


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.

<p><b>Waterleaf club sandwich</b> Chicken, bacon, tomato, baby gem, avocado and mayonnaise. <i>Allergens: wheat (gluten), egg, sulphites, mustard. (GF) option available.</i></p>	<p>£13.75</p>	<p><b>Butternut &amp; pistachio falafel</b>  with houmous, pickled vegetables and rocket. <i>Allergens: wheat (gluten), pistachio, sesame. (GF) option available.</i></p>	<p>£13.75</p>
<p><b>Ragu of beef</b> with melted mozzarella, rocket, sun blushed tomatoes and balsamic onions. <i>Allergens: wheat (gluten), mustard, milk, sulphates. (GF) option available.</i></p>	<p>£13.75</p>	<p><b>Cuban spiced pork</b> with melted cheddar cheese, mustard mayo and sliced gerkins. <i>Allergens: wheat (gluten), milk, sulphates, eggs, mustard. (GF) option available.</i></p>	<p>£13.75</p>
<p><b>Cray fish tails and prawns</b> bound in lemon mayonnaise, sweet chilli, crunchy vegetables and baby gem. <i>Allergens: wheat (gluten), crustacean, egg, mustard, sulphates. (GF) option available.</i></p>	<p>£13.75</p>	<p><b>Tuna melt</b> with red onion and melted cheddar. A classic. <i>Allergens: wheat (gluten), fish, egg, milk, mustard, sulphates. (GF) option available.</i></p>	<p>£13.75</p>
<p><b>Whipped ricotta cheese</b>  with Chilli, lemon and honey. Topped with walnuts, figs and a roasted red pepper salsa. <i>Allergens: wheat (gluten), milk, nuts, (GF) option available.</i></p>	<p>£13.75</p>	<p><b>Tomato &amp; avocado</b>  with pureed confit tomato, pickled red onions, cherry tomato and rocket. <i>Allergens: wheat (gluten) (GF) option available.</i></p>	<p>£13.75</p>
		<p><b>Breaded fillet of fish</b> with mayonnaise, gherkin, tomato and baby gem. <i>Allergens: wheat (gluten), egg, sulphates, mustard. (GF) option available.</i></p>	<p>£13.75</p>

LIGHT LUNCHES

<p><b>Smashed Avocado on Toasted Brioche</b>  With sautéed spinach, cherry tomatoes and poached eggs. Add chargrilled king oyster mushrooms + £2 Add 2 back bacon rashers + £2.50 Add smoked salmon + £3 <i>Allergens: wheat (gluten); milk(butter); egg; fish (if added) (GF) option available. (Plant Based) option available.</i></p>	<p>£12.50</p>	<p><b>Soup of the Day</b> Ask your server for today's soup. Served with freshly baked ciabatta and butter. <i>Allergens: wheat (gluten), milk. (GF) and (Plant Based) option available.</i></p>	<p>£10.50</p>
		<p><b>Three Egg Omelette</b>  Choose 3: cheddar cheese, goats cheese, ham, bacon, spinach, mushrooms, red onion marmalade, spring onions and smoked salmon. (salmon supplement +£3.00). <i>Allergens: egg, milk, fish (if added)</i></p>	<p>£12.00</p>

SNACKS & SIDES

<p><b>Bowl of mixed olives</b>   <i>Allergens: wheat (gluten); sulphites</i></p>	<p>£4.50</p>	<p><b>Sausage roll of the day</b> With tomato and red onion chutney. <i>Allergens: wheat (gluten), egg, sulphites. (GF) option available.</i></p>	<p>£5.50</p>
<p><b>Flatbread</b>  With olive oil, balsamic vinegar, cherry tomatoes and herbs <i>Allergens: wheat (gluten); sulphites</i></p>	<p>£5.50</p>	<p><b>Homemade vegan sausage roll</b>  with tomato and red onion chutney. <i>Allergens: wheat (gluten), sulphites.</i></p>	<p>£5.50</p>
<p><b>Triple-cooked chips</b>   Add melted cheese</p>	<p>£5.00 + £1</p>	<p><b>Classic side salad</b>   <i>Allergens: sulphates, mustard. (Plant Based) option available</i></p>	<p>£5.00</p>
<p><b>Julienne Fries</b>   Add melted cheese</p>	<p>£5.00 + £1</p>		








Waterleaf A La Carte Menu - Served daily 12:00pm - 4:30pm

SMALL PLATES & STARTERS

Our small plates are designed to be enjoyed as a starter, or put three plates together as a main, or five to six plates together to share.

<p><b>Lemon and coriander houmous</b>  with toasted sesame seeds and grilled Mediterranean flat bread. <i>Allergens: wheat (gluten), sesame. (GF) option available.</i></p>	£8.00	<p><b>Duck Boa buns</b> £11.95 slow cooked duck with ginger and honey glaze. Served with cucumber, spring onions and kimchi. <i>Allergens: sulphates, gluten, soy, egg, celery</i></p>
<p><b>Tomato, mozzarella and pesto flat bread</b>  Sun blushed tomato, melted mozzarella and wild garlic pesto flat bread, finished with a balsamic caramel. <i>Allergens: gluten, milk, sulphates, mustard</i></p>	£11.50	<p><b>Cauliflower pakoras</b>   £10.75 with a mango chutney, coriander and pickled red onion. <i>Allergens: sulphates, celery.</i></p>
<p><b>Bruschetta</b>  topped with avocado, harissa spiced tomato, olives and roasted peppers, finished with rocket and basil. <i>Allergens: sulphates. (GF) option available.</i></p>	£11.50	<p><b>Lobster and crayfish croquettes</b>  £13.00 with lemon mayonnaise, caviar and pickled fennel. <i>Allergens: crustaceans, sulphates, milk, egg, fish, mustard.</i></p>
<p><b>Char Grilled asparagus</b>   with potato rosti, poached egg, pickled shallots, red chicory and a lemon and chive dressing. <i>Allergens: egg, sulphates.</i></p>	£11.95	<p><b>Calamari Puttanesca</b> £13.00 filled with squid marinated with ginger, garlic and honey. Served with kimchi. <i>Allergens: gluten, soy, mollusc, sulphates,</i></p>
<p><b>Vietnamese pork balls</b>  flavored with lemongrass and lime, served in little gem with pickle mooli and carrot with a peanut dip. <i>Allergens: soy, sulphates, mustard.</i></p>	£11.50	<p><b>Greek salad</b>   £10.75/£18.00 watermelon, feta, cucumber, pickled red onion and basil salad with toasted sesame seeds. Dressed with a mint vinaigrette. <i>Allergens: milk, mustard, sulphates, sesame.</i></p>
<p><b>Feta, fig, walnut and goats cheese salad</b>   £10.75/£18.00 with beetroot, rocket, red chilli and a pomegranate dressing. <i>Allergens: milk, nuts, sulphates.  option available.</i></p>	£10.75/£18.00	<p><b>Carrot, cumin and coriander salad</b>   £10.75/£18.00 with spiced carrot fritters, baba ghanoush and dukkha spices. <i>Allergens: sulphates, mustard, sesame, nuts,</i></p>

MAIN COURSES

<p><b>Iberian sliders</b> £21.00 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. <i>Allergens: Milk, gluten, egg, sulphates, celery, mustard. (GF) option available.</i></p>	£21.00	<p><b>Steamed mussels</b> £19.95 with fries, garlic mayonnaise, warm ciabatta and butter. Choose between: • Moules mariniere • Tomato, chilli and chorizo