

# In the evening

## Nibbles

<b>Vegetable crisps</b> chive sour cream [gf] [v]	<b>£4.50</b>	<b>Tortilla chips</b> chive sour cream [gf] [v]	<b>£4.50</b>
<b>Piri piri houmous</b> warm pitta bread [vg] [v]	<b>£6.50</b>	<b>Marinated olives</b> [df] [gf] [vg] [v]	<b>£5.25</b>

## First things first...

<b>Seasonal soup of the day</b>	<b>£7.95</b>	<b>Fritto Portofino</b>	<b>£9.25</b>
[df] [gf] [vg on request] [v]		crispy fried tiger prawns and calamari, spicy garlic mayonnaise, lemon and parsley salad [df]	
<b>Marinated beetroot salad</b>	<b>£8.95</b>	<b>Plant based meatball marinara</b>	<b>£8.50</b>
grilled goats cheese, candied walnuts, balsamic syrup, micro basil [v] [gf]		roasted san Marzano tomato and basil sauce, toasted ciabatta [df] [vg] [v]	
<b>Salt and pepper chicken wings</b>	<b>£8.95</b>	<b>Slow cooked pork belly</b>	<b>£8.95</b>
sweet and sour sauce [df]		crispy black pudding with fresh apple and watercress salad, wholegrain mustard [df]	
<b>Thai style fishcakes</b>	<b>£8.95</b>	<b>Caprese salad</b>	<b>£8.55</b>
chilli, lime, pineapple salsa, sweet chilli, coriander oil		heirloom tomato and buffalo mozzarella salad, fresh basil pesto, sea salt and cracked black pepper [gf] [v]	

## Signature

<b>Slow cooked stuffed Gressingham duck leg</b>	<b>£21.95</b>	<b>Tiger prawn and crab linguini</b>	<b>£27.95</b>
carrot and coriander cannelloni, tender stem broccoli, sour cherry reduction [gf]		seared tiger prawn and white crab with white wine, garlic, lemon and soft herbs	
<b>Sticky Korean tofu</b>	<b>£15.95</b>	<b>Slow cooked shin of English beef</b>	<b>£22.95</b>
toasted sesame, chilli and spring onion, steamed rice, tenderstem broccoli [df] [vg] [v]		creamed potato, shimeji mushroom, caramelised shallot, red wine jus	

## Comfort

<b>Grilled gammon steak</b>	<b>£21.00</b>	<b>Crispy chilli chicken</b>	<b>£18.95</b>
triple cooked chips, garden peas, fried egg, charred pineapple [gf]		soy glazed noodles, stir fried vegetables, chilli and lime	
<b>Plant based cottage pie</b>	<b>£15.95</b>	<b>Crispy beer battered fish</b>	<b>£19.00</b>
pickled red cabbage, steamed green vegetables [df] [gf] [vg] [v]		triple cooked chips, mushy peas, tartare sauce	
<b>Chicken, pancetta and chestnut mushroom pie</b>	<b>£19.50</b>	<b>Chicken Caesar salad</b>	<b>£16.95</b>
creamed mashed potato, steamed green vegetables		baby gem, bacon lardons, herb roast croutons, shaved parmesan, Caesar dressing -OR- Sliced steak £25.00 -OR- Crispy tofu £15.95 -OR- Grilled salmon fillet £21.00	

## Indulgence

<b>Sticky biscoff pudding</b>	<b>£9.25</b>	<b>Brown sugar and tonka bean tart</b>	<b>£8.95</b>
butterscotch sauce, vanilla ice cream [v]		salted caramel ice cream [v]	
<b>Plant based lemon meringue pie</b>	<b>£8.95</b>	<b>Gianduja shortbread</b>	<b>£8.95</b>
raspberry sorbet, fresh raspberries [vg]		butter crumble gianduja chocolate cream, chopped almonds and hazelnuts, pistachio ice cream	
<b>Chef Dan's famous double chocolate brookie</b>	<b>£9.25</b>	<b>Selection of British cheeses</b>	<b>£8.95</b>
warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]		Welsh cheddar, Yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]	

**Sunday - Thursday from 5.30 pm - 9.00 pm | Friday & Saturday from 5.30 pm - 9.30 pm**

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes due to the chance of cross contamination. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian

# Waterside



## Pizza

Freshly homemade on a thin and crispy Italian style base

<b>Margherita</b>	<b>£13.95</b>
classic cheese and tomato [v]	
<b>Pepperoni</b>	<b>£14.95</b>
cheese, tomato and sliced pepperoni	
<b>Spicy meat feast</b>	<b>£15.95</b>
pepperoni, ham, smoked bacon, fresh chilli	
<b>Goats' cheese</b>	<b>£14.95</b>
caramelised onion, confit tomato, rocket [v]	
<b>Sunblushed tomato</b>	<b>£14.25</b>
avocado, pesto, vegan cheese [df] [vg] [v]	
<b>Hawaiian</b>	<b>£14.95</b>
ham and pineapple	

## Grill...

<b>28 day aged 8oz ribeye</b>	<b>£32.95</b>
slow roast tomatoes, grilled field mushrooms, French fries, onion rings	
<b>28 day aged 8oz sirloin</b>	<b>£32.95</b>
slow roast tomatoes, grilled field mushrooms, French fries, onion rings	
<b>Flame grilled double beef burger</b>	<b>£18.95</b>
cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	
<b>Salt 'n' pepper chicken burger</b>	<b>£18.95</b>
cheddar, tomato, baby gem, red onion, sriracha mayonnaise, French fries, coleslaw	
<b>Peppercorn</b> [gf]	<b>£2.95</b>
<b>Dianne</b> [gf]	<b>£2.95</b>
<b>Blue cheese</b> [gf]	<b>£2.95</b>

## Sides

<b>Triple cooked chips</b> [df] [gf] [vg] [v]	<b>£4.95</b>
<b>Salt 'n' pepper hash browns</b> sweet chilli dip	<b>£4.95</b>
<b>French fries</b> [vg]	<b>£4.95</b>
<b>White truffle + parmesan fries</b> [gf]	<b>£6.50</b>
<b>Tenderstem broccoli</b> soy + sesame [df] [vg] [v]	<b>£5.50</b>
<b>Onion rings</b> [df] [vg] [v]	<b>£4.95</b>
<b>House salad</b> dill vinaigrette [gf] [vg] [v]	<b>£4.25</b>

## Allergens



Scan the QR code if you wish to view specific dish allergen information