

The Waterway

STARTERS

Soup of the day please ask your server (V)	6
Chargrilled squid sweet chilli, aged balsamic vinegar & mizuna leaves	6 / 12
Crab & charcoal tortellini mascarpone, garlic, chilli, herbs & olive oil	9.5 / 16.5
Seared sashimi tuna new potatoes, pistachio, spring onions & puy mustard dressing	11

Beef cheek ragù wild mushrooms, salsify, broad beans & herbs	10.5
Ham hock & leek terrine celeriac remoulade, quince jelly & watercress	8
Venison tartare quail's eggs, red amaranth & truffle oil	11.5 / 17
Warm crottin de chèvre (V) goat's cheese, sweet confit peppers, purple endives & aged balsamic vinegar	9.5

TO SHARE

Arancini truffle mayonnaise & baby watercress (V)	8
Chef style quesadillas root vegetables, aged cheddar & rocket (V)	9.5
Fine selection of charcuterie chilli olives & pickles	12
Mezze platter hummus, grilled halloumi, bruschetta, tzatziki, red pepper feta, olives & grilled pitta (V)	12 / 18
Homemade BBQ ribs fries & crispy leaves	16

SALADS

Truffle burrata (V) butternut squash & sweet potato purée, walnut oil & smoked almonds	14
Caesar salad Cos lettuce, croutons, fresh anchovies & parmesan dressing	9.5
with grilled chicken	15.5
with Atlantic prawns & crayfish	17.5
Duck salad baby kale, cucumber, roast peppers, pear & passion fruit vinaigrette	7 / 14

FISH

Roast fillet of salmon giant bean, spinach & herb cassoulet	18
Roast sea bass fillet purple potato, broad beans, peas & tomato herb salsa	18
Seared tuna steak roast 'Jack Be Little' pumpkin, cashew nuts, sesame seeds & honey dressing	19
Lobster & prawns mafalde pasta chilli, herbs & vine tomatoes	19.5

MAINS

Wild mushroom ravioli creamy herb sauce, wild rocket & truffle oil (V)	16
Quinoa, broccoli, orange & pomegranate fried shallots, pine nuts, cherry tomato & tahini lemon dressing (V)	14
Braised lamb shank Époisses dauphinoise potato, roast tomato & light thyme jus	17
Confit suckling pig shoulder creamy mashed potato, fine beans & star anise jus	18.5
Challans duck cooked in two ways roast breast & duck rillette stuffed leg, cauliflower purée & Victoria plum chutney	19.5
Chargrilled chateaubriand chestnut mushrooms, persillade, French fries, bordelaise or bearnaise sauce	69 (To share)

FROM THE GRILL

Steaks served with French fries & salad	
Sirloin 220g	22
Rib eye 350g	26
Halloumi & portobello burger cucumber & mint salsa, beef tomato (V)	14
Chicken & truffle mayo burger comté cheese, roast peppers & tomato	15.5
Deluxe beef burger aged cheddar, crispy bacon, pickles, tomato chutney	16
The Waterway super deluxe beef burger foie gras, aged cheddar, pickles & tomato chutney	18.5
Burger & lobster 5oz beef burger, 1/2 lobster, aged cheddar, truffle & tarragon mayo	22.5

Burgers are served with French fries & baby gem lettuce)
(Our steaks are 28 days dry aged from the Dedham Vale
Farm & are served with béarnaise or peppercorn sauce)

ROTISSERIE

Half rotisserie corn-fed chicken French fries, salad & beetroot coleslaw	18.5
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Ask your server for our
weekly rotisserie special

ON ARRIVAL

Spiced queen green marinated olives (V)	3.5
A selection of baked artisan breads (V)	2.5

Did you know ...

Under the Waterway we have a bar, lounge
& dining room which is also available
for private hire.

Ask for more info or visit our website

SIDES

Rocket & parmesan salad (V)	6
French beans (V)	4
Dauphinoise potatoes (V)	6
French fries	4.5 (V)
Sweet potato fries, aged parmesan (V)	7

ASK YOUR SERVER FOR OUR DAILY SPECIALS

Weekend brunch
Saturday & Sunday, 10am-1pm

Sunday Roasts
with Yorkshire pudding
& all the trimmings.

BAR SNACKS & DRINKS

OUR SIGNATURE COCKTAILS

Blood Flower Eristoff vodka, blood orange & bergamot liqueur, lemon juice, hibiscus syrup, bitters & egg white	9.5
Chocolate Lane Sailor Jerry spiced rum, chocolate & hazelnut liqueur, coconut water, chocolate powder & cream	9.5
Zoo-gruska Zubrowka bison vodka, sherry, elderflower liqueur, vanilla syrup, pear & lemon juice	9.5
Apple Orb Hendrick's gin, Aperol, apple juice, cinnamon syrup, lemon juice & cloves	9.5
Monk Fruit Monkey shoulder whisky, blood orange liqueur, lemon juice, clementine juice, bitters & egg white	9.5
Kiwi Surge Havana 3 year old rum & melon liqueur, fresh kiwi, lime juice, clementine juice, agave syrup & sage leaves	9.5
Malacopa Smoky mezcal mixed with Campari, blood orange liqueur, fresh orange juice, lemon juice & cinnamon syrup	10
Barrel-aged Negroni Barentsz gin, Campari and Antica Formula aged in our french oak barrel	10

