

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

To Start

SOUP OF THE DAY Served with freshly baked bread.	5.50	MINTED LAMB LOLLIPOPS Homemade lamb & mint kofta lollipops, served with a Greek salad garnish & homemade raita.	7.95
PATE Chicken, brandy & cranberry pate, served with chef's choice of chutney & freshly baked bread	7.25	KING PRAWNS & SCALLOPS Butterflied tail on King prawns & King scallops cooked in garlic butter, chilli & lemon served with freshly baked bread	12.50
GARLIC OYSTER MUSHROOMS 'V' A generous helping of oyster mushrooms in a creamy white wine & peppercorn sauce, served on toasted brioche	6.50	GOATS CHEESE & PARMA HAM A goats cheese wheel wrapped in Parma ham, baked & topped with sauteed asparagus, finished with a balsamic drizzle.	8.50
SEAFOOD BUCKET Salt & pepper squid rings, prawns wrapped in filo pastry, cod goujons, served with a tartare sauce dip.	9.95	NACHOS 'V' Homemade tortilla chips, generously topped with salsa, guacamole, sour cream, jalapeños finished with American cheese <i>Add Peri-Peri Steak OR Chicken</i>	7.95 3.50
KING PRAWNS & CHORIZO Cooked with garlic & chilli, served in a spicy Provençal sauce with freshly baked bread	8.95	BRUSCHETTA Homemade bruschetta with a balsamic glaze. <i>Add Parma ham</i>	6.50 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

OUR FAMOUS SUNDAY ROASTS

THREE MEAT TRIO 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.	13.95	ROAST CHICKEN DINNER Breast of English chicken served traditionally, with roast potatoes, chefs choice of veg, home made Yorkshire pudding, stuffing & home made gravy.	12.95
ROAST BEEF DINNER Slowly roasted topside of beef, sliced & served with a home made Yorkshire pudding, roast potatoes, chefs choice of veg & home made gravy.	12.95	CROMPTON'S LAMB SHANK A huge slowly roasted succulent lamb shank served with a home made Yorkshire pudding, chefs choice of veg, finished with home made gravy.	17.95
HONEY ROAST GAMMON 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.	13.50	VEGETARIAN ROAST 'V' Roasted vegetables & apricots, topped with creamy goats cheese, served with roast potatoes, Yorkshire pud & chef's seasonal veg with a vegetarian gravy.	11.95
ROAST TURKEY DINNER Slowly roasted breast of turkey, sliced & served with roast potatoes, home made Yorkshire pudding, chefs choice of veg with home made gravy.	11.95	WATERSIDE SIGNATURE..... ENGLISH BURRITO 11.95 A huge Yorkshire pud wrapped around your choice of meat :- roast beef, gammon or turkey, served with roast potatoes & a jug of homemade gravy.	
Add on:			
Cauliflower cheese	3.50		
Extra Yorkie	1.25		
Sausages wrapped in bacon, honey & mustard	4.50		
Mashed potatoes	2.50		

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 A huge ½ pound prime beef patty cooked through served with melted cheddar cheese.	12.95	PLANT BASED BURGER 'VG' A plant based burger served on a pretzel bun with vegan mayo, burger relish & vegan onion rings.	11.95
CURRIED CRUMB CHICKEN Chicken thigh coated in a hot curry crumb, cooked to golden, topped with a homemade sweet onion chutney.	12.95	MINTED LAMB BURGER A fresh lamb & mint patty topped with chef's raita.	13.95
		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.	

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....

For Mains

WATERSIDE LASAGNE 13.50

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 2.00

BEER BATTERED FISH & CHIPS 15.95

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

TERIYAKI SEABASS 18.95

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.

'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!

SALT & PEPPER CHICKEN 16.95

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.

OUR FAVOURITE!!!

BRANDY STEAK ALFREDO 16.95

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

ASPARAGUS & PIMENTO RISOTTO 'V' 12.95

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

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.

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 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	2.50	Skin On Fries	3.25
Market Veg	2.95	Halloumi Fries	5.95

LIVE MUSIC AT THE WATERSIDE

EVERY FRIDAY NIGHT FROM 7.30PM 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, 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

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