

food MENU

THE WATERWAY



Happy Hour Cocktail

Monday - Friday 12pm - 7pm



Weekday Offer

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



Weekend Brunch

Delicious flavours to start your day
10am - 12pm



Sunday Roast

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



Winterclub benefits

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



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

Snacks & sharers

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

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

Italian charcuterie board
sliced cured meat, sundried tomatoes, Giardiniera pickles 18

Starters

Potato & pecorino croquettes
truffle mayo, parmesan, chives 8

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

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

Smoked ricotta bruschetta (ve)
wildfarmed sourdough, charred artichokes, sun dried tomatoes, balsamic 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

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

Insalata del contadino (pb)
spelt, sweet potato, apple, fennel roasted pecans & sherry vinaigrette 16

Caesar salad
lettuce, parmesan, croutons, grilled chicken or fried chicken hot-smoked salmon 18 23

Paccheri dello chef
fresh paccheri pasta, mussel pesto, seafood & tomato ragu, burrata cream & lemon zest 23

Calabrian style squid
stuffed with anchovies, capers, bread and raisins, served with mash potato and nduja butter 23

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

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

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

Pollo alla cacciatora
cornfed chicken, slow cooked rich tomato sauce, baby new potatoes, fresh yoghurt dressing 23

Dry aged rib-eye steak (10oz)
roasted vine tomatoes, peppercorn sauce, fries 36

Sides

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

Extras

Extra sauce - 2
Bread portion - 2
Truffle mayo - 3
Chargrilled or fried chicken - 6
Hot smoked salmon - 7

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