

The Waterway

STARTERS

Soup of the day please ask your server (V)	6
Chargrilled squid sweet chilli sauce, balsamic vinegar & mixed leaves	8 / 15
Goat's cheese fritters smoked tomato & garlic chutney, baby leaf salad (V)	8 / 14
Moules frites garlic, parsley, & Sauvignon Blanc	11 / 18
Terrine de campagne pork & liver pâté, tomato chutney, crispy leaves & sourdough bread	8

Greek style octopus salad feta, peppers, kalamata olives, shallots, capers, coriander, mint, lemon & olive oil	11
Seared scallops with salmon caviar Jerusalem artichokes, wild garlic purée & aged balsamic vinegar	9
Saint-Marcellin on brioche soft cow's cheese, wild rocket, sun dried tomato pesto & pine nuts (V)	10
Severn & Wye smoked salmon horseradish chantilly, caper berries & artisan bread	11.5

TO SHARE

Arancini truffle mayonnaise & baby watercress (V) 8
Chef style quesadillas root vegetables, aged cheddar & rocket (V) 12
Fine selection of charcuterie chilli olives & pickles 12.5
Mezze platter hummus, grilled halloumi, bruschetta, tzatziki, red pepper feta, olives & grilled pitta (V) 12.5 / 18.5
Atlantic prawns aioli & watercress 7 / 14

SALADS

Burratina & heritage tomato asparagus, chives & vinaigrette (V)	15.5
Caesar salad lettuce, croutons, fresh anchovies & parmesan	9.5
with grilled chicken	15.5
with Atlantic prawns & crayfish	18.5
Roast corn-fed chicken salad baby kale, cucumber, roast peppers, free range eggs & passion fruit vinaigrette	9.5 / 17

FISH

Roast fillet of salmon pepperonata & basil pesto	18.5
Roast sea bass fillet purple potato, French beans, kalamata olives & creamy sundried tomato sauce	18.5
Seared tuna steak asparagus, roman artichokes & yellow beetroot salsa	19.5
Lobster & prawns casarecce pasta chilli, herbs & vine tomatoes	22.5

MAINS

Quinoa, broccoli, orange & pomegranate fried shallots, pine nuts, cherry tomato & tahini lemon dressing (V) 15	15
Asparagus & ricotta ravioli creamy herb sauce (V) 14	14
Homemade BBQ ribs French fries & crispy leaves 16	16
Confit Gressingham duck à la niçoise French beans, Jersey royal potatoes, heritage tomatoes & lemon vinaigrette 17	17
Pepper-crusting boneless short rib of beef dauphinoise potatoes, roast tomato & jus 19	19
Chargrilled chateaubriand chestnut mushrooms, persillade, French fries, bordelaise or bearnaise sauce 69 (To share)	69

ROTISSERIE

Half rotisserie corn-fed chicken French fries, salad & beetroot coleslaw 19.5	19.5
Ask your server for our weekly rotisserie special	

FROM THE GRILL

Steaks served with French fries & salad	
Sirloin 220g	22
Rib eye 350g	29
English lamb steak spiced aubergine, sweet plum tomatoes, sultana & herbs	18
Halloumi & portobello burger cucumber & mint salsa, beef tomato (V)	14
Chicken burger comté, roast peppers, sun-dried tomatoes & harissa yogurt	15.5
Deluxe beef burger aged cheddar, crispy bacon, pickles, tomato chutney	16
The Waterway super deluxe beef burger foie gras, aged cheddar, crispy bacon, pickles, tomato chutney	18.5
Lobster & prawn burger tartare sauce & watercress	22.5

Burgers are served with French fries & baby gem lettuce)
(Our steaks are 28 days dry aged from the Dedham Vale
Farm & are served with either béarnaise or peppercorn sauce)

ON ARRIVAL

Spiced queen green marinated olives (V)	3.5
A selection of baked artisan breads (V)	2.5

Did you know ...

Under the Waterway we have a bar, lounge
& dining room which is also available
for private hire.

Ask for more info or visit our website

SIDES

Rocket & parmesan salad (V)	6
French beans (V)	4
Dauphinoise potatoes (V)	6
Broccoli & almonds (V)	5
French fries	4.5 (V)
Plum tomato & red onion salad	6 (V)

Weekend brunch
Saturday & Sunday, 10am-1pm

Sunday Roasts
with Yorkshire pudding
& all the trimmings.

ASK YOUR SERVER FOR OUR DAILY SPECIALS

www.thewaterway.co.uk

(V) Vegetarian

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

BAR SNACKS & DRINKS

OUR SIGNATURE COCKTAILS

Cartel 54 Olmeca Reposado tequila shaken with pineapple juice, agave nectar, lime juice, lemongrass & ginger	9.5
Cranberry Typhoon Zubrowka vodka shaken with lychee liqueur, cranberry juice, lime juice, cucumber & topped with prosecco	9.5
Apple Bite Hendrick's gin shaken with Italicus, apple juice, vanilla syrup, lime juice & cucumber	10
Watermelon Martini Stolichnaya vodka & vanilla syrup shaken with watermelon, lime juice & mint	9.5
Basil Smash Beefeater gin, lime juice, gomme, basil leaves & raspberries	9.5
Aztec Sling smokey Mezcal shaken with Falernum, lime juice, Peychaud's bitters, agave nectar, pineapple & grapefruit juice	9.5
Passionate Rummer Sailor Jerry spiced rum & Disaronno mixed with Falernum, passion fruit syrup, lime juice coconut water, & Angostura bitters	9.5
Mount Old Fashioned Mount Gay XO stirred with Aztec chocolate & orange bitters & gomme	10

