

For the table

all served with sourdough

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

Valentine's Specials

To share

Seared Cornish Scallops - 22

Pomme purée, leek & black truffle,
champagne vinaigrette

Aged T-Bone Steak - 75

Gratin dauphinoise, dressed
greens, peppercorn sauce

Poached Pears - 12.50

White chocolate, glazed red wine
poached pears, vanilla panna
cotta, candied pecans

Starters

Truffled Cauliflower Soup (pb) Roasted cauliflower, sourdough croutons	8.5
Ham Hock Croquettes Mustard mayonnaise	9
Beetroot Salad (pba) Salt baked beets, pickled beets goats curd, pinenuts, honey, sorrel	9
Sweetbread & Artichoke Salad Crispy lamb sweetbreads, chicory, pickled shallots	12.5

Grill

Beef Burger Bacon, red Leicester, tomato, lettuce, pickles, secret sauce, fries (plant-based option available)	18.5
Caesar Salad Little gem lettuce, sourdough croutons, confit chicken, crispy kale, anchovies	18
Lamb Rump Crushed potatoes, roasted shallot, lamb jus	28
Whole Roasted Bream Brown shrimp, caper butter sauce, charred baby gem	30

Mains

Jerusalem Artichoke Risotto Roasted artichokes, crisps, salsa verde (plant-based option available)	18
Quinoa & Beetroot Salad (pb) Herbed quinoa, puffed rice, pickled shallots, crispy kale	18.5
Kedgeree Fishcake Smoked haddock, curried rice, fried egg, bitter leaf salad, spiced mango chutney	18.5
Cornfed Chicken Lavender honey, truffled mac & cheese, confit leg, cavolo nero, chicken jus	22
Braised Pork & Polenta Creamed polenta, dressed kale, lardo	24
Salmon 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 Frie	7
Crispy New Potatoes	7
Sour cream & onion, Old Winchester	

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

Valentine's 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