

**Welcome to
The Waterside...**

While you decide...

Salted Cashew /Almond/ Crunchy Wasabi Peas	£3.50
Sweet Peppers Stuffed with Feta Cheese	£3.50
Mixed Olives	£3.50

Our Sharing Platters...

HOT BOX MELTING CAMEMBERT With carved honey mustard roast ham platter	£10.50
ANTIPASTI Parma ham, mixed olives, grilled vegetables and ciabatta	£10.50
NACHOS Cheddar cheese, salsa, sour cream, jalapenos and guacamole	£6.50
THE WATERSIDE BBQ PLATTER Sticky pork ribs, fiery chicken wings, minted lamb chops, corn on the cob and hand cut chips	£14.50

To begin...

SOUP OF THE DAY Freshly baked homemade bread	£4.50
HAM HOCK TERRINE Apple chutney, pickled cauliflower puree, garlic croute	£5.95
PAN FRIED MACKEREL Provencal vegetables, tomato fondue and tapenade crouton	£6.95
CHICKEN LIVER PATE Brioche toast, warm duck leg confit, kumquat compote	£5.25
PAN FRIED HAND DIVED SCALLOPS AND TEMPURA CALAMARI Pomodoro concasse, celeriac purée	£8.50
MUSHROOM AND ASPARAGUS RISOTTO Parmesan, balsamic reduction	£5.50
THAI MARINATED GRILLED TIGER PRAWN Pineapple salsa and pickled cucumber	£7.50

To follow...

CRISPY AND LIGHT BATTERED COD Hand cut chips, mushy peas, tartar sauce	£10.50
PAN FRIED SEA BREAM Scallion and pancetta mash, tomato fondue	£14.50
POACHED FILLET OF SOLE Saffron potato, sea food bisque	£14.50
ROAST WHOLE POUSSIN Fondant potato, baby vegetables, red wine jus	£14.50
SLOW COOKED PORK BELLY Rosti potato, calvados apple purée, cabbage	£12.50
OVEN ROASTED LOIN OF LAMB Three bean ratatouille, butternut squash puree, potato frittata	£16.50
BAKED VEGETABLE MOUSSAKA Courgette, aubergine, tomato, pepper	£9.50

From the grill...

RIB EYE STEAK 8oz 21 Day matured steak with sauté wild mushroom, roasted cherry vine tomato, onion rings, hand cut chips	£17.50
SIRLOIN STEAK 8oz 21 Day matured sirloin with sauté wild mushroom, roasted cherry vine tomato, onion rings, hand cut chips	£17.50
FILLET STEAK 8 oz A prime 21 day matured fillet served with fondant potato, sauté wild mushroom, balsamic shallots	£19.50
BEEF BURGER Hand cut chips, tomato relish, bacon, smoked applewood cheese, onion rings	£10.50

Salads...

HAM HOCK SALAD Celeriac, apple, grain mustard dressing	£8.95
CHICKEN CAESAR SALAD Anchovy fritters, smoked pancetta bacon	£8.95
MARINATED TOMATO AND MOZZARELLA Pesto, balsamic reduction	£6.50
POACHED PEAR SALAD Caramelised walnut, rocket leaves, stilton blue cheese dressing	£7.50
GRILLED VEGETABLES SALAD Olives, Greek feta cheese	£7.50

Side Orders ...

Hand Cut Chips
Thin Chips
Baby New Potatoes
Mashed Potato
Steamed Vegetables
Green Bean Shallot Salad
Tomato, Rocket and Parmesan Salad
Green Salad
Bread Basket and Dipping Oils

All priced at £2.95

For some, the best bit...

HAZELNUT AND VALRHONA DARK CHOCOLATE GANACHE CAKE Clotted cream ice-cream	£4.50
STICKY TOFFEE PUDDING Citrus toffee sauce, nougat ice cream	£4.50
SUMMER BERRY TRIFLE Vanilla cream, homemade custard, berry sorbet	£4.50
VANILLA PANACOTTA Mixed berry compote	£4.50
ROASTED VANILLA PINEAPPLE Vanilla ice cream, Malibu syrup, coconut cream	£4.50
CHEESE BOARD Selection of cheeses with oatcakes and homemade fruit chutney	£7.50

Whilst every effort is taken to prevent cross nut contamination, our kitchen is not a nut free environment. Please make our staff aware of any food allergies when ordering. Prices are inclusive of VAT charged at the current rate. All weights are prior to cooking and are approximate.

If you would like suggestions on the perfect wine to accompany your meal, please ask our friendly team who will be happy to help...

Sparkling Wine & Champagne...

Pinot Grigio Cuvée Rosé Brut, Casa Sant' Orsola, Spain Fashionably pink this pear fizz is light, dry and refreshing.	£15.50
Berri Estates Cuvée Brut, South-Eastern Australia Easy-drinking sparkling with a lively effervescence and hints of apple and pear flavours.	£17.00
Prosecco Extra Dry, Fantinel , Italy Fresh, dry and fruity. A smooth and pleasant, velvety and poetic flavour. By the glass: £3.95	£18.50
Fantinel Rosé Brut, Italy Delicious strawberry and redcurrant flavours, with a squeeze of sweetened lemon juice.	£21.00
Duval-Leroy Brut, France A fresh, modern style, selected by the Wine Spectator in its '100 Most Exciting Wines of 2008'.	£26.00
Bouché Père et Fils Brut Rosé, France A predominance of Pinot Noir gives a rich summer strawberry fruit flavour.	£32.00
Duval-Leroy Brut Demi-Sec, France A fresh, modern style, selected by the Wine Spectator in its '100 Most Exciting Wines of 2008'.	£36.50
Veuve Clicquot Yellow Label Brut, France Full, yet dry and has a rich, creamy style with biscuity flavours.	£40.00
Veuve Clicquot Brut Rosé, France Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.	£49.50
Taittinger Brut Vintage, France An intense elegance divinely presents a full richness yet lively crispness with lingering finesse.	£52.50
Dom Pérignon Brut, France Satisfying on the palate with layers of yeasty, luxurious nutty flavours, superbly fat and ripe.	£125.00

Rose' wine...

