

The Waterway Menu

Starters

Roast pumpkin soup <i>with chestnuts and winter truffle</i>	£5.50
Red onion & goats cheese tatin <i>with wild rocket and balsamic</i>	£6.75
Citrus marinated salmon <i>with fennel and green peppercorn salad</i>	£7.00
Chargrilled squid <i>with sweet chilli sauce, balsamic and mixed leaf salad</i>	£7.00
Grilled halloumi, fig and watercress salad <i>with truffle honey vinaigrette</i>	£7.50
Seared fillet of mackerel <i>with artichoke, parsley and garlic salad</i>	£7.50
Seared foie gras on brioche <i>with poached grapes and sauternes Jus</i>	£8.00
Game terrine, <i>caramelised red onions, melba toast and Armagnac jelly</i>	£8.00
Selection of Spanish charcuterie <i>with manchego and olives (serves 2)</i>	£9.25
Greek meze, <i>Hummus, stuffed vine leaves, tzatziki, red pepper feta, olives & grilled pitta (to share)</i>	£10.50/£17.50

Mains

Braised three bean casserole <i>with watercress, crème fraîche and rosemary crusty bread</i>	£11.00
Caesar salad <i>with char-grilled chicken, croutons, fresh anchovies and parmesan</i>	£12.00
Wild mushroom and chestnut risotto <i>with rosemary cream</i>	£12.00
The Waterway burger <i>with mustard mayo, mixed leaves, tomato salsa and chips</i>	£13.50
Seared black bream <i>with cavolo nero & honey glazed hazelnuts</i>	£14.50
Roast corn fed chicken breast <i>with tart fine of wild mushrooms, cavolo nero and tarragon sauce</i>	£16.50
Roast pheasant <i>with braised bacon, barley and whiskey cream sauce</i>	£19.50
Herb crusted salmon <i>with roast cocottes, confit cherry tomatoes and watercress veloute</i>	£17.50
Chargrilled 8oz grilled Hereford rib eye steak <i>with bone marrow crust, truffle mash and bordelaise sauce</i>	£18.50
Our special of the day <i>(please ask your waiter for today's special)</i>	Market price

Cote de boeuf *with mustard crust, truffle chips, autumn greens & béarnaise sauce (serves 2)* £46.50

Sides

Mixed Leaves / Chips / Buttered spinach / Tomato and onion salad / Mashed potato	£3.75
Rocket and parmesan / Roast Parsnips and Carrots	£4.25

Puddings

Affogato - <i>a scoop of vanilla ice cream, topped with espresso</i>	£4.25
Vanilla ice cream <i>with pedro ximenez, fragoli or mirtili liqueur</i>	£5.75
Winter berry crème brûlée <i>with sable biscuits</i>	£5.75
Poached rhubarb and pear crumble	£5.75
Chocolate and espresso pudding <i>with white chocolate Ice cream</i>	£5.75
A selection of British and French farmhouse cheeses <i>with quince and crackers:</i> <i>Compté, kidderton Ash goats cheese, Livarot, Cashel Blue, Hereford Hop.</i>	£7.50