

# 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	3.95
Halloumi fries with sweet chilli dip	5.95
Sausages wrapped in bacon, honey & mustard	4.50



# Evening Menu

## To Start

**SOUP OF THE DAY** 5.50  
Served with freshly baked bread.

**PATE** 7.25  
Chicken, brandy & cranberry pate, served with chef's choice of chutney & freshly baked bread

**GARLIC OYSTER MUSHROOMS 'V'** 6.50  
A generous helping of oyster mushrooms in a creamy white wine & peppercorn sauce, served on toasted brioche

**SEAFOOD BUCKET** 9.95  
Salt & pepper squid rings, prawns wrapped in filo pastry, cod goujons, served with a tartare sauce dip.

**KING PRAWNS & CHORIZO** 8.95  
Cooked with garlic & chilli, served in a spicy provencal sauce with freshly baked bread

**MINTED LAMB LOLLIPOPS** 7.95  
Homemade lamb & mint kofta lollipops, served with a Greek salad garnish & homemade raita.

**KING PRAWNS & SCALLOPS** 12.50  
Butterfied tail on King prawns & King scallops cooked in garlic butter, chilli & lemon served with freshly baked bread

**GOATS CHEESE & PARMA HAM** 8.50  
A goats cheese wheel wrapped in Parma ham, baked & topped with sauteed asparagus, finished with a balsamic drizzle.

**NACHOS 'V'** 7.95  
Homemade tortilla chips, generously topped with salsa, guacamole, sour cream, jalapenos finished with American cheese  
**Add Peri-Peri Steak OR Chicken** 3.50

**BRUSCHETTA** 6.50  
Homemade bruschetta with a balsamic glaze.  
**Add Parma ham** 2.00

## Grazing Board

Perfect to share!..... Sausages wrapped in bacon, topped with honey mustard, chef's choice of cured meats & cheese served with artisan breads, oils, balsamic, marinated olives & spicy hummus.

**14.50**

**CHICKEN WINGS** 6.50

A trio of jumbo chicken wings in either flavour of your choice, served with a spicy mayo dip.

Choose from

• Signature Salt & pepper

OR

• Sticky Vimto™ & Sriracha

## Burgers

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

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

**PRIME AGED BEEF MELT** 12.95  
A huge ½ pound prime beef patty cooked through served with melted cheddar cheese.

**CURRIED CRUMB CHICKEN** 12.95  
Chicken thigh coated in a hot curry crumb, cooked to golden, topped with a homemade sweet onion chutney.

**PLANT BASED BURGER 'VG'** 11.95  
A plant based burger served on a pretzel bun with vegan mayo, burger relish & vegan onion rings.

**MINTED LAMB BURGER** 13.95  
A fresh lamb & mint patty topped with chef's raita.

**NAKED (THE HEALTHIER OPTION)**  
Choose any one of the burgers served without the bun or fries accompanied with chef's choice of large side salad.

## From The Grill

### Steaks

All of our steaks are responsibly sourced from a local butcher cooked to your preference & served with our famous hand cut chips, roasted vine tomatoes & sauteed chestnut mushrooms.

**8oz WEXFORD SIRLOIN** 23.95  
Topped in a homemade mushroom & blue cheese sauce.

**8oz FILLET AU POIVRE** 27.95  
A French classic! Fillet steak coated in coarse black pepper, topped with a creamy homemade peppercorn sauce.

**Add trio homemade onion rings** 2.50

### Famous Fajitas

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

**FILLET STEAK & CHICKEN** 18.95

**CHICKEN** 17.95

**FILLET STEAK STRIPS** 19.95

**KING PRAWN** 17.95

**HALLOUMI & MIXED VEG 'V'** 15.95

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.

# For Mains

## WATERSIDE LASAGNE

Fresh minced beef cooked in a ragu sauce, layered in pasta sheets finished with bechamel, served with a salad garnish.

*Add 1/2 a Garlic flat bread*

13.50

## DUCK BREAST

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

2.00

20.95

## SALT & PEPPER CHICKEN

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

16.95

**OUR FAVOURITE!!!**

## PORK CHOP

A large pan roasted pork chop topped with a mustard & herb crumb, served with dauphinoise potatoes, finished in a Aspalls cyder sauce.

15.95

## LAMB RUMP

8oz pan seared lamb rump, cooked pink, served with dauphinoise potatoes, minted pea puree, topped with a red currant jelly jus.

19.95

## ASPARAGUS & PIMENTO RISOTTO 'V'

Risotto mixed with fresh asparagus tips, roasted peppers in a tomato & basil sauce, topped with a Parmesan crisp.

12.95

## CHICKEN & PANCETTA FETTUCCINE

Cooked in a creamy white wine & pesto sauce, topped with a parmesan crisp.

15.95

## BRANDY STEAK ALFREDO

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

16.95

# From the Sea

## SALT & PEPPER KING PRAWNS

Succulent King prawns coated in our own special oriental recipe, tossed with onions, garlic & chillies, served with steamed white rice accompanied by a pot of hoisin, black pepper & plum sauce.

18.50

## BEER BATTERED FISH & CHIPS

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

15.95

## TERIYAKI SEABASS

Pan seared fillets marinated in a sweet teriyaki & soy sauce glaze, served on top of a bed of fresh egg noodles, with oyster mushrooms & baby stem broccoli.

18.95

## 'GCOTW' SEAFOOD FETTUCCINE 18.95

Chunks of cod, king prawns, king scallops, onions & garlic tossed with 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!



Homemade Onion Rings	3.50
Dauphinoise Potatoes	3.50
Market Veg	2.95
House Salad	3.95

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, Mike & 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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