Lardons & Melted Cheddar Cheese

Pan Fried King Prawn Tails cooked in Black Garlic Butter **GF**

KIDS ONLY MENU £7

Beef Burger in a Bun, Skin-on Fries & Baked Beans GFA

> Puttanesca Pasta & Cheddar Cheese GFA

Fish & Chips with Garden Peas GFA
Scampi & Chips with Garden Peas GFA
Chicken Bites, Skin-on Fries
& Baked Beans

KIDS DESSERTS £5

Carrot & Walnut Pudding with Vanilla Ice Cream V

Pretzel Chocolate Brownie & White Chocolate Ice Cream V

Vegan Raspberry Shortbread Vg/GF
Selection of Ice Cream V/GFA

Maple-Walnut / Vanilla / White Chocolate Raspberry & Sorrel Sorbet / Mango Sorbet Vegan Chocolate Brownie

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

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





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



