



NIBBLES

Garlic Focaccia V £6

Garlic & Cheese Foccacia V £7

Toasted Sourdough & Butter V £4

Toasted Focaccia & Olives V/GFA £7

Truffle Oil and Parmesan Fries £7

Marinated Olives Vg/GF £6

Toasted Focaccia, Olives,
Olive Oil & Balsamic V/GFA £10

STARTERS

Vegan Sweet Potato & Broccoli Salad Vg/GF £9

Roasted Sweet Potato, Tenderstem Broccoli, Golden Raisin, Pickled Shallot, Cashews, Cinnamon, Ginger, Herb Yoghurt

Crispy Fried Cajun Calamari GF £10

Marinara Sauce

Scorched Isle of Wight Fetter Cheese V £9

With Mediterranean Jewelled Couscous, Tomato Compote, Crispy Flatbread, Basil Oil, Balsamic Glaze

Chinese Pork Belly £10

Crispy Fried Panko Crusted Braised Pork Belly, Apple, Carrot, Mangetout, Pak Choi, Chinese Broth

Isle of Wight Crab Salad GF £13

Fresh White & Brown Crab Meat, Pink Grapefruit, Creme Fraiche, Pea Shoots, Cucumber, Stem Ginger Dressing

Tuna Poke GF £12

Lightly Seared Fresh Tuna, Pickled Ginger, Sesame, Spring Onions, Jasmine Rice & Ginger-Honey Sauce

JACKET POTATO £10

With Waterfront Coleslaw

Prawn Mary Rose GF

Vegan Thai Yellow Curry Vg/GF

Bacon, Sausage & Cheese

Tuna & Spring Onion Mayonnaise GF

Baked Beans & Cheese GF

SHARING (FOR 2)

Mediterranean Vegetable Platter V/GFA £26

Toasted Focaccia, Hummus, Falafels, Rocket, Olives, Peppadew Peppers, Sun Blush Tomatoes, Mediterranean Couscous, Olive Oil & Balsamic

Seafood Platter GFA £36

Smoked Salmon, Cold Water Prawns, Anchovies, Smoked Mackerel Pate, Green Lip Mussels, Mary Rose Sauce, Rocket, Lemon, Cherry Tomatoes, Cucumber, Butter, Sourdough

Baked Camembert V/GFA £18

Topped with Cranberry, Pecan, Honey & Thyme.
Served with Sourdough

MAINS

Maple Bourbon BBQ Ribs £20

Slow Cooked Pork Ribs, smothered in a Maple Bourbon BBQ Sauce, served with Fries & Coleslaw

The Waterfront Burger GFA £18

Chargrilled Beef Patty, Streaky Bacon, Emmental Cheese, Tomato, Gherkin, Iceberg, Burger Sauce, Togsted Bun Served with Fries & Coleslaw

Crispy Buttermilk Chicken Burger GFA £18

Marinated Chicken Breast, Streaky Bacon, Emmental Cheese, Gaucamole, Chipotle Mayo, Iceberg, Toasted Bun Served with Fries & Coleslaw

Traditional Fish & Chips GFA £18

Beer Battered Cod Fillet, Thick Cut Chips, Mushy Peas & Tartare Sauce

Breaded Whole Tail Scampi GFA £18

Crispy Fried Scampi, Thick Cut Chips, Garden Peas & Tartare Sauce

Seafood Pasta GFA £21

King Prawns, Mussels, Calamari, Octopus, Samphire and Casarecce Pasta, Bound in a White Wine, Chilli, Garlic & Tomato Sauce

Vegan Thai Yellow Curry Vg/GF £19

Chickpea, Tomato, Coriander & Coconut Yellow Thai Curry. With Baby Carrots, Tenderstem Broccoli & French Beans. Served with Steamed Rice



SIDES

Thick Cut Chips V £6
Cheesy Chips V £7

French Fries V £6

Truffle Oil & Parmesan Fries £7

Crispy Onion Rings V £6

Waterfront Coleslaw V/GF £5

Parmesan Cheese £2

Gluten Free Bread Rolls & Butter V/GF £5

Waterfront Salad V/GF £6

Mixed Leaves, Cherry Tomatoes, Red Onion, Cucumber, Sweet Pepper, French Dressing

Medley of Summer Vegetable V/GF £7

Tenderstem Broccoli, Baby Carrots, Sugar Snap Peas, Asparagus, French Beans

DESSERTS £8

White Chocolate Panna Cotta V/GF

Poached Strawberry, Crushed Pistachio, Strawberry Sauce

Vegan Tropical Medley Vg/GF

Coconut Rice Pudding, Tropical Fruit Compote Passionfruit Sorbet, & Mango Sauce

Warm Chocolate Brownie V

With Honeycomb Ice Cream & White Chocolate Sauce

Selection of Isle of Wight Ice Creams V/GFA

3 scoops of Ice Cream or Sorbet
Strawberry / Vanilla / Honeycomb
Passionfruit Sorbet / Mango Sorbet
Vegan Wild Berry / Vegan Chocolate Brownie

KIDS ONLY MENU £7

Beef Burger, Fries & Baked Beans GFA
Pasta, Tomato Sauce & Cheese V/GFA
Battered Cod, Chips & Garden Peas GFA
BBQ Ribs & Fries
Scampi, Chips & Garden Peas GFA
Chicken Bites, Fries & Baked Beans

KIDS DESSERTS £5

Chocolate Brownie & Ice Cream V

Warm Belguim Waffle,
White Chocolate Sauce & Ice Cream
Tropical Trio - Coconut Rice Pudding,
Passionfruit Sorbet, Tropical Fruit Compote V/GF
Selection of Ice Cream V/GFA



V = Vegetarian / Vg = Vegan / GF = Gluten Free gfa = Gluten Free Option Available (Ask a member of staff) Although all of our chips and fries are gluten free, our fryers are not.

Some of our food contains allergens, Please speak to a member of staff for more information.