

Waterfront Bar & Grill



To Start

Soup of the Day-

Vegetable Broth,
With a Crusty Roll

(GF available) £4.95

Black Garlic Chicken Basket (GF)

Sauteed Chicken & Mushrooms in
a Creamy Black Garlic Sauce

served in a Pastry Basket **£6.50**

Duck Liver Pate

Chefs own Duck Liver Pate Flavoured with
Brandy, Mustard & Thyme with Toasted

Focaccia (GF available) **£6.90**

Nacho Chicken Fondue

Seasoned Chicken Fillets
in a Tortilla Crumb
& Nacho Cheese Sauce

(V – Available) £6.00

Chorizo & Halloumi Fries

Panko Breaded Chorizo & Halloumi
with Pico De Gallo Salsa

(V – Available) £6.50

Posh Egg on Toast

Toasted Malt Bloomer topped
with Buttered Chive Mushrooms,
Poached Egg & Parmesan

(GF available) £6.00

Mains [\(ask about specials\)](#)

Grilled to order Steaks (GF):

8 oz Sirloin or Ribeye Steak £21.95

Chips: Hand cut, Skinny or Traditional
Fries

Sauces: £2.75

Black Garlic & Wild Mushroom or
Cracked Black Pepper Butter

Waterfront Beef Burger

Chef's Own 8oz Burger served
in a Brioche Bun. Stacked with,
Lettuce, Tomato, Onion, Dill

Pickle & Cheddar Cheese,

served with twice fried

Chips & Relish **£13.95**

Butterfly Chicken (GF)

Marinated in either B.B.Q or
Piri Piri Sauce served with

Salad Bowl, your choice of chips,
or Garlic Bread or Mash **£14.95**

Fillet of Haddock (GF available)

Deep fried & served with
Mushy Peas, Tartar Sauce
& Home-Made Chips

Choice of Battered or Breaded

£14.95

Tagliatelle with Tomato

& Goats Cheese (V)

Cooked with Chargrilled Vegetables
in a Tomato & Goats Cheese Sauce,
served with Garlic Bread

(GF Available) £13.95

Pulled Pork Quesadilla

Grilled Tortilla filled with
Pulled Pork, Peppers, Onions,
Jalapenos & Cheddar served
with Sour Cream Dip, Salad

(V – Available) £13.00

Roast Duck (GF)

Roast Duck Breast set on Parsnip & Fennel Puree
with Wilted Greens, Gratin Potato & Red Currant

Demi-Glaze **£17.95**

Roast Fillet of Salmon

Roast Fillet of Salmon with a Blue Cheese Crust.
White Wine, Prawn & Chive Sauce served with

Gratin Potato & Seasonal Vegetables **£17.95**

Puddings

Dessert of the week

Salted Caramel Brownie
Chocolate Mousse **£6.95**

Sticky Toffee Pudding

Warm Date Pudding in Toffee Sauce
served with Vanilla Ice-cream **£6.50**

Lemon & Mango Sphere (GF)

A Chocolate Sphere filled with
Lemon & Mango served with
Berries & Cream **£6.00**

Gingerbread Crème Brulee

(GF available)

Traditional Crème Brulee
Flavoured with Cinnamon &
Nutmeg served with Shortbread
& Berries **£6.95**

Brownie Ice Cream Sundae (GF)

Warm Chocolate Fudge Brownie
Chunks with hot Caramel Sauce
layered with Vanilla & Chocolate
Ice-Cream topped with
Whipped Cream **£7.50**

Chocolate Pot (GF)

A Belgian Chocolate Mousse
served with Praline Cream
& a White Chocolate and
Raspberry Bark **£6.50**