

## NIBBLES

Bread, dips & oils (Fiery hummus, balsamic glaze, seasonal oil)	5.50
Garlic flat bread	4.50
Garlic flat bread with cheese	5.50
Bowl of marinated olives ( add feta)	3.95/ 4.95
Goats cheese wrapped in Parma ham	5.95
Halloumi fries with sweet chilli dip	5.95
Sausages wrapped in bacon, honey & mustard	4.50



# Evening Menu

## APPETISERS

<b>SOUP OF THE DAY</b> Served with freshly baked bread roll.	4.95	<b>MOULES MARINIÈRE</b> Fresh mussels cooked in a creamy Chablis, parsley and garlic sauce, accompanied with a crusty artisan bread roll.	7.95
<b>DUCK &amp; COINTREAU PATE</b> Served with chefs choice of chutney & artisan bread roll.	6.95	<b>BUTTERFLY KING PRAWNS</b> Cooked in garlic chilli & lemon butter, served with artisan bread.	9.95
<b>STILTON MUSHROOMS 'V'</b> A generous helping of button mushrooms in a creamy blue cheese & peppercorn sauce, served with flat bread sticks.	6.95	<b>OVEN BAKED CAMEMBERT 'V'</b> A whole camembert studded with rosemary & pomegranate seeds, served with warm bread & seasonal chutney.	8.50
<b>MEATBALLS</b> Homemade beef and pork meatballs served in a rich tomato Provençal sauce, topped with crispy Parma with a fresh onion and tomato salsa.	7.95	<b>NACHOS 'V'</b> Homemade tortilla chips, generously topped with salsa, guacamole, sour cream & cheddar cheese. <i>Add chilli beef brisket</i> 2.50 <i>Add shredded chilli chicken</i> 2.50	5.95
<b>TANDOORI LAMB CHOPS</b> Lamb chops coated in our homemade Asian inspired tandoori sauce, served with a raita dip.	7.50	<b>BRUSCHETTA</b> Homemade bruschetta with a balsamic glaze topped with Parma ham.	5.95

## DELI BOARD

Perfect to share, served with artisan breads, oils, balsamic, marinated olives & spicy hummus, PLUS a choice of any 3 from below for

**14.50**  
(extra items 2.50 each)

- Parma Ham
- Goats Cheese Wrapped In Parma Ham
- Feta Cheese
- Stilton
- Pate
- Sunblushed Tomatoes
- Halloumi Fries
- Smoked Salmon
- Sausage Wrapped In Bacon, Honey & Mustard

## BURGERS

All burgers are served in a brioche bun with crunchy iceberg lettuce, skin on fries, pot of homemade coleslaw & spicy southwest sauce with sliced gherkins.

Upgrade to hand cut chips for £ 1.50 or our signature salt & pepper fries £ 2.95

<b>'THE ULTIMATE'</b> A huge ½ pound prime beef patty, grilled chicken breast, double back bacon, topped with chilli beef brisket, cheddar cheese & fried halloumi	16.95	<b>PLANT BASED BURGER 'VG'</b> A 'moving mountains' plant based burger served on a pretzel bun with vegan mayo.	11.95
<b>PRIME AGED BEEF MELT</b> A huge ½ pound prime beef patty cooked through served with melted cheddar cheese.	11.95	<b>NAKED (THE HEALTHIER OPTION)</b> Choose any one of the burgers served without the bun or fries accompanied with chefs salad of the day. (excludes ultimate)	
<b>NEW YORK BBQ CHICKEN</b> Panko crumb coated chicken breast smothered in bbq sauce topped with lean back bacon & melted applewood smoked cheese.	10.95	<b>THE BACON BLUE</b> A ½ pound beef burger topped with lean back bacon, topped with part melted strong blue cheese.	12.95

## FROM THE GRILL

### SIGNATURE STEAKS

All of our steaks are responsibly sourced from a local butcher cooked to your preference & served with our famous hand cut chips and the chefs selection of seasonal vegetables.

<b>10oz RIBEYE AU PARIS</b> 28 day aged ribeye, topped in a butter infused with a tantalising mix of herbs & spices.	22.95
<b>8oz WEXFORD SIRLOIN</b> Topped in a homemade mushroom and blue cheese sauce.	22.95
<b>8oz FILLET AU POIVRE</b> A French classic! Fillet steak coated in coarse black pepper, topped with a creamy homemade peppercorn sauce.	27.95
<i>Add trio homemade onion rings</i>	1.95
<i>Add Garlic sautéed mushrooms</i>	2.50

### FAMOUS FAJITAS

Your fajitas are served with sides of fresh sour cream, guacamole and mild salsa, teamed with shredded iceberg lettuce, grated cheddar cheese & soft tortilla wraps.

