

MENU served 12:00 - 17:00

Nibbles

Olives ~ £4.00 [140 kcal]
The Italian mix (V, VG)

Our Nut Mix ~ £4.00 [240 kcal]
Roasted peanuts, Valencia almonds & cashews (V, VG)

Bar Snacks

Homemade Sausage Roll
Small £4.00 [435 kcal] ~ **Large £8.00** [870 kcal]
English orchard apple & date chutney

Halloumi Fries ~ £8.00 [396 kcal]
Crispy deep-fried halloumi with chilli flakes & Turkish yogurt (V)

Teriyaki Chicken Skewer ~ £6.00 [422 kcal]
Asian slaw & toasted sesame

Sandwiches

Classic Chicken Club ~ £12.00 [533 kcal]
Crispy bacon, tomato, little gem & mayonnaise

Bloody Mary Cheese Toastie ~ £10.00 [740 kcal]
Bloody mary ketchup & melted cheddar cheese (V)

Add crispy bacon for an additional £1.00



Pizza

Margherita ~ £10.00 [683 kcal]
Tomato & basil sauce, mozzarella (V)

Pepperoni ~ £12.00 [796 kcal]
Tomato & basil sauce, mozzarella & pepperoni

Salami & Truffle ~ £12.00 [812 kcal]
Tomato & basil sauce, mozzarella, Milano salami, parmesan and truffle oil

Salads

Chicken & Bacon Caesar ~ £15.00 [768 kcal]
Crispy bacon, parmesan cheese, homemade croutons, Caesar dressing

Green Goddess ~ £12.00 [684 kcal]
Tender stem broccoli, sugar snaps, French beans, asparagus, rocket, black sesame, hummus, miso dressing (V, VG)

Burgers

The Waterfront Burger ~ £18.00 [968 kcal]
2 x 4oz beef patties, mature cheddar cheese, crispy bacon, sliced tomato, little gem, secret sauce, pink onions, brioche bun & fries

The Vurger ~ £18.00 [878 kcal]
Plant-based beetroot & mushroom burger patty, sliced tomato, little gem, vegan mayo, pink onions, brioche-style bun & tater tots (V, VG)



Beer Battered Haddock & Chunky Chips ~ £19.00 [1401 kcal]
Crushed peas & zesty tartare sauce

PREFER YOUR FISH SIMPLY GRILLED? JUST ASK.

Can We Tempt You...

Raspberry & White Chocolate Roulade ~ £7.00 [498 kcal]
Raspberry gel, lemon sorbet (V)

Warm Chocolate Brownie ~ £7.00 [768 kcal]
Vanilla ice cream, toffee sauce (V)

Warm Homemade Sticky Toffee Pudding ~ £7.00 [698 kcal]
Vanilla ice cream, toffee sauce (V)

Chantilly Cream Filled Profiteroles ~ £7.00 [549 kcal]
Chocolate sauce (V)

Ice cream & sorbet selection ~ £7.00 [498 kcal]
Please ask our team for todays selection of flavours (V)

Hot Drinks

Americano ~ £3.50

Cappuccino ~ £3.60

Latte ~ £3.60

Tea ~ £2.90

Hot chocolate ~ £3.80

If you suffer from a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in the menu may contain nuts or derivatives of nuts.



V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free
+ GF Option Available

WATERFRONT
S O U T H P O R T H O T E L

WINE

White

175ml | 250ml | 750ml

Carta 23 Sauvignon Blanc, Chile

Zingy, vibrant with crisp tropical & citrus notes

£7.70 | £9.90 | £27.95

Spearwood Chardonnay, Australia

Fresh, juicy with melon flavours, a crisp finish, great with fish, white meats & creamy sauces

£7.45 | £9.60 | £27.00

Morajo Pinot Grigio, Italy

Youthful wine with fresh ripe yellow plum, floral note on a nose and palate

£7.60 | £9.80 | £27.50

Picpoul de Pinet, Cuvée Thetis, France

Dry, light-bodied, good balance of fruit & freshness, great with scallops, prawns & white fish

£35.00

Cloud Island Sauvignon Blanc, New Zealand

Juicy, tropical fruit flavours, zingy acidity, great with salty cheeses

£36.50

Gavi, Terre del Barolo, Italy

Crisp, dry, light & elegant with a long nutty finish, great with light appetizers, fish & seafood pasta

£29.95

Rosé

175ml | 250ml | 750ml

Jack & Gina Zinfandel Rosé, USA

Medium-sweet, delicious red fruit flavours, lively acidity, great with desserts, white meat & BBQ dishes

£7.45 | £9.60 | £27.00

Henri Gaillard Côtes de Provence Rosé, France

A classic French rose, dry, light-bodied with delicate red fruit, great as aperitif, or with salads

£37.95

Red

175ml | 250ml | 750ml

Invenio Shiraz, Australia

Perfumed raspberry fruit & a hint of white pepper, great with BBQ dishes, pasta & pizza

£7.70 | £9.90 | £27.95

Plate 95 Merlot, Chile

Fruity, spicy, balance of tannin & acid on the palate, great with pizza & tomato-based pasta dishes

£7.45 | £9.60 | £27.00

Dead Man's Dice Malbec, Argentina

Deep, vibrant with an intense nose of plum, damson & dark chocolate aromas, great with beef, red meats, venison & hard cheeses

£8.60 | £10.90 | £31.50

Bougrier Pinot Noir, France

Refreshing red berries, subtle floral undertone & toasted spice, great with lamb, cheese & pasta

£33.50

Medievo Crianza Rioja, Spain

Strong tannin & mid-full bodied, great with red meat, rice, pasta & Mediterranean dishes

£32.95

Champagne & Sparkling

175ml | 750ml

Morajo Prosecco Extra Dry, Italy

Light, with youthful notes of apple & pear drop

£7.50 | £32.00

Taittinger Brut Reserve NV, France

Toasty, biscuity on the nose, fruit in the mouth

£60.00

Zimor Prosecco Rosé, Italy

Medium-dry, juicy, delicate on the nose with a hint of red fruit

£34.00

From The Cellar

While stocks last
Sold by 750ml bottle

Goldtropfchen Riesling Kabinett Weingut, Germany

Refreshing white, tangy lemon sherbet, touch of blossom and spice, great with pork, poultry, spicy food & shellfish

£35.50

Petit Chablis Domaine Denis Pommier, France

White fruits, green apple & pear notes, lemon & blossom freshness, great aperitif & with soft cheese

£44.00

Spinyback Riesling, Germany

Soft white with pithy stone fruit & orange peel with a citrus tang

£37.50

Picpoul de Pinet, Domaine Reine Juliette, France

Refreshing white with bright citrus and fruity twang, great with summer picnics, seafood & salads

£30.50

Wairau Cove Sauvignon Blanc, New Zealand

Crisp, refreshing & zesty white, flavours of gooseberry & passion fruit, great as an aperitif, with grilled fish, Asian cuisine & salads

£34.50

Los Vascos Cabernet Sauvignon, Chile

Fresh red with light tobacco, berry & hints of cedar, a light-bodied red with fine tannins & a crisp finish

£39.00

Rey Don Garcia Rioja Crianza Bodegas Ruconia, Spain

Medium-bodied red, lively cherry fruit & vanilla oak

£40.00

Tim Smith Bugalugs Barossa Shiraz, Australia

infused red with notes of liquorice

£45.00

Petri Pinot Noir, Germany

Fruity, seductively spiced red, with a note of bright red berry fruit

£38.50

Garnacha Moonfil, Spain

Fresh & supple red, loaded with succulent blueberry, cranberry & damson fruit, finished with a delicate bite of tannin

£32.50

Chianti Haurio Colli Senesi Mormoraia, Italy

Supple red, filled with woodland fruits, briar, plum & fragrant herbs, great with stews, roasts

£38.00

For information about allergens, please ask a member of staff
All wines by the glass are also available in a measure of 125ml



MENU served 17:00 – 21:00

Starters

Soup & Bread ~ £7.00

Today's soup, penny loaf, salted English butter (V)

Crispy Lemon Pepper Calamari ~ £8.00 [409 kcal]

Roasted garlic mayonnaise & lemon

Shredded Duck Spring Roll ~ £7.00 [278 kcal]

Asian slaw & sweet chilli sauce

Green Goddess Salad ~ £7.00 [449 kcal]

Tender stem broccoli, sugar snaps, French beans, asparagus, rocket, black sesame, hummus, miso dressing (V, VG)

Homemade Sausage Roll ~ £8.00 [870 kcal]

English orchard apple, date chutney & HP sauce

Mains

Beer Battered Haddock & Chunky Chips ~ £19.00 [1401 kcal]

Crushed peas & zesty tartare sauce
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Plant-based beetroot & mushroom burger patty, sliced tomato, little gem, vegan mayo, pink onions, brioche-style bun & tater tots (V, VG)

Crispy 16 Hour Roast Pork Belly ~ £20.00 [1328 kcal]

Tender stem broccoli, mash, & apple cider jus

12oz Rump Steak ~ £28.00 [1175 kcal]

Chunky chips & grilled beef tomato
+£7 SUPPLEMENT

Sides

House Mash ~ £5.00 [270 kcal]

Chunky Chips ~ £5.00 [274 kcal]

Skin on Fries ~ £5.00 [330 kcal]

Tender stem broccoli & Toasted Almonds ~ £5.00 [197 kcal]

Mixed House Salad & Honey Mustard Dressing ~ £4.00 [159 kcal]

Sauce ~ £3.50

Peppercorn ~ Cider jus ~ Blue cheese

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