

*Got family & friends staying?
Nowhere for them to stay?*

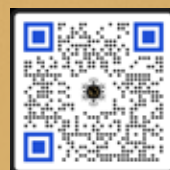
Why not book them into one of our stunning hotel rooms.

Scan the QR code for further details



Come & Try Our Superb 2 & 3 Course Midweek Fixed Price Menu
Simply Scan The QR Code To See Our Current Offerings

Tuesday To Thursday Midday To 8.00pm
Friday Midday To 4.00pm



2 Courses £18.95
3 Courses £21.95

Did you know ... We serve breakfast....

Weekends from 9.30am - 11.30am

• FIND US ON SOCIALS OR VISIT OUR WEBSITE •

For our latest offers, competitions & discounts



Facebook @watersidemonton Instagram @waterside_monton

Website watersidebarrestaurant.com

VEGAN MENU



ALLERGEN MENU



SUNDAY SESSIONS

AT THE WATERSIDE

"Reputation is our main ingredient"

START YOUR JOURNEY WITH...

NIBBLES

Bread & Oils 'V'

£11.95

Toasted sourdough & brioche loaf with
seasonal oils & beetroot hummus



Olives & Peppers 'V'

£6.95

A vibrant mix of Mediterranean olives,
gently marinated with herbs, chilli & garlic
with sweet roquito peppers



Bacon Wrapped Chipolatas

£7.95

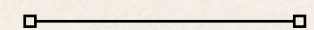
Juicy chipolatas wrapped in crisp streaky bacon
& roasted until caramelised,
served with a rich honey-mustard glaze

FOR THE TABLE

Waterside Grazing Board

£20.95

Marinated olives, selection of bread,
beetroot hummus, selection of cured meats,
seasonal oils, mac & cheese croquette,
mozzarella & creamy French brie



Freshly Stretched 12" Bread 'V'

With Garlic Oil & Maldon Sea Salt

£9.95

Cheddar & Mozzarella

£12.50

French Brie, Roquito Peppers,

Pancetta Crumb,

Maple Bourbon Drizzle

£13.50

STARTERS

JUMBO Chicken Wings

For One £ 8.95 or to share £16.95

“We Serve Full Wings Not Halves !!”

Choose from:

Signature salt & pepper with hoisin drizzle

Buffalo with blue cheese drizzle

Maple mustard with chives

Mushroom Fricassee ‘V’ £9.95

Wild mushrooms sauteed in a creamy herb sauce on a slice of toasted brioche

Mac & Cheese Croquettes ‘V’ £8.95

Panko rolled croquettes, with a caramelised red onion & chilli jam

Cured Salmon Gravlax £10.95

Scottish smoked salmon served with a honey & horseradish crème fraiche, dill & toasted pumpkin seeds

Pork & Black Pudding Meatballs £9.95

With a celeriac & apple remoulade & an apple ginger gel

Homemade Soup Of The Day £7.95

Served with fresh bakers bread & butter

Prawns Pil Pil £12.95

Marinated king prawns in a garlic, chilli & paprika oil, served with baked bread

Maple Bourbon BBQ Ribs £11.95

Slow cooked pork ribs in a sticky rich maple Bourbon BBQ sauce

PLEASE LET YOUR SERVER KNOW OF ANY KNOWN ALLERGIES.

Food produced in a kitchen where nuts are present.
Please note we cannot guarantee our food will be allergen free - due to our food preparation practices & cooking environment, it is possible that traces of allergens may get into food unintentionally. If you would like to discuss this further please ask a member of staff.
Separate Vegan menu available.
All weights stated are approximate. Menu subject to change due to produce availability. All noticeable bones from our filleted fish dishes will be removed, however, some small bones may still be present.

