

GLASS OF FIZZ

(By the glass - 125ml)

Waterfront Prosecco 9.95

Prosecco Rosé Extra Dry 10.45

Cava Pupitre Castell d'Or 11.45

Passion Fruit or Peach Bellini 12.00



GLASS OF FIZZ

(By the glass - 125ml)

House Champagne 14.00

Pommery Brut Royal 16.50

Laurent Perrier Rosé 24.50

Veuve Clicquot Yellow Label 18.00

Marinated Olives (GFO, VG)

Bloomer Bread, Olive Oil & Balsamic Vinegar 8.00

A glass of Prosecco & 3
Rock Oysters (GFO, DF) 21.95

STARTERS

Ham Rilette (DF, GFO)

Piccalilli & Toasted Focaccia 12.00

Rock Oysters (GFO, DF)

3 for 14.00 / 6 for 26.00 / 12 for 48.00

Hummus & Roasted
Vegetables on Focaccia

Croute (VG, GFO) 11.00

Smoked Salmon

Potato & Dill Pancake, Sour Cream,
Soused Red Onion 14.00

Cured Parma Ham &
Cantaloupe Melon

(GF, DF) 12.00

Burrata (V)

Heritage Tomato, Olive Crumb 12.50

Warm Halloumi Salad (V)

Olives, Tomatoes, Seasonal Leaves,
Croutons & House Dressing 12.00

Smoked Haddock, Cod
& Salmon Fish Cake

Salsa Verde & Watercress 12.00

Prawn & Crayfish Cocktail

Crevette, Gem Lettuce, Bloomer Bread,
Marie Rose Sauce 13.50

MAINS

10oz Sirloin Steak (GF)

Vine Tomatoes, Watercress,
Chunky Chips 35.00

Peppercorn Sauce 2.50 / Stilton Sauce 2.50

Garlic Butter 2.50

Traditional Fish & Chips (GFO, DFO)

Crispy Batter, Mushy Peas, Chunky Chips 24.00

Confit Duck Leg

Crispy Potato Terrine, Cavolo Nero,
Plum Sauce 26.00

10oz Ribeye Steak (GF)

Vine Tomatoes, Watercress,
Chunky Chips 35.00

Peppercorn Sauce 2.50 / Stilton Sauce 2.50

Garlic Butter 2.50

Seafood Platter for One (GFO, DF)

Rock Oysters, Clams, Prawns,
Crayfish, Mussels, Crevettes,
Dressed Crab, Chunky Chips,
Bloomer Bread, Garlic Aioli,
Marie Rose Sauce 55.00

Roasted Hake

Spring Onion Croquette, Tenderstem
Broccoli, Carrot & Cumin Puree 26.00

Cold Poached Salmon (GF, DF)

Dressed Leaves, New Potatoes,
Tzatziki 24.00

The Waterfront

Classic Burger (GFO)

Sourdough Bun, Chunky Chips,
Gem Lettuce, Tomato, Gherkin,
Red Onion & Coleslaw 23.50

Chicken Supreme (GF)

Dauphinoise Potato, Fine Beans,
Peppercorn Sauce 25.00

Chicken Caesar Salad (GFO)

Gem Lettuce, Anchovies,
Croutons, Parmesan 23.00

Add Cheese 1.50 / Add Smoked Bacon 1.50

Artichoke Ravioli (VG)

Garlic & Truffle Oil,
Artichoke Velouté 24.00

Moroccan Style Chickpea &
Mixed Vegetable Casserole (VG)

Couscous & Crispy Tofu 24.00

EXTRAS

Chunky Chips 5.00

New Potatoes 5.00

Bloomer Bread & Butter 5.00

Coleslaw 5.00

Seasonal Vegetables 5.00

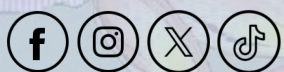
Tomato & Red Onion Salad 5.00

Mixed Leaves 5.00

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available | (DF) Dairy Free | (DFO) Dairy Free Option Available

For the Children's Menu, please turn over your placemat to reveal the menu and a colouring-in picture. Dessert menu available.

All dishes are freshly prepared using locally sourced ingredients. Fish dishes may contain small fish bones. All menu items subject to availability. If you have any questions regarding ingredients, or if you have a food allergy, please speak to your server before ordering.



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