SUMMER JUGS

Luxury Pimm's Pimm's, Beefeater gin, summer fruits, lemonade, dash of ginger ale	30
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White/Red/Rosé Sangria:

white wine, lemonade, peach liqueur, citrus & summer fruits	29
red wine, Hennessy VS, cinnamon syrup, orange juice, soda water & summer fruits	29
rosé wine, St-Germain, grapefruit juice, gomme, lemonade & summer fruits	29

GIN & THINGS

Only for the gin-oisseur! All 10.5

Roku	Indian tonic, fresh ginger & lemongrass
Hendrick's:	elderflower tonic, cucumber & rose water
Plymouth:	Mediterranean tonic, lime, lemon zest & pink peppercorns
Star of Bombay:	Mediterranean tonic, orange flower water & lemongrass
Pink Gordon's:	elderflower tonic, fresh strawberries & lime
Tanqueray:	Indian tonic, grapefruit zest & lemongrass

BAR SNACKS

Piper's potato crisps	1.5
Chilli crackers	2
Mixed toasted nuts	3
Mixed olives	3.5

0% ABV COCKTAILS & SPARKLING PRESSÉS

Pineapple Heaven passion & pineapple juice blended with banana & grenadine 5.5	Ginger & Raspberry Cooler raspberries, ginger, elderflower cordial, basil, green tea, gomme & lime juice 5.5
Hibiscus Limonade fresh lime juice mixed with hibiscus syrup & orange flower water & topped up with soda 5.5	Cucu-Nuts fresh cucumber mixed with almond syrup, fresh lime juice & coconut water 5.5
Amaro Collins Bitter Note Vermouth shaken with lime juice, orange flower water & gomme & topped up with soda 8	Virgin Mojito original / raspberry / strawberry Fresh mint & lime, gomme & ginger ale 5.5
Ginloe & Tonic aloe vera gin mixed with rose water & slimline tonic 8	Ginloe Martini aloe vera gin with Bitter Note Vermouth, coconut water, lime juice, cardamom & juniper berries 8

Kingsdown sparkling water

elderflower / rhubarb / orange / apple 3.25

DESSERTS

Triple chocolate brownie vanilla ice cream	6.5
Apple tart fine nougat ice cream	6.5
Honeycomb cheesecake	6.5
Victoria plum crème brûlée	6
Pecan pie pumpkin & honey ice cream	6.5
Paxton & Whitfield cheeseboard: celery, apricot relish, crackers	9
Mini doughnuts selection pistachio & Nutella	8

COFFEE, TEA & HOT CHOCOLATE

Espresso / Cortado	2.5
Double Espresso / Macchiato	3
Americano	3
Flat White / Cappuccino / Latte	3.5
Kokoa Collection: milk or white hot chocolate	4
Birchall whole leaf tea: Great Rift (English breakfast) Virunga earl grey Mao Feng green tea peppermint / lemongrass & ginger red berry & flower / camomile	3
Fresh mint tea	3

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Brut, Terre di Sant'Alberto, Veneto	NV	Italy	6.95
Pierre Mignon, Grande Reserve, Marne, Champagne	NV	France	9.50

WHITE WINE

			175ml	250ml	Carafe	Bottle
Macabeo Sobre Lias, La Mancha	2018	Spain	5.45	6.90	13.80	20.50
Pinot Grigio, Veritiere, Lombardia	2018	Italy	6.25	8.20	16.40	24.50
Chardonnay, The Googly, One Chain Vineyards	2018	Australia	6.35	8.65	17.30	26.00
Vinho Verde, Quinta da Lixa	2018	Portugal	6.60	8.90	17.50	26.50
Picpoul de Pinet, Beavignac	2018	France	6.85	9.35	18.70	28.00
Stoneburn, Sauvignon Blanc, Malborough	2017	NZ	7.70	10.10	20.00	30.00

RED WINE

Tempranillo Petit Verdot, La Mancha	2018	Spain	5.45	6.90	13.80	20.50
Montepulciano & Aglianico, Biferno, Molise	2015	Italy	6.60	8.65	17.35	26.00
Malbec, Man Meets Mountain, Mendoza	2018	Argentina	6.60	8.90	17.80	26.00
Rioja Crianza, Ramon Bilbao	2016	Spain	7.00	9.65	19.35	28.00
Pinot Noir, Santa Macarena	2018	Chile	7.00	9.65	19.35	28.00
Chateau Bellecroix, Bordeaux Superieur	2015	France	7.00	9.65	19.35	28.00

ROSÉ

Les Betes Rousses, Pays d'Herault	2018	France	5.65	7.35	14.65	22.00
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	2018	France	6.70	8.65	17.35	26.00
Saint-Roch Les Vignes Rosé, Provence	2018	France	8.10	10.70	21.40	32.00

Please ask for our full wine list - We also serve all wine in 125ml glasses if requested
All vintages are subject to change