BURGERS

All burgers served on a soft brioche, with lettuce, tomato & onion, accompanied by skin on fries & topped with gherkins

Upgrade To Triple Cooked Chips £2.50

Salt & Pepper Triple Cooked Chips £3.25

Truffle & Parmesan Fries £3.25

Signature Burger & Cheese £17.50

Beef patty topped with mature British Cheddar cheese

Bacon & Blue £18.95

Beef patty with chef's choice of blue cheese topped with smoked back bacon

The Ultimate £22.95

Beef patty, sage infused breaded panko chicken breast, mac & cheese, bacon & cheese topped with a pickled gherkin

Breaded Cajun Halloumi ‘V’ £16.95

Dusted in Cajun spice, finished with a cooling lime-sour cream & a touch of hot honey for a perfect balance of heat, crunch & freshness

Chicken Sage & Brie £19.95

Sage, onion & herb infused breaded panko chicken fillet with creamy brie & back bacon, topped with cranberry mayo

FROM THE GRILL

All cooked to your preference served with triple cooked chips & chef's garnish

8oz Sirloin £29.95

10oz Rump £30.95

8oz Fillet £36.95

Upgrade To Our Signature Salt & Pepper chips or Truffle & Parmesan Fries £2.50

Add A Sauce £3.50

Either: Peppercorn
OR red wine & port

Add Garlic Prawns £6.00

For a perfect surf & turf

FRESHLY BAKED PIZZA

Hand Stretched Freshly Baked 12” Dough Pizzas

Margherita (V) £14.50

Classic tomato base with mozzarella, finished with fresh basil

Pepperoni & Hot Honey £17.50

Spicy pepperoni with a hot honey drizzle

Spicy Meat Feast £17.50

Salami, Parma ham, pepperoni & jalapeños with sriracha drizzle

Veggie Supreme ‘V’ £16.50

Mushrooms, onions, olives, roquito peppers & chives

MAINS

Fish & Chips £17.95

A quintessential dish; haddock fillet in Boddington's batter, served with triple-cooked chips & mushy peas

Signature Salt & Pepper Chicken £18.95

Chunks of tender chicken breast, in our very own seasoning, tossed with onions, garlic & chillies, served with steamed white rice & a pot of hoisin & plum sauce

Pie Of The Week £ p.o.a

Ask your server for Chef's choice for this week

Lasagne £17.50

Slow-cooked beef ragu layered with fresh pasta & a light béchamel, served with a crisp salad garnish

Spinach & Ricotta Ravioli ‘V’ £17.95

Parcels of pasta filled with creamy ricotta & wilted spinach, in a rose sauce with cherry tomatoes, lightly toasted pumpkin seeds & a drizzle of lemon oil, finished with a Parmesan crisp

OUR FAMOUS ROASTS

All roast dinners are served with roast potatoes, home made Yorkshire pudding & chef's choice of veg with home made gravy

Three Meat Trio £21.95

Turkey, Gammon & Beef

Roast Sirloin Of Beef £21.50

Prime British Sirloin

Gammon £19.95

Honey & mustard roasted gammon

Turkey £19.95

Roast Chicken Dinner £19.50

French trimmed chicken breast

Lamb Rump £22.95

Served pink

Waterside Signature English Burrito £16.95

A HUGE Yorkshire pudding wrapped around your choice of meats, served with roast potatoes & a jug of home made gravy

Roast Beef • Gammon • Turkey

Goat's Cheese Veg Roast ‘V’ £18.50

Roasted vegetables & apricots, topped with creamy goat's cheese, served with roast potatoes, Yorkshire pudding & chef's seasonal veg with a vegetarian gravy

SIDES TO SHARE

1/2 pint of gravy £2.50 • Extra Veg £3.95

Cauliflower cheese £7.50 • Stuffing £3.95

Trio of Pigs In Blankets £7.95 • Roasties £3.95

Mash £4.95 • 2 x Yorkies £3.95

SIDES £4.95

Salt & Pepper Chips

Triple Cooked Chips

Skin On Fries

Truffle & Parmesan chips

Chilli & Garlic Broccoli

Beer Battered Onion Rings