HAPPY HOUR TWINS

Two for one cocktails! All 9.5
Monday - Friday, 5:30PM - 7:30PM

Caipirinha / Caipiroska	Cachaca or Eristoff vodka, lime & sugar
Mojito	fresh mint, sugar & Havana Club 3 year old rum
Bramble	Beefeater gin, sugar syrup, lemon juice & blackberry liqueur
Moscow Mule	Eristoff vodka, fresh lime & ginger beer
Peach bellini	peach purée topped up with prosecco
Tom Collins	Beefeater gin shaken with sugar, lemon juice & soda water

GIN & THINGS

Only for the gin-oisseur! All 10.5
Served with Fever-Tree mixers

Special Roku	Indian tonic, fresh ginger & lemongrass
Special Barentsz	Mediterranean tonic, orange water & peel
Special 1689	Mediterranean tonic, lime peel & fresh mint
Special Hendrick's	elderflower tonic, cucumber & rose water
Special Tanqueray	Indian tonic, grapefruit peel & lemongrass

BAR SNACKS

Piper's potato crisps	1.5
Chilli crackers	2
Mixed toasted nuts	3
Mixed olives	3.5

0% ABV COCKTAILS & SPARKLING PRESSÉS

Spiced Cranberry Warmer warm Pimento with cranberry juice, cloves & star anise 4.5	Hibiscus Limonade fresh lime juice mixed with hibiscus syrup, orange water & topped with soda 5.5
Virgin Mojito apple juice muddled with fresh lime, mint, sugar & soda water 5.5	Pineapple Heaven fresh banana, passion fruit syrup, pineapple juice & grenadine 5.5
Virgin Mary tomato juice, Worcestershire sauce, Tabasco, horseradish, mustard & lemon juice 5.5	Spiced Amaro Bitter Note shaken with lime juice & sugar, topped up with Pimento 8
Ginger & Blueberry Smash ginger & lemongrass tea, blueberries, sage leaves, agave syrup, raspberry purée & lime juice 5.5	Pear Aloe aloe vera gin mixed with pear juice, lime juice, caramel syrup, juniper & cardamom 8
Kingsdown sparkling water elderflower / rhubarb orange / apple 3.25	Ginloe & Tonic aloe vera gin mixed with rose water & tonic 8

DESSERTS

Triple chocolate brownie vanilla ice cream	6
Honeycomb cheesecake	6.5
White chocolate crème brûlée	6.5
Chocolate & salted caramel tart nougat ice cream	7
Clementine & lemon tart orange ice cream	7
Paxton & Whitfield cheeseboard: celery, apricot relish, crackers	9

COFFEE, TEA & HOT CHOCOLATE

Espresso / Cortado	2.5
Double Espresso / Macchiato	3
Americano	3
Flat White / Cappuccino / Latte	3.5
Kokoa Collection: milk or white hot chocolate	4
Birchall whole leaf tea: English breakfast / earl grey / green tea peppermint / lemongrass & ginger red berry & flower / camomile	3
fresh mint tea	3

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Brut, Terre di Sant'Alberto, Veneto	NV	Italy	125ml	6.95
Pierre Mignon, Grande Reserve, Marne, Champagne	NV	France		9.50

WHITE WINE

			175ml	250ml	Carafe	Bottle
Macabeo Sobre Lias, La Mancha	2018	Spain	5.45	6.90	13.80	20.50
Pinot Grigio, Veritiere, Lombardia	2018	Italy	6.25	8.20	16.40	24.50
Chardonnay, The Googly, One Chain Vineyards	2018	Australia	6.35	8.65	17.30	26.00
Vinho Verde, Quinta da Lixa	2018	Portugal	6.60	8.90	17.50	26.50
Picpoul de Pinet, Beavignac	2018	France	6.85	9.35	18.70	28.00
Stoneburn, Sauvignon Blanc, Malborough	2017	NZ	7.70	10.10	20.00	30.00

RED WINE

Tempranillo Petit Verdot, La Mancha	2018	Spain	5.45	6.90	13.80	20.50
Montepulciano & Aglianico, Biferno, Molise	2015	Italy	6.60	8.65	17.35	26.00
Malbec, Man Meets Mountain, Mendoza	2018	Argentina	6.60	8.90	17.80	26.00
Rioja Crianza, Ramon Bilbao	2016	Spain	7.00	9.65	19.35	28.00
Pinot Noir, Santa Macarena	2018	Chile	7.00	9.65	19.35	28.00
Chateau Bellecroix, Bordeaux Superieur	2015	France	7.00	9.65	19.35	28.00

ROSÉ

Les Betes Rousses, Pays d'Herault	2018	France	5.65	7.35	14.65	22.00
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	2018	France	6.70	8.65	17.35	26.00
Saint-Roch Les Vignes Rosé, Provence	2018	France	8.10	10.70	21.40	32.00

Please ask for our full wine list - We also serve all wine in 125ml glasses if requested
All vintages are subject to change