

### STARTERS

<b>Soup of the day</b> Please ask your server	6	<b>Duck rilette</b> Sweet tomato chutney, caper berries & toasted brioche	7
<b>Chargrilled squid</b> Sweet chili sauce, balsamic & mixed leaves (GF)	7 / 14	<b>Warm Saint-Marcelin</b> Goat's cheese, grilled yellow courgette, sundried tomato, aged balsamic, herbs & toasted pine nuts (V)	9
<b>Goat's cheese fritters</b> Smoked tomato & garlic chutney, bitter leaf salad (V)	7.5 / 13.5	<b>Devon crab meat tian</b> Avocado, sundried tomato, red chard & herb vinaigrette	10.5
<b>Seared scallops gremolata</b> Crayfish, leeks, crème fraîche & herbs	9		

### TO SHARE

<b>Arancini</b> Truffle mayonnaise & baby watercress (V)	7
<b>Chef style quesadillas</b> Root vegetables, aged cheddar & rocket (V)	10.5
<b>Fine selection of charcuterie</b> Chilli olives & pickles (GF)	11.5
<b>Mezze platter</b> Hummus, grilled halloumi, bruschetta, tzatziki, red pepper feta, olives & grilled pitta (V)	12 / 18
<b>Atlantic prawns aioli &amp; watercress</b>	6 / 12

### FROM THE GRILL

(All burgers are served with French fries)

<b>Honey glazed Severn &amp; Wye salmon</b> Kalamata olives, purple potato, Jerusalem artichoke, dandelion, sun-dried tomato & herbs (GF)	17	<b>Portobello burger</b> Halloumi cheese & Portobello mushroom, cucumber & mint salsa & beef tomato (V)	14
<b>Seared fillet of tuna</b> Grilled artichokes, sweet potato & confit pepper (GF)	18	<b>Chicken burger</b> Roast pepper & grilled courgette, comté cheese & tomato	14.5
<b>Grilled English lamb steak</b> chilled Imam Biyardi & minted yogurt (GF)	19	<b>Deluxe beef burger</b> Aged cheddar, crispy bacon, pickles & tomato chutney	15
<b>Sirloin 220g</b> French fries & salad	19	<b>The Waterway super deluxe beef burger</b> Foie gras, aged cheddar, crispy bacon, tomato chutney & pickles	17.5
<b>Rib eye 350g</b> French fries & salad	26	<b>Spiced turkey burger</b> Livarot cheese & beetroot relish	14
<b>Half rotisserie corn-fed chicken</b> French fries, salad & coleslaw	17.5		

### SALADS

<b>Burratina</b> Roast butternut squash, aubergine caviar, walnuts & rocket (V) (GF) (N)	13
<b>Caesar salad</b> Lettuce, croutons, fresh anchovies & parmesan	9.5
<b>with grilled chicken</b>	14.5
<b>with Atlantic prawns &amp; crayfish</b>	17.5
<b>Crispy Szechuan duck salad</b> Granny Smith apple, cucumber, shallot, chilli, coriander, BBQ sauce & croutons (GF)	8/15

### SIDES

<b>Rocket &amp; parmesan salad</b> (V,GF)	6
<b>French fries</b> (V)	4

Our steaks are 28 days dry aged from the Dedham Vale Farm & are served with either béarnaise or peppercorn sauce

**KIDS MENU AVAILABLE  
PLEASE ASK YOUR SERVER**

*Weekend brunch*  
Saturday & Sunday, 10am-1pm

*Rotisserie*  
Ask your server for  
our Rotisserie specials

### DESSERTS

<b>Chocolate brownie</b> Chocolate ice cream & caramel sauce (N)	6
<b>Apple tart fine</b> , nougat ice cream	6.5
<b>Honeycomb cheesecake</b>	6.5
<b>Victoria plum crème brûlée</b> (GF)	6
<b>Pecan pie</b> , pumpkin & honey ice cream	6.5
<b>Paxton &amp; Whitfield cheeseboard:</b> celery, apricot relish, crackers	9

(V) Vegetarian (GF) Gluten free (N) Nuts

### 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.

### OUR SIGNATURE COCKTAILS

<b>Spiced Apricot Sour</b> Hanava 3 & Sailor Jerry shaken with apricot jam, lime juice, vanilla syrup, cloves & fresh egg white	9
<b>Pink Divine</b> Beefeater, Cointreau & Campari shaken with fresh orange & lime juice, egg white, sugar syrup, grenadine & orange bitter	9
<b>Nutty Berry</b> Havana 3 & Frangelico mixed with lime juice, orgeat, orange bitter & blackberries	9
<b>Carnival</b> Aperol & Antica Formula shaken with fresh orange juice, lime juice, vanilla syrup & egg white	10
<b>Little Venice</b> Antica Formula shaken with Italicus Bergamot liqueur & fresh orange juice	9
<b>Peach Passion</b> Zubrowka & Passoa shaken with lime juice, home-made earl grey tea syrup & peach purée	9
<b>Jasmine</b> Grey Goose La Poire Vodka shaken with Marachino, asmine syrup & lime apple juice	10
<b>Basil Smash</b> Hendricks Gin, lemon juice, sugar & Thai basil leaves & raspberry all muddled together	10
<b>Mexican Sunrise</b>	
<b>Winter Warmers</b>	
<b>The Waterway Mulled Wine</b> Heritage red wine, orange juice, apple juice, cinnamon, star anise & cloves all heated together for this classic winter drink	7
<b>Warm Cider Calvados</b> Lime juice, apple juice and cider steamed together with Calvados & honey	8
<b>Black Seal</b> Gosling Dark Rum, Cointreau, Orgeat (almond syrup), cinnamon syrup & a double espresso served hot with floating double cream	8
<b>Spiced Apple Punch</b> Tanqueray London Dry Gin & apple juice shaken with cinnamon syrup & garnished with a slice of apple	8

