

NIBBLES

Garlic Ciabatta **V** £6.50

Garlic & Cheese Ciabatta **V** £8

Freshly Baked Ciabatta and Butter **V** £5

Truffle Oil & Parmesan Fries £8

Marinated Olives **Vg**/**GF** £6.50

**Ciabatta, Olives, Olive Oil
& Balsamic Glaze** **V**/**GFA** £12

Thick Cut Skin-on Chips **V** £6.50

Cheesy Chips **V** £8

Skin-on Fries **V** £6.50

Crispy Panko Onion Rings **V** £7

Parmesan Cheese £2

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** £9

Tenderstem Broccoli, Mange Tout,
Baby Carrots & Sugar Snap Peas

STARTERS

Vegan Crispy Fried Mozzarella Arancini **Vg** £11

Vegan Mozzarella Chunks Wrapped in Basil Risotto,
Breaded & Crispy Fried. With Marinara Sauce

Gin & Tonic Cured Salmon **GF** £13

Pickled Radish, Candied Beetroot, Orange Segments,
Pea Shoots & Lemon & Horseradish Dressing

Korean Meatballs £12

Korean Beef Meatballs Cooked in a Gochujang Glaze
on a Korean Cucumber Salad with Spring Onion,
Sesame Seeds & Gochugaru

Glazed Goat's Cheese **V**/**GF** £11

On an Autumn Salad of Celeriac, Beetroot,
Apple, Pecan, Carrot & Pomegranate
with a Maple-Mustard Dressing

Green Goblin King Prawns £13

Sautéed King Prawn Tails Cooked in Green Goblin
Green Chilli, Coriander, Garlic & Coconut Milk Sauce
with Thai Vegetable Salad

MAINS

Roasted Cod Loin GF £24

Herby Sliced New Potatoes, Roasted Cherry Tomatoes, Mixed Olives, Diced Courgettes & Herb Oil

Traditional Fish and Chips GFA £19.50

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

The Waterfront Burger GFA £19.50

Chargrilled Beef Patty, Streaky Bacon, Monterey Jack Cheese, Tomato, Gherkin, Iceberg Lettuce, Burger Sauce & Toasted Glazed Bun. Served with Skin-on Fries

Pan Fried Sea Bass Fillet GFA £26

With Egg Noodles, Pak Choi, Ginger, Onion, Chilli, Carrot, Coriander & Thai Honey Sauce

Breaded Whole Tail Scampi GFA £19

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

Sautéed Sesame & Cumin Beef & Broccoli £24

Sautéed Sliced Flat Iron Steak Marinated with Cumin Seeds, Cooked with Broccoli, Spring Onion, Garlic, Ginger & Chilli. Served with Herby Potato Wedges

**Slow Braised Cider
& Honey Breast of Lamb GFA £23**

With Olive, Tomato & Spinach Crushed New Potatoes, Baby Carrots, French Beans & Lamb Jus

Vegetable Stroganoff Vg/GF £21

Butternut Squash, Carrot, Baby Corn, Red Pepper & Tenderstem Broccoli Cooked in a Coconut Yoghurt & Paprika Stroganoff Sauce. Served with Steamed Rice

Sweet Potato & Lentil Curry Vg/GF £21

Aromatic Curry with Sweet Potato, Red Lentils, Scotch Bonnet Chilli, Curry Spices & Coconut Milk. Served with Steamed Rice

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



Find us on Instagram -
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01983 756969
www.eatbythesea.com

FOR LUNCH ONLY ~ 12-2.30pm

TOASTED CIABATTA PANINI £12

With Autumn Salad & Maple-Mustard Dressing
(Gluten Free Available)

Sliced Pastrami Beef, Monterey Jack Cheese,
Tomato, Gherkin & American Mustard **GF**

Chargrilled Courgette, Red Pepper & Tomato
Bound in Harissa Hummus **Vg/GF**

Smoked Salmon, Feta,
Capers & Lemon Mayonnaise

FOR LUNCH ONLY ~ 12-2.30pm

JACKET POTATO £12

With Autumn Salad & Maple-Mustard Dressing

Chargrilled Courgette, Red Pepper & Tomato
Bound in Harissa Hummus **Vg/GF**

Sausage & Butterbean Ragu with Tomato,
Onions & Baby Spinach

Green Goblin King Prawn Mayo with
Fresh Herbs, Green Chilli, Caper & Garlic **GF**

ROAST DINNER £20

Choice of Roasts or Vegetarian Option

Roast Potatoes, Yorkshire Pudding, Maple-Rosemary Glazed Carrots,
Sticky Red Cabbage, Triple Cheese Cauliflower Bake, Swede Mash & Gravy

Served every Sunday 12~2pm

DESSERTS £8.50

Ginger Sponge Pudding V
With Stem Ginger Caramel Sauce
& Ginger Caramel Ice Cream

Pear, Blackberry & White Chocolate Crumble V
With Vanilla Ice Cream

Honey & Thyme Baked Feta V/GFA
With Baked Ciabatta & Chunky Tapenade
(Olives, Walnuts, Sun Blushed Tomatoes & Diced Chilli)

Chocolate Orange Crème Brûlée V
With Chocolate Orange Brownie Cookie

**Vegan Raw White Chocolate
& Cranberry Cheesecake V/GF**
With Raspberry & Sorrel Sorbet

Selection of Ice Creams V/GFA
3 Scoops of Ice Cream or Sorbet
Ginger Caramel / Madagascan Vanilla / Strawberry
Raspberry & Sorrel Sorbet / Mango & Passionfruit Sorbet
Vegan Chocolate

KIDS ONLY MENU £7

**Beef Burger in a Bun,
Skin-on Fries & Baked Beans GFA**
Tomato Sauce, Pasta & Cheddar Cheese V /GFA

**Jumbo Fish Finger,
Skin-on Fries & Garden Peas GFA**

**Vegetable Finger,
Skin-on Fries & Garden Peas GFA**
Chicken Strips, Skin-on Fries & Baked Beans

KIDS DESSERTS £5

**Mini Doughnuts, Vanilla Ice Cream,
Marshmallows & Chocolate Sauce V**

**Warm Chocolate Brownie
& Vanilla Ice Cream Vga/GFA**

Strawberry Sundae GF

Selection of Ice Cream V

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