

## Grazing

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| <b>Roasted Padrón Peppers</b> (pb)                                                                | 6.5 |
| smoked salt                                                                                       |     |
| <b>Corn Ribs</b>                                                                                  | 7.5 |
| sour cream, parmesan, chives                                                                      |     |
| <b>Hummus</b> (pb)                                                                                | 8.5 |
| lemon, grilled sourdough                                                                          |     |
| <b>Smoked Mackerel Pâté</b>                                                                       | 9.5 |
| dill, shallots, horseradish cream                                                                 |     |
| <b>Charcuterie Board</b>                                                                          | 18  |
| house pickle, chilli mustard, grilled sourdough                                                   |     |
| <b>Grazing Board</b> (v)                                                                          | 18  |
| hummus, tzatziki, charred artichokes & olives, marinated tomatoes, stuffed vine leaves, sourdough |     |

## Starters

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>Chilled Pea Soup</b> (pba)                                 | 9  |
| goats cheese, crispy pancetta, grilled sourdough              |    |
| <b>Smoked Ham Croquette</b>                                   | 12 |
| house pickle, paprika sour cream                              |    |
| <b>Cod Cake</b>                                               | 12 |
| hispi cabbage & caraway salad, trout roe, dill mayo           |    |
| <b>Grilled Tenderstem Broccoli</b> (v)                        | 12 |
| cauliflower purée, cashel blue cheese, mixed seeds & croutons |    |
| <b>Pan Seared Chicken Thigh</b>                               | 13 |
| sundried tomato pesto, chargrilled artichoke & rocket         |    |
| <b>Cured Sea Trout</b>                                        | 13 |
| green beans, peas, cabbage ash & orange mayo                  |    |

## Mains

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| <b>Sundried Tomato Gnocchi</b> (pba)                                            | 18   |
| parmesan, crispy shallot, balsamic                                              |      |
| <b>Seared Halloumi</b> (v)                                                      | 18.5 |
| hot honey glaze, romesco sauce, padrón peppers                                  |      |
| <b>Chicken Caesar Salad</b>                                                     | 19   |
| grilled chicken, cos lettuce, pancetta, anchovy                                 |      |
| <b>The Waterway Burger</b> (pba)                                                | 19   |
| beef patty, brioche, red leicester cheese, gherkin, tomato, secret sauce, fries |      |
| <b>Chicken Paillard</b>                                                         | 20   |
| lemongrass, cucumber & ranch relish, rocket, seaweed salad                      |      |

## From The Grill

|                                                    |    |
|----------------------------------------------------|----|
| <b>Salmon</b>                                      | 25 |
| green beans, new potato, lemon mayo & capers       |    |
| <b>Pork Cutlet</b>                                 | 25 |
| calamansi & green chilli yoghurt dressing          |    |
| <b>Halibut</b>                                     | 27 |
| tenderstem broccoli, dashi butter sauce            |    |
| <b>Lamb Rump</b>                                   | 28 |
| pea purée, fennel & rocket, chicken jus            |    |
| <b>Whole Roasted Bream</b>                         | 30 |
| brown shrimp, caper butter sauce, charred baby gem |    |
| <b>Ribeye</b>                                      | 32 |
| slow roasted plum tomato, baby gem, ranch dressing |    |

## Desserts

|                                                  |       |
|--------------------------------------------------|-------|
| <b>Salted Caramel Affogato</b>                   | 6     |
| vanilla ice cream, salted caramel                |       |
| <b>Chocolate Brownie</b> (gf)                    | 8.5   |
| vanilla ice cream, salted caramel sauce          |       |
| <b>Coconut Panna Cotta</b> (pb)                  | 9     |
| fresh strawberries & basil, pumpkin seed praline |       |
| <b>Crème Brûlée</b>                              | 9     |
| raspberry & shortbread                           |       |
| <b>Eton Mess</b>                                 | 9     |
| strawberry, meringue, cream                      |       |
| <b>British Cheese Board Selection</b>            | 10/18 |
| pear & apple chutney, crackers                   |       |

## Sides

|                                                               |
|---------------------------------------------------------------|
| <b>Peppercorn Sauce</b> - 3.5                                 |
| <b>Hispi &amp; caraway salad</b> - 5                          |
| <b>Rocket &amp; seaweed salad</b><br>shaved parmesan - 5      |
| <b>Charred baby gem</b> , crispy shallot & ranch dressing - 5 |
| <b>Buttered Baby Potatoes</b> , mint - 6                      |
| <b>Grilled tenderstem broccoli</b> , dukkah - 6               |
| <b>Fries</b> - 6 / <b>Sweet potato fries</b> - 7              |
| <b>Panzanella</b> , mozzarella, shallot, focaccia & basil - 7 |

pb(a) - plant-based (available) / v - vegetarian

# food MENU

THE WATERWAY



### Weekend Brunch

Delicious flavours to start your day  
10am -12pm



### Sunday Roast

Roast beef, pork & chicken served from  
midday till it's gone



Please scan  
for allergen  
information

Some of our dishes contain one or more of the 14 key allergens. Please ask a staff member for more detailed information A discretionary 12.5% service charge will be added to your bill. All service charge is paid out to staff who work directly for The Waterway