### GIN & THINGS

Only for the gin-oisseur! All £10.00

<b>Plymouth:</b>	Lemon Tonic with grapefruit peel & lemongrass
<b>Beefeater 24:</b>	Mediterranean Tonic with lime peel & rosemary
<b>Hendricks:</b>	Elderflower Tonic with cucumber & lavender
<b>Star of Bombay:</b>	Indian Tonic with orange peel, red currants & Thai basil
<b>Ungava:</b>	Mediterranean tonic with strawberry, pink grapefruit & thai basil

### BAR SNACKS

<b>Piper's potato crisps</b>	1.5
<b>Chilli crackers</b>	2
<b>Mixed toasted nuts</b>	3
<b>Mixed olives</b>	3.5

### FRESH JUICES, SMOOTHIES & VIRGIN COCKTAILS

<b>Freshly squeezed orange juice</b> 3.75	<b>Virgin Mojito</b> (Original, raspberry or strawberry) mint, ginger ale, lime & sugar syrup 5.25
<b>Ginger &amp; Raspberry Cooler</b> Raspberries, ginger, elderflower cordial, Thai basil, mint green tea, lime juice & sugar syrup 5.25	<b>Forbidden fruits</b> Mixed berries, lime juice & ginger beer 5.25
<b>Rosemary Garden</b> Rosemary & honey, blueberries, lime & apple juice, grenadine & lemonade 5.25	<b>Virgin Mary</b> Tomato juice, Worcestershire sauce, tabasco, lemon & Horseradish 5.25
<b>Grand Union</b> Pink grapefruit juice, passion syrup & lemonade 5.25	<b>Pineapple heaven</b> Passion fruit & pineapple juice, blended with banana 5.25
<b>Kingsdown sparkling water:</b> Elderflower / Rhubarb / Orange / Apple 3.25	

### AFTER DINNER

	25ml	50ml
Sambuca	4.55	6.85
Amaretto di Saronno	4.05	6.20
Grappa Julia	4.95	6.00
Baileys	4.15	6.60
Grand Marnier	4.05	6.00
Drambuie	4.35	6.10
Jaegermeister	4.65	6.75
Remy Martin VSOP	5.85	8.80
Hennessy Fine de Cognac	6.85	10.35
Hennessy XO	12.55	18.95

### COFFEE, TEA & HOT CHOCOLATE

<b>Espresso</b>	2.10
<b>Macchiato / Cortado</b>	2.35
<b>Flat White / Cappuccino / Latte</b>	2.95
<b>Double Espresso / Macchiato</b>	2.60
<b>Americano</b>	2.35
<b>Kokoa Collection:</b> milk or white hot chocolate	4.10
<b>Birchall whole leaf:</b> Red berry & flower	2.95
Great Rift (English Breakfast)	3
Green Tea	3
Earl Grey	3
Peppermint	2.95
Lemongrass & Ginger	2.95
<b>Fresh mint tea</b>	2.95

### 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	2015	Spain	5.35	6.75	13.30	19.75
Pinot Grigio, Veritiere, Lombardia	2016	Italy	6.15	8.10	15.85	24.00
Vinho Verde, Quinta da Lixa	2016	Portugal	6.50	8.65	17.30	26.00
Picpoul de Pinet, Beavignac	2016	France	6.75	8.85	17.65	26.50
Chardonnay, The Googly, One Chain Vineyards	2016	Australia	6.25	8.35	16.65	25.00
Stoneburn, Sauvignon Blanc, Malborough	2017	NZ	7.60	9.85	19.70	29.50

#### RED WINE

Tempranillo Petit Verdot, La Mancha	2016	Spain	5.35	6.75	13.30	19.75
Malbec, Man Meets Mountain, Mendoza	2017	Argentina	6.50	8.65	17.00	25.50
Rioja Crianza, Ramon Bilbao	2014	Spain	6.90	9.20	18.35	27.70
Pinot Noir, Santa Macarena	2015	Chile	7.00	9.35	18.70	28.00
Chateau Bellecroix, Bordeaux Superieur	2015	France	6.90	9.15	18.35	27.50
Montepulciano & Aglianico, Biferno, Molise	2014	Italy	6.50	8.50	17.00	25.50

#### ROSÉ

Les Betes Rousses, Pays d'Herault	2016	France	5.50	7.15	14.15	21.00
Melopee de Gavoty, Cotes de Provence	2016	France	8.00	10.65	21.30	32.00

Please ask for our full wine list - We also serve all wine in 125ml glasses if requested