

The Waterway Menu

Starters

Jerusalem artichoke soup, hazelnuts, roast garlic	£5.50
Smoked mackerel and avocado pâté, with grilled bread and confit tomatoes	£6.25
Herb gnocchi with wild mushrooms and gorgonzola	£6.50
Goat's cheese fritters with pear chutney and bitter leaf salad	£6.75
Smoked salmon rillettes with crème fraîche, keta and watercress	£7.00
Smoked chicken salad with mango, peanuts and honey chilli dressing	£7.00
Chargrilled squid with sweet chilli sauce, balsamic and mixed leaf salad	£7.00
Dorset crab risotto with asparagus and broad beans	£8.50
Selection of Spanish charcuterie with manchego and olives	£9.25

Mains

Chestnut and Cashel blue risotto with savoy cabbage	£11.75
Caesar salad with char-grilled chicken, croutons, fresh anchovies and parmesan	£12.00
The Waterway burger with mustard mayo, mixed leaves, tomato salsa and chips	£13.50
Sea trout, with herb gnocchi, baby fennel, basil and pinenut cream	£14.50
Traditional coq au vin, mash potato, lardons, onions, mushrooms	£14.50
Spiced pork belly, black pudding mash, Bramley apple sauce	£15.00
Stone bass, lemon grass dauphinoise, chanterelles, carrot purée	£15.50
Roast monkfish, spring greens, parma ham & barley risotto, red wine jus	£16.75
8oz Hereford ribeye steak, sarladaise potato, spinach puree, truffle jus	£18.50

Sides

Mixed Leaves / Chips / Buttered spinach / Tomato and onion salad / Mash potato / Garlic spring greens	£3.75
Rocket and parmesan / French beans with sesame oil	£4.25

Puddings

Affogato - a scoop of vanilla ice cream, topped with espresso	£4.25
Vanilla ice cream with pedro ximenez, fragoli or mirtili liqueur	£5.75
Lemon cheesecake, with kumquats, almond basket	£5.75
Sticky date pudding, butterscotch sauce, vanilla ice cream	£5.75
Pecan tart, winter warmer ice cream	£5.75
Chocolate truffle cake with white chocolate mousse and amaretti cream	£5.75
A selection of British and French farmhouse cheeses with quince and crackers: Compté, kidderton Ash goats cheese, Livarot, Cashel Blue, Hereford Hop.	£7.50