

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.

For the table

all served with sourdough

Whipped Salted Butter 6

Courgette Dip (pb) 8.5
Smoked courgette, basil, pine nuts

Anchovies 8.5
White anchovies, pickled fennel

Smoked Mackerel Pâté 9.5
Dill, shallots, horseradish cream

Rabbit Rilette 12.5
House pickles, chilli mustard

Classics

Little Venice Cuban Sando 14
Sliced crispy pork, Red Leicester, parma ham, house pickles, chilli mustard

The Waterway Club Sandwich 14
Tomato, gem and avocado on sourdough with
- Sliced roast chicken and bacon or
- Hot smoked salmon

Baked Mac & Cheese (v) 16
Three cheese sauce, sourdough crumb

Caesar Salad 18
Little gem lettuce, sourdough croutons, confit chicken, crispy kale, anchovies

Starters

Truffled Cauliflower Soup (pb) 8.5
Roasted cauliflower, sourdough croutons

Ham Hock Croquettes 9
Mustard mayonnaise

Beetroot Salad (pba) 9
Salt baked beets, pickled beets
goats cured, pinenuts, honey, sorrel

Roasted Scallops in the Shell 18
Café Paris butter

Grill

Beef Burger 18.5
Bacon, Red Leicester, tomato, lettuce, pickles, secret sauce, fries
(plant-based option available)

Whole Roasted Bream 30
Brown shrimp, caper butter sauce, charred baby gem

Sides

Skin on fries - 6 / Charred Broccoli - 7 /

Bitter Leaf Salad - 7 / Sweet Potato Fries - 7 /

Crispy New Potatoes - 7

Mains

Quinoa & Beetroot Salad (pb) 18.5
Herbed quinoa, puffed rice, pickled shallots, crispy kale

Braised Pork & Polenta 24
Creamed polenta, dressed kale, lardo

Salmon 24
Cauliflower purée, purple sprouting broccoli, blood orange & shallot vinaigrette, dill

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

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