

# The Waterway Menu

## Starters

Butternut squash soup <i>with roast garlic and thyme fritters</i>	£4.75
Golden beetroot tarte tatin <i>with herbs goats cheese, rocket &amp; pine nut dressing</i>	£5.75
Chargrilled squid <i>with a chilli sauce, balsamic and mixed leaf salad</i>	£6.50
Rabbit and crayfish raviolo, <i>shellfish juices, sweet caraway carrots</i>	£7.25
Deep fried coconut tiger prawns <i>with mango salsa</i>	£6.50
Chicken confit, <i>foie gras and prune roulade, celeriac and walnut remoulade</i>	£6.75
Smoked salmon, <i>pea panacotta and crostini</i>	£7.50
Wild mushrooms, <i>hen egg beignet and toasted brioche</i>	£6.00
Crab and chorizo cake, <i>watercress and sweet chilli sauce</i>	£6.50
Smoked eel <i>with a beetroot, grape fruit and horseradish salad</i>	£6.25
Assiette of spanish charcuterie <i>with manchego and olives</i>	£9.00

## Main courses

Braised five spice pork belly, <i>black pudding mash and apple compote</i>	£13.50
Tagliatelle <i>with feta cheese, watercress, chestnuts and artichoke</i>	£11.00
Caesar salad <i>with char-grilled chicken and croutons</i>	£11.50
Sea bass fillet, <i>almond and tarragon crushed potatoes, tomato mascarpone sauce</i>	£15.00
Artichoke, potato and roast garlic frittata, <i>cumin yoghurt, squash crisps</i>	£11.50
Haunch of venison, <i>sweet potato, spiced red cabbage and port sauce</i>	£15.50
Barbary duck breast, <i>hazleback potato, greens and griottines sauce</i>	£14.75
Roast salmon, <i>herb polenta, spinach and a corn and sage cream</i>	£13.00
Waterway burger <i>with mixed leaves, tomato salsa and chips</i>	£12.50
Roasted cod, <i>puy lentils, honey glazed parsnips and meat juices</i>	£14.00
Rib eye steak, <i>truffled celeriac dauphinoise and purple sprouting broccoli</i>	£16.50

## Sides

New potatoes with rosemary, chips or mash £ 3.50 - French beans with sesame £ 4.00  
Buttered broccoli £ 3.50 - Sautéed spinach £ 3.50 - Mixed leaves £ 3.00 - Rocket and parmesan, £ 4.00

## Puddings

Chocolate fondant <i>with white chocolate ice cream</i>	£5.50
Sticky date pudding <i>with vanilla ice cream and butterscotch sauce</i>	£5.50
Prune and almond tart <i>with winter warmer ice cream</i>	£5.50
Spiced rice pudding <i>with a pineapple and mango compote</i>	£5.50
Vanilla ice cream <i>with pedro ximenez</i>	£5.50
Affogato ~ <i>a scoop of vanilla ice cream topped with espresso</i>	£4.00
A selection of british cheeses <i>with quince and crackers:</i>	
Westcombe cheddar ~ kidderton ash goats cheese ~ dorset blue vinny ~ cornish yarg ~ oxford isis	£7.00

If you have any allergies or dietary requirements please see the manager. A discretionary 12.5% service charge will be added to your bill