

Sunday Lunch Menu

NIBBLES

Garlic Focaccia V £6.50

Garlic & Cheese Focaccia V £7.50

Freshly Baked Bread and Butter V £4.50

Truffle Oil & Parmesan Fries £7.50

Marinated Olives Vg/GF £6.50

Selection of Breads, Olives, Olive Oil &

Balsamic Glaze V/GFA £11

Thick Cut Chips V £6.50

Cheesy Chips V £7.50

French Fries V £6.50

Crispy Onion Rings V £6.50

Parmesan Cheese £3

Gluten Free Bread Rolls and Butter V/GF £5

Waterfront Salad V/GF £6.50

Mixed Leaves, Cherry Tomatoes, Spring Onion, Cucumber, Sweet Pepper, Herb Oil

Waterfront Medley of Vegetable V/GF £7.50

Tenderstem Broccoli, Mange Tout, Baby Carrots, Sugar Snap Peas

STARTERS

Vegan Crispy Fried Tenderstem Broccoli Va £11

Cherry Tomato Compote, Turmeric Yoghurt Dressing, Nutty Dukkah Spice

Baked Camembert (to share) V/GFA £19

Topped with Cranberry, Pecan, Honey & Thyme.
Served with a selection of breads

Smoked Salmon Stack GF £12

With Nigella Seed Sticky Rice, Pickled Ginger, Wasabi Cucumber & Soy Dressing

Crispy Fried Pulled Pork Bon-Bons £11

With Tex Mex Corn Salad & Truffle BBQ Sauce

Fetter Cheese Salad V/GF £10

Isle of Wight Feta Style Cheese with Cucumber, Tomato, Rocket, Spring Onion, Mixed Olives, Togsted Croutes & Herb Oil

Garlic King Prawns £12

Pan Fried King Prawn Tails cooked in Black Garlic Butter with Baby Spinach & Toasted Focaccia

MAINS

Traditional Fish and Chips GFA £19.50

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

The Waterfront Burger GFA £19

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

Breaded Whole Tail Scampi GFA £19.50

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

Vegan Beetroot Stew with Harissa Vg/GF £20

Slow Cooked Beetroot Stew with New Potatoes, Carrot, Onions, Harissa, Tomato, Coriander Yoghurt & Crispy Chickpea

TRADITIONAL SUNDAY ROAST AVAILABLE SEE OUR DAILY SPECIALS MENU

DESSERTS £8

Sticky Toffee Apple Pudding V Vanilla Ice Cream, Sticky Toffee Sauce

Vegan Mango Cheesecake Vg/GF Vegan Coconut Ice Cream, Mango Sauce

Triple Chocolate Torte V

Raspberry Sorbet, Nutty Crumb, White Chocolate Matcha

Orange Posset V

Stem Ginger Shortbread

Selection of Isle of Wight Ice Creams V/GFA

3 scoops of Ice Cream or Sorbet
Strawberry / Vanilla / Chocolate Fudge Brownie
Raspberry Sorbet / Mango Sorbet
Vegan Coconut / Vegan Salted Caramel

KIDS ONLY MENU £7

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

KIDS DESSERTS £5

Sticky Toffee Apple Pudding & Ice Cream V

Warm Belguim Waffle,
Toffee Sauce & Ice Cream

Mango & Coconut Ice Cream Sundae Vg/GF
Selection of Ice Cream V/GFA



V = Vegetarian / Vg = Vegan / GF = Gluten Free gfa = Gluten Free Option Available (Ask a member of staff)

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

FOR LUNCH ONLY

TOASTED FOCACCIA £11

With French Fries

B.L.T. ~ Bacon, Lettuce, Tomato & Mayonnaise
Fetter ~ Isle of Wight Fetter Cheese,
Cherry Tomato Compote & Baby Spinach
Salmon ~ Smoked Salmon,
Wasabi Cucumber & Cream Cheese

GF JACKET POTATOES £11

With Coleslaw

Black Garlic & Mushroom Stroganoff Sausage, Bacon & Cheese Tuna, Spring Onion & Cheese

WATERFRONT

We do not automatically add a gratuity to the bill, if you would like this added please ask when paying - Thank you.