<b>FILLET STEAK &amp; CHICKEN</b>	16.95
<b>CHICKEN</b>	15.50
<b>FILLET STEAK STRIPS</b>	15.95
<b>HALLOUMI &amp; MIXED VEG 'V'</b>	13.95
<b>ADD A SIDE OF...</b>	
<b>SKIN ON FRIES</b>	1.95
<b>HAND CUT CHIPS</b>	2.25
<b>SALT &amp; PEPPER FRIES</b>	3.25
<b>HALLOUMI FRIES</b>	5.95
<b>TRIO HOMEMADE ONION RINGS</b>	1.95
<b>GARLIC SAUTÉED MUSHROOMS</b>	2.50

Please Turn Over...

SEPARATE VEGAN MENU AVAILABLE, PLEASE LET YOUR SERVER KNOW OF ANY KNOWN ALLERGIES

All weights stated are approximate uncooked - 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. Food produced in a kitchen where flour, nuts & nut products are present.

## MAINS

### GOURMET STEAK & ALE PIE 14.50

Chunks of lean steak cooked with onions & mushrooms in chefs choice of ale, topped with a short crust pastry lid, served with a side of champ mash potato, market veg & pot of gravy.

### DUCK BREAST 19.50

Duck breast marinated in ginger, garlic, lemongrass & soy sauce, pan fried, served on top of fresh egg noodles, with oyster mushrooms & baby stem broccoli, topped with pickled radish.

### SALT & PEPPER CHICKEN 14.95

Chunks of chicken breast coated in our own special recipe, tossed with onions, garlic & chillies, served with steamed white rice and pot of hoi-sin, black pepper & plum sauce.

Please allow a 30 minute cooking time from order for pies.

### LAMBS LIVER 14.50

Butchers finest lambs liver cooked in a Merlot & shallot sauce, topped with kale & bacon lardons.

### BRANDY STEAK ALFREDO 15.95

Strips of fillet steak tossed with penne pasta, cooked with onions in a smooth & rich creamy cracked black pepper & brandy sauce.

### PORK BELLY 15.95

Roasted pork belly, served with fondant potato, panko apple bon-bons & braised red cabbage, topped with a home made cider sauce.

### ITALIANO CHICKEN LINGUINE 13.95

Chunks of chicken breast tossed with linguine pasta cooked in a tomato, mascapone, garlic & chili sauce, topped with parmesan crisps.

### WILD MUSHROOM RISOTTO 'V' 10.95

Creamy risotto topped with parmesan crisps finished with truffle oil.

## FROM THE SEA

### SALT & PEPPER SALMON 15.50

Tender pieces of Scottish salmon coated in our own special oriental recipe, tossed with onions, garlic & chillies, served with steamed white rice accompanied by a pot of hoi-sin, black pepper & plum sauce.

### SEA BREAM 18.95

Fresh sea bream, pan fried & served on top of a cabbage parcel, accompanied by Jersey new potatoes, topped with a home made fish veloute sauce

### BEER BATTERED 'GIANT' FISH & CHIPS 14.95

A generous cod fillet cooked in a light crispy beer batter, served with hand cut chips, mushy peas & tartare sauce.

### 'GCOTW' SEAFOOD LINGUINE 14.95

Scottish smoked salmon, cod, mussels, onions & garlic tossed with linguine pasta, cooked in a creamy white wine sauce.

*We are very proud to be associated with the Georgia's Children Of The World charity & a donation of £1.00 will be made by us to the charity from every sale of this dish!*



## SIDES

Homemade Onion Rings	3.50
Dauphinoise Potatoes	3.50
Market Veg	2.95
House Salad	2.95

Salt & Pepper Fries	3.50
Bowl Of Hand Cut Chips	3.50
Skin On Fries	3.25
Halloumi Fries	5.95

*From all of us at The Waterside.....*

*Jo, Paul & our amazing team would like to thank you for your continued support & hope you love the renovations as much as we do!*

**"The Place That's The Place To Be!"**

[www.watersidebarrestaurant.com](http://www.watersidebarrestaurant.com)

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