Belvino Pinot Grigio Rosato Delle Venezie, Italy Slightly drier in style, full of fresh summer berry fruit aromas. By the glass: Small (125ml) £2.60 Large (250ml) £4.95	£14.00
Vendange White Zinfandel, California, USA Delicate in colour, delicious strawberry aroma and zingy freshness. By the glass: Small (125ml) £2.85 Large (250ml) £5.50	£16.00
Veramonte Reserva Syrah Rosé, Casablanca Valley, Chile Made from Syrah, refreshing and dry with hints of cassis and framboise.	£17.50

White wine...

Corte Vigna Pinot Grigio, Pavia, Italy	£13.00
Floral, racy and dry with green, crisp fruit, an innovative wine.	
By the glass: Small (125ml) £2.30 Large (250ml) £4.40	
The Gourmet Chardonnay, South Australia, Italy	£13.25
Fruit-driven Chardonnay, unoaked with zesty, citrusy fruit and a structure made for food.	
By the glass: Small (125ml) £2.40 Large (250ml) £4.50	
Kell's Edge Riesling-Gewürztraminer, South-Eastern Australia	£13.50
Delightful floral combination of Riesling and aromatic Gewürztraminer.	
By the glass: Small (125ml) £3.80 Large (250ml) £5.20	
Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile	£14.00
Natural fruit aromas and flavours of citrus fruit, melon, pineapple and pear.	
Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier Western Cape, South Africa	£14.75
Intense, aromatic, tropical fruit flavours.	
Don Jacobo Rioja Blanco, Bodegas Corral, Spain	£15.50
Fresh, dry, crisp and modern, from this classic Spanish region	
Cono Sur Single Block Visión Viognier, Colchagua Valley, Chile	£16.00
Lovely aromatic floral aromas followed by warm peach and apricots.	
Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand	£16.50
Ripe gooseberry and citrus aromas with herbaceous notes.	
Pinot Grigio Trentino L'Aristocratico, Ca' Montini, Italy	£18.00
High altitude vineyards ensure delicious honey coated flavours of apples and pears.	
Albariño Rías Baixas, Leiras, Spain	£19.50
Exhibits fresh green apple and citrus aromas with a pinch of spice.	
Sancerre, Les Collinettes, Joseph Mellot, France	£22.50
Stylish and crisp aromas of gooseberries and powerful fruit flavours,	
Chablis Gloire de Chablis, J. Moreau et Fils, France	£22.50
A traditional Chablis, dry, flinty and elegant.	
Sonoma-Cutrer Sonoma Coast Chardonnay, USA	£23.50
Incredibly powerful and complex; flavours of apple, pear and pineapple	
Pouilly-Fuissé Les Petites Pierres, Louis Jadot, France	£25.00
Chardonnay grapes a full, creamy nuttiness and generous finesse.	
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	£28.00
Layers of striking flavours combining distinctive grassy aromas and redcurrant spiciness	

Red wine...

Corte Vigna Merlot delle Venezie, Italy	£13.00
Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones.	
By the glass: Small (125ml) £2.30 Large(250ml) £4.40	
Outback Chase Shiraz, South-Eastern Australia	£13.25
Ripe berry and bramble fruit followed by a hint of spice.	
By the glass: Small (125ml) £4.10 Large (250ml) £5.50	
Luis Felipe Edwards Lot 40 Cabernet Sauvignon, Rapel Valley, Chile	£13.50
Medium bodied, ripe tannins and lingering ripe berry-fruit finish.	
Rare Vineyards Carignan Vieilles Vignes, Pays d'Herault, France	£14.00
Tremendous depth of fruity flavour. Intense, bold with a rugged flavour of plums.	
Flagstone Longitude, South Africa	£15.50
Plenty of dark berry fruits on the nose and juicy palate, finishes soft and lingering.	
Valpolicella Classico, Bolla, Italy	£16.00
A tremendous trio of traditional grapes with a hint of liquorice.	
Finca Flichman Reserva Malbec Oak-Aged, Mendoza, Argentina	£16.50
Superb intensity with heady richness and warmth, earthy in character.	
Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain	£18.00
Abundant bright raspberry aromas with sumptuous cherries, layered with a barrique character.	
Ravenswood Old Vine Zinfandel, Lodi County, USA	£19.50
Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour	
Drylands Pinot Noir, Marlborough, New Zealand	£22.50
Cherry and plum flavours layered with an attractive earthy character and a smooth finish.	
Veramonte Primus, Casablanca Valley, Chile	£22.50
A mouth-filling wine with a smooth, rich, velvety texture. A beautiful combination of power and finesse.	
Over the Shoulder Cabernet-Merlot, Yarra Valley, Australia	£22.50
Bright, fragrant and lifted briary and blackcurrant fruit, hints of cassis, spice and violets.	
Fleurie Domaine de Poncereau, Louis Jadot, France	£23.50
Elegant silkyiness enveloping a plump, ripe berry, mouth-filling character and supple freshness.	
Barolo Lo Zoccolaio, Domini Villa Lanata, Italy	£25.00
Specially selected Nebbiolo grapes give heady aromas of violets and bramble berry characters enveloped in large oak barrique complexity, a classic from a top producer.	
Chateauneuf Du Pape Les Bartavelles, France	£28.00
A powerful wine, full, complete and silky with notes of ripe fruit, liquorice and gingerbread.	