



Happy Hour Cocktail

Monday - Friday
12pm - 7pm



Weekday Offer

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



Winterclub benefits

apply on our website:
www.thewaterway.co.uk/winter-club

Snacks & sharers

Wildfarmed sourdough (ve)
butter, smoked maldon sea salt 6

Homemade cannellini bean hummus (pb)
lemon & tahini dressing, pitta bread 8

Potato & pecorino croquette
truffle mayo, grated pecorino, chive 8

Truffle fries
truffle mayo, parmesan, chives 9

Italian style chicken wings
marinara & honey glaze, micro leaves 10

Bocconcini di maiale
crispy pork belly, maple glaze, sesame, coriander 10

Antipasti platter (ve)
homemade cannellini bean hummus, aubergine dip, truffle stracciatella, nocellara olives, pitta bread 18

Sides

Skin on fries / Winter slaw (pb) 6
Sweet potato fries (pb) - 7
Charred broccolini (pb) 7
Spiced patate novelle (pb) 7

Starters

Squash velouté (pb)
vegan cheese sauce, pickled walnuts crispy sage 8

Nonna's meatballs
tomato & basil sauce, sourdough bread, parmigiano 9

Paté di tonno
yellowfin tuna, roasted pepper purée, carasau bread, pickled shallots 10

Fried Jerusalem artichoke (ve)
romesco, lovage pesto, grilled sourdough (pb) 11

Gamberi alla busara
pan fried king prawns, cherry tomatoes, basil salsa, toasted sourdough 12.5

Whole burrata & friarielli
Neapolitan broccoli, almond & black pepper taralli crumbs, chilli oil, lemon balm 14

Grill

Buttermilk chicken burger
fresh rockets, tomato, house mayo, caciocavallo cheese, onion & sage relish, fries 18

Signature cheeseburger
bacon, red leicester, tomato, lettuce, pickles, secret sauce, fries (plant-based option available) 18.5

Mains

Sundried tomato gnocchi (pb)
fresh potato gnocchi, homemade sundried tomato pesto, vegan parmesan, basil 18

Rigatoni bolognese
slow cooked bolognese sauce, grated parmesan & crispy basil 19

Aubergine parmigiana (ve)
tomato ragù, fior di latte mozzarella, basil pangrattato 18

Caesar salad
lettuce, parmesan, croutons, grilled chicken or fried chicken hot-smoked salmon 23

Crab linguine
hand picked white crab meat, fermented chilli oil, dill 24

Spezzatino di agnello
four-hour braised lamb, red wine sauce, polenta, Castellosso cheese & rosemary pangrattato, pickled chilli 24

Salmon agli agrumi
salmon fillet with asparagus, saffron & dill sauce, citrus, sea trout caviar, amaranth 24

Sunday Roast

Aged Sirloin of Beef - 28 / Slow Roast Pork - 24 / Roast Corn-fed Chicken - 22

Garlic and herb roast potatoes, maple glazed carrots, seasonal greens, cauliflower cheese, rich gravy and Yorkshire pudding

Beetroot Wellington (vg) - 22

Garlic and herb roast potatoes, maple glazed carrots, seasonal greens, tender stem broccoli and vegan gravy



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

(ve) - vegetarian, (pb) - plant-based