

## For the table

all served with sourdough

<b>Whipped Salted Butter</b>	6
<b>Courgette Dip</b> (pb) Smoked courgette, basil, pine nuts	8.5
<b>Anchovies</b> White anchovies, pickled fennel	8.5
<b>Smoked Mackerel Pâté</b> Dill, shallots, horseradish cream	9.5
<b>Bone Marrow</b> Roasted bone, caramelised onion, Old Winchester cheese	10
<b>Rabbit Rilette</b> House pickles, chilli mustard	12.5

## Classics

<b>Little Venice Cuban Sando</b> Sliced crispy pork, red leicester, parma ham, house pickles, chilli mustard	14
<b>The Waterway Club Sandwich</b> Tomato, gem and avocado on sourdough with - Sliced roast chicken and bacon or - Hot smoked salmon	14
<b>Baked Mac &amp; Cheese</b> (v) Three cheese sauce, sourdough crumb	16
<b>Caesar Salad</b> Little gem lettuce, sourdough croutons, confit chicken, crispy kale, anchovies	18

## Starters

<b>Truffled Cauliflower Soup</b> (pb) Roasted cauliflower, sourdough croutons	8.5
<b>Ham Hock Croquettes</b> Mustard mayonnaise	9
<b>Beetroot Salad</b> (pba) Salt baked beets, pickled beets goats curd, pinenuts, honey, sorrel	9
<b>Sweetbread &amp; Artichoke Salad</b> Crispy lamb sweetbreads, chicory, pickled shallots	12.5
<b>Roasted Scallops in the Shell</b> Café de Paris butter	18

## Grill

<b>Beef Burger</b> Bacon, red leicester, tomato, lettuce, pickles, secret sauce, fries (plant-based option available)	18.5
<b>Lamb Rump</b> Crushed potatoes, roasted shallot, lamb jus	28
<b>Whole Roasted Bream</b> Brown shrimp, caper butter sauce, charred baby gem	30
<b>Ribeye</b> 10oz, peppercorn sauce or salsa verde, confit tomato, mushroom ragu, steak chips	36

## Mains

<b>Jerusalem Artichoke Risotto</b> Roasted artichokes, crisps, salsa verde (plant-based option available)	18
<b>Quinoa &amp; Beetroot Salad</b> (pb) Herbed quinoa, puffed rice, pickled shallots, crispy kale	18.5
<b>Kedgerree Fishcake</b> Smoked haddock, curried rice, fried egg, bitter leaf salad, spiced mango chutney	18.5
<b>Cornfed Chicken</b> Lavender honey, truffled mac & cheese, confit leg, cavolo nero, chicken jus	22
<b>Braised Pork &amp; Polenta</b> Creamed polenta, dressed kale, lardo	24
<b>Salmon</b> Cauliflower purée, purple sprouting broccoli, blood orange & shallot vinaigrette, dill	24

## Sides

Skin on fries - 6  
Charred Broccoli - 7  
Bitter Leaf Salad - 7  
Sweet Potato Fries - 7  
Crispy New Potatoes - 7  
Sour cream & Onion, Old Winchester

pb(a) - plant-based (available) / v - vegetarian

# food MENU

THE WATERWAY



### Weekday Offer

Main course & drink from £17.50  
Monday to Thursday 12pm to 6.30pm



### Happy Hour Cocktail

Monday - Friday 12pm - 7pm



### Weekend Brunch

Delicious flavours to start your day  
10am - 12pm



### Sunday Roast

Roast beef, pork & chicken served from  
midday till it's gone



Please scan  
for allergen  
information

Some of our dishes contain one or more of the  
14 key allergens. Please ask a staff member  
for more detailed information A discretionary  
12.5% service charge will be added to your bill.  
All service charge is paid out to staff who work  
directly for The Waterway