

THE WATERWAY

SUNDAY MENU

GRAZING

- SOURDOUGH** *whipped butter* - £6
HUMMUS *lemon oil, sourdough* - £9 (pb)
CRISPY CAMEMBERT *apple and onion chutney dip* - £9
CORN RIBS *seaweed powder, sour cream* - £8
GRAZING BOARD *hummus, artichoke, olives, cauliflower, tzatziki, sourdough toast* - £20
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STARTERS

- GOLDEN ROOT VEGETABLE SOUP** *croutons & sourdough* - £9 (pba)
COD CAKE *hispi cabbage, dill mayonnaise and trout keta* - £11
CAULIFLOWER SALAD *roasted cauliflower purée, toasted almonds, oxblood leaf, pickled golden raisins* - £11 (pb)
CURED SEA TROUT *celeriac purée, apple & pickled fennel, kale, hispi ash* - £12
BEEF CARPACCIO *Jerusalem artichoke, horseradish, crispy onion & watercress* - £13
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MAINS

- THE WATERWAY BURGER** *beef patty, brioche, red leicester cheese, gherkin, tomato, secret sauce, fries* - £19
CHICKEN CAESAR SALAD *grilled chicken, cos lettuce, pancetta, anchovy, croutons* - £19
BUTTERNUT SQUASH & SAGE GNOCCHI *Parmesan, crispy onion, crispy sage* - £22 (pba)
SCOTTISH SALMON & SMOKED HADDOCK FISH PIE *horseradish mash, English peas, leek, fish velouté* - £25
PAN FRIED SEABREAM *sea fennel, lemon, Dashi Beurre blanc, trout caviar* - £26
RIBEYE STEAK *grilled baby gem, roast tomato, ranch dressing, crispy onion, chips* - £35
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ROASTS

All roasts served with garlic & herb roast potatoes, maple glazed carrots, seasonal greens, rich gravy and Yorkshire pudding

- CELERIAC & MUSHROOM PITHIVIER** *mushroom gravy, seasonal greens* - £21
AGED SIRLOIN OF BEEF - £28
SLOW ROAST PORK - £26
ROAST CORN-FED CHICKEN - £23
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SIDES

- CAULIFLOWER CHEESE** - £6 / **FRIES** - £5 / **SWEET POTATO FRIES** - £6
ROAST POTATOES - £6 / **BUTTERED AUTUMN GREENS** - £5
CHARRED BABY GEM *crispy shallot & ranch dressing* - £5 / **LOLLIPOP KALE** *parmesan & chives* - £6
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pb(a) - plant-based (available) / v - vegetarian

Some dishes contain allergens; please scan or ask staff for details. A discretionary 12.5% service charge is added to your bill and paid in full to The Waterway staff.