

Waterleaf Light Lunch Menu
Served daily 12:00pm - 4:30pm

SANDWICHES

Sandwiches served on your choice of mezzaluna flat bread, ciabatta, or toasted white or brown bread. Served with a dressed salad and potato crisps.

Allergens. Wheat (gluten). Gluten free options available.

Waterleaf club sandwich

Chicken, bacon, tomato, baby gem, avocado and mayonnaise.

Allergens: wheat (gluten), egg, milk, sulphites, mustard. GF option available.

Ragu of beef

with melted mozzarella, rocket, sun blushed tomatoes and balsamic onions.

Allergens: wheat (gluten), mustard, milk, sulphates. GF option available.

Cray fish tails and prawns

bound in lemon mayonnaise, sweet chilli, crunchy vegetables and baby gem.

Allergens: wheat (gluten), crustacean, egg, mustard, sulphates, milk. GF option available.

Melted goats cheese

with a kale pesto, beetroot, sun blushed tomatoes, pickled red onions and rocket.

Allergens: wheat (gluten), milk, nuts, sulphates, mustard. GF option available.

Butternut & pistachio falafel

with houmous, pickled vegetables and rocket.

Allergens: wheat (gluten), pistachio, sesame. GF option available.

Mediterranean spiced lamb

with hummus, melted feta minted yogurt and baby gem.

Allergens: wheat (gluten), milk, sulphates, sesame. GF option available.

Tuna melt

with red onion and melted cheddar. A classic.

Allergens: wheat (gluten), fish, egg, milk, mustard, sulphates. GF option available.

Char grilled mushrooms

with pickled red cabbage, apple sauce, watercress and walnuts.

Allergens: wheat (gluten), nuts, sulphates. GF option available.

Breaded fillet of Fish

with mayonnaise, gherkin, tomato and baby gem.

Allergens: wheat (gluten), milk, egg, sulphates, mustard. GF option available.

LIGHT LUNCHES

Smashed Avocado on Toasted Brioche

With sautéed spinach, cherry tomatoes and poached eggs.

Add chargrilled king oyster mushrooms

Add 2 back bacon rashers

Add smoked salmon

Allergens: wheat (gluten); milk; egg; fish (if added)

GF option available. Plant based option available.

Soup of the Day

Ask your server for today's soup. Served with freshly baked ciabatta and butter.

Allergens: ciabatta - wheat (gluten). Plant based option available.

+ £2

+ £2.50

+ £3

Three Egg Omelette

Choose 3: cheddar cheese, goats cheese, ham, bacon, spinach, mushrooms, red onion marmalade, spring onions and smoked salmon.

(salmon supplement +£3.00).

Allergens: egg, milk, fish (if added)

SNACKS & SIDES

Bowl of mixed olives

Flatbread with olive oil, balsamic vinegar, cherry tomatoes and herbs

Allergens: wheat (gluten); sulphites

Triple-cooked chips

Add melted cheese

+ £1

Julienne Fries

Add melted cheese

+ £1

Sausage roll of the day with tomato and red onion chutney

Allergens: wheat (gluten), egg, sulphites. GF option available.

Vegan sausage roll with tomato and red onion chutney

Allergens: wheat (gluten), sulphites.

Classic side salad.

Allergens: sulphates, mustard.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL. ALL ACCOUNTS MUST BE SETTLED AT TIME OF PURCHASE.

DIETARY REQUIREMENTS MUST BE NOTED AT THE TIME OF BOOKING. WE MAY NOT BE ABLE TO ACCOMMODATE AT SHORT NOTICE.

While we endeavour to create foods to suit most dietary requirements and we monitor our processes diligently, please be aware that the kitchen is a mixed-ingredient environment containing allergens. Adults need around 2000 calories per day to maintain a healthy weight. Please enjoy all your food in moderation.

STARTERS

Lemon and coriander houmous 
with toasted sesame seeds and grilled Mediterranean flat bread.

Allergens: wheat (gluten), sesame.  option available.

Tomato, mozzarella and pesto flat bread 

Sun blushed tomato, melted mozzarella and wild garlic pesto flat bread, finished with a balsamic caramel.

Allergens: gluten, milk, sulphates, mustard

Bruschetta 

topped with avocado, harissa spiced tomato, olives and roasted peppers, finished with rocket and basil.

Allergens: sulphates.  option available.

Char Grilled asparagus  

with potato rosti, poached egg, pickled shallots, red chicory and a lemon and chive dressing.

