

NIBBLES

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



Sunday Menu

APPETISERS

SOUP OF THE DAY 4.95
Served with a freshly baked bread roll.

DUCK & COINTREAU PATE 6.95
Served with chefs choice of chutney & bread roll.

STILTON MUSHROOMS 6.95
A generous helping of button mushrooms in a creamy blue cheese & peppercorn sauce, served with flat bread sticks.

OVEN BAKED CAMEMBERT 'V' 8.50
A whole camembert studded with rosemary & pomegranate seeds, served with warm bread & seasonal chutney.

MOULES MARINIÈRE 7.95
Fresh mussels cooked in a creamy Chablis, parsley and garlic sauce, accompanied with a crusty artisan bread roll.

BUTTERFLY KING PRAWNS 9.95
Cooked in garlic, chilli & lemon butter, served with artisan bread.

NACHOS 'V' 5.95
Homemade tortilla chips, generously topped with salsa, guacamole, sour cream & cheddar cheese.

Add Chilli Beef Brisket 2.50
Add Shredded Chilli Chicken 2.50

BRUSCHETTA 5.95
Homemade bruschetta with a balsamic glaze, topped with Parma ham.

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
- Sun blushed Tomatoes
- Halloumi Fries
- Smoked Salmon
- Sausage Wrapped In Bacon, Honey & Mustard

OUR FAMOUS SUNDAY ROASTS

THREE MEAT TRIO 12.95
Slices of slowly roasted topside of beef, honey roasted gammon & breast of turkey, served with roast potatoes, home made Yorkshire pudding, & chefs choice of veg with home made gravy.

ROAST BEEF DINNER 12.50
Slowly roasted topside of beef, sliced & served with a home made Yorkshire pudding, roast potatoes, chefs choice of veg & home made gravy.

HONEY ROAST GAMMON 12.95
Succulent prime gammon basted in honey & mustard, served traditionally with roast potatoes, home made Yorkshire pudding, chefs choice of veg, finished with home made gravy.

ROAST TURKEY DINNER 11.95
Slowly roasted breast of turkey, sliced & served with roast potatoes, home made Yorkshire pudding, chefs choice of veg with home made gravy.

Add on: Cauliflower cheese 3.50
Extra Yorkie 1.25
Sausages wrapped in bacon, honey & mustard 4.50
Mashed potatoes 2.50

ROAST CHICKEN DINNER 11.95
Breast of English chicken served traditionally, with roast potatoes, chefs choice of veg, home made Yorkshire pudding, stuffing & home made gravy.

CROMPTON'S LAMB SHANK 17.95
A huge slowly roasted succulent lamb shank served with a home made Yorkshire pudding, chefs choice of veg, finished with home made gravy.

VEGETARIAN ROAST 'V' 11.95
Roasted vegetables & apricots, topped with creamy goats cheese, served with roast potatoes, Yorkshire pud & chef's seasonal veg with a vegetarian gravy.

WATERSIDE SIGNATURE..... ENGLISH BURRITO 10.95
A huge Yorkshire pud wrapped around your choice of meat :- roast beef, gammon or turkey, served with roast potatoes & a jug of homemade gravy.

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

'THE ULTIMATE' 16.95
A huge ½ pound prime beef patty, grilled chicken breast, double back bacon, topped with chilli beef brisket, cheddar cheese & fried halloumi

PRIME AGED BEEF MELT 11.95
A huge ½ pound prime beef patty cooked through served with melted cheddar cheese.

NEW YORK BBQ CHICKEN 10.95
Panko crumb coated chicken breast smothered in bbq sauce topped with lean back bacon & melted applewood smoked cheese.

PLANT BASED BURGER 'VG' 11.95
A 'moving mountains' plant based burger served on a pretzel bun with vegan mayo.

THE BACON BLUE 12.95
A ½ pound beef burger topped with lean back bacon, topped with part melted strong blue cheese.

NAKED (THE HEALTHIER OPTION)
Choose any one of the burgers served without the bun or fries accompanied with chefs salad of the day. (excludes ultimate)

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.

Please Turn Over....

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.

Please allow a 30 minute cooking time when you order our pies.

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.

'G.C.O.T.W.' SEAFOOD LINGUINE 14.95

Salmon, cod, mussels, onions & garlic in a creamy white wine sauce, tossed with lingine pasta.



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!

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, drizzled in a hoi-sin, black pepper & plum 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.

WATERSIDE LASAGNE 10.95
 Beef lasagne, served with a house salad.
Add garlic bread. 2.00

WILD MUSHROOM RISOTTO 'V' 10.95
 Creamy risotto topped with parmesan crisps finished with truffle oil.

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.

Upgrade to salt & pepper fries 2.95

10oz RIBEYE AU PARIS 22.95

28 day aged ribeye, topped in a butter infused with a tantalising mix of herbs & spices.

8oz WEXFORD SIRLOIN 22.95

28 day aged sirloin, topped in a homemade mushroom and blue cheese sauce.

8oz FILLET AU POIVRE 27.95

A French classic! 28 day aged fillet steak coated in coarse black pepper, topped with a creamy homemade peppercorn sauce.

Add trio homemade onion rings 1.95
Add garlic sautéed mushrooms 2.50

SIDES

Homemade Onion Rings	3.50	Salt & Pepper Fries	3.50
Dauphinoise Potatoes	3.50	Bowl Of Hand Cut Chips	3.50
House Salad	2.95	Skin On Fries	3.25
Market Veg	2.95	Halloumi Fries	5.95

LIVE MUSIC AT THE WATERSIDE

EVERY FRIDAY NIGHT FROM 6.30PM AND EVERY SUNDAY AFTERNOON WE ENJOY SEEING TOP LOCAL ARTISTS STRUT THEIR STUFF, COME AND SEE FOR YOURSELVES.



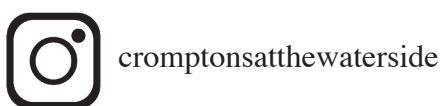
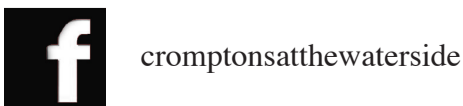

From all of us at The Waterside.....

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

Follow us on the socials.....



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