

# On a Sunday

Waterside 

## 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>Warm breads</b> balsamic + olive oil [df] [v] [vg]	<b>£5.95</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>	<b>Cajun spiced halloumi</b> ranch sauce [v]	<b>£6.50</b>

## First things first...

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

## Signature

<b>Roast topside of beef</b> roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	<b>£19.00</b>	<b>Sticky Korean tofu</b> toasted sesame, chilli and spring onion, steamed rice, tenderstem broccoli [df] [vg] [v]	<b>£15.95</b>	<b>Triple cooked chips</b> [df] [gf] [vg] [v]	<b>£4.95</b>
<b>Nutless roast</b> roast pumpkin, sunflower seeds, mushrooms flavoured with herbs, vegetables and potatoes [df] [vg] [v]	<b>£16.00</b>	<b>Tiger prawn and crab linguini</b> seared tiger prawn and white crab with white wine, garlic, lemon and soft herbs	<b>£27.95</b>	<b>Salt 'n' pepper hash browns</b> sweet chilli dip	<b>£4.95</b>
<b>Crispy beer battered fish</b> triple cooked chips, mushy peas, tartare sauce	<b>£19.00</b>	<b>Chicken, pancetta and chestnut mushroom pie</b> creamed mashed potato, steamed green vegetables [v]	<b>£19.50</b>	<b>French fries</b> [vg]	<b>£4.50</b>
<b>Crispy chilli chicken</b> soy glazed noodles, stir fried vegetables, chilli and lime [df] [vg] [v]	<b>£18.95</b>	<b>Flame grilled double beef burger</b> cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	<b>£18.95</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>

## Sides

<b>Onion rings</b> [df] [vg] [v]	<b>£4.95</b>
<b>House salad</b> dill vinaigrette [gf] [vg] [v]	<b>£4.25</b>
<b>French fries</b> [vg]	<b>£4.50</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>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>

## Indulgence

<b>Plant based lemon meringue pie</b> raspberry sorbet and fresh raspberries [vg]	<b>£9.25</b>	<b>Sticky biscoffy pudding</b> butterscotch sauce, vanilla ice cream [v]	<b>£8.95</b>	<b>Gianduja shortbread</b> butter crumble gianduja chocolate cream, chopped almonds and hazelnuts, pistachio ice cream	<b>£9.50</b>
<b>Chef Dan's famous double chocolate brookie</b> warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]	<b>£9.25</b>	<b>Brown sugar and tonka bean tart</b> salted caramel ice cream [v]	<b>£8.95</b>	<b>Selection of British cheese</b> Welsh cheddar, Yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]	<b>£13.95</b>

Monday — Saturday from 11.00 am — 5.30 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

### Allergens

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