Allergens: egg, sulphates.

Vietnamese pork balls 

flavored with lemongrass and lime, served in little gem with pickle mooli and carrot with a peanut dip.

Allergens: soy, sulphates, mustard.

Feta, fig, walnut and goats cheese salad  

with beetroot, rocket, red chilli and a pomegranate dressing.

Allergens: milk, nuts, sulphates.  option available.

Shredded Sicilian spiced duck leg
slow cooked with sauteed gnocchi, Cabernet Sauvignon reduction, whipped ricotta and a pomegranate and citrus gremolata.

Allergens: sulphates, gluten, milk, egg, celery

Cauliflower pakoras  

with a mango chutney, coriander and pickled red onion.

Allergens: sulphates, celery.

Lobster and crayfish croquettes 

with lemon mayonnaise, salmon caviar and pickled fennel.

Allergens: crustaceans, sulphates, milk, egg, fish, mustard.

Squid Boa buns

filled with squid marinated with ginger, garlic, honey and served with kimchi.

Allergens: gluten, soy, mollusc, sulphates,

Greek salad  

watermelon, feta, cucumber, pickled red onion and basil salad with toasted sesame seeds, dressed with a mint vinaigrette.

Allergens: milk, mustard, sulphates, sesame.

Carrot, cumin and coriander salad  

with spiced carrot fritters, baba ghanoush and dukkha spices.

Allergens: sulphates, mustard, sesame, nuts,

MAIN COURSES

Iberian sliders

Piri piri chicken with tomato, mayonnaise, pickled red onion and gem.

Slow cooked beef with Spanish ricotta, pepper salsa and basil.

Pulled pork spiced with smoked paprika, Manchego cheese, mayonnaise, honey and fennel.

served with fries and coleslaw.

Allergens: Milk, gluten, egg, sulphates, celery, mustard.  option available.

Roasted fillet of hake

with a herb and lemon crust, served with charred tender stem broccoli, samphire and a tomato risotto.

Allergens: fish, milk, gluten, sulphates.  option available.

Pan roasted beef medallions 

with dauphinoise potatoes, baby carrots, asparagus spear and a red wine, chorizo and wild mushroom sauce.

Allergens: milk, mustard, celery, sulphates.

Linguine pasta bound in crab

with a lemon chilli butter, cray fish, prawns, Parmesan and a poached hens egg.

Allergens: milk, gluten, crustacean, egg, sulphates.  option available

Steamed mussels

with fries, garlic mayonnaise, warm ciabatta and butter.

Choose between:

- Moules mariniere
- Tomato, chilli and chorizo

Allergens: crustacean, milk, gluten, mustard, egg, sulphates.  option available.

Tempura tofu curry  

with lemongrass, coconut and spring vegetable curry with steamed wild rice, toasted cashew nuts and pink pickled ginger.

Allergens: nuts, soya, sulphates.

Spring Navrin of lamb

Classic French Lamb with tender spring vegetables, haricot beans brought together in a rosemary and white wine sauce with herbs and croquette potatoes.

Allergens: sulphates, egg, mustard.  option available.

Chicken ceaser salad

char grilled chicken with parma ham, baby gem, Parmesan cheese, crostini, anchovies, egg and Caesar dressing.

Allergens: milk, gluten, fish, mustard, sulphates, egg.  option available.

DESSERTS

Rhubarb, peach and raspberry crumble with
vanilla custard 

Allergens: gluten, egg, milk.  and  options available.

Baked mango cheesecake set on a biscuit base
with a coconut ice cream and mango sauce. 

Allergens: gluten, milk, egg, soya.

Millionaire mousse; Carmel mousse set on a
biscuit base with chocolate gel served with
raspberry sorbet.  

Allergens: milk, soya.

Banana sticky toffee pudding with butterscotch
sauce, rum and raisin ice cream and honeycomb 

Allergens: milk, gluten, egg, soya.

Warm double chocolate brownie with dark
chocolate sauce, honey sauce and a clotted cream
ice cream

Allergens: gluten, soya, milk, eggs.  and  option available.

Affogato  

Allergens: milk, soya, egg.  option available.

Café gourmand; four miniature deserts 

Allergens: milk, egg, soya, gluten.  and  available.

British and Irish cheeses served with millers crackers,
celery, grapes and quince paste. 

Allergens: milk, celery, mustard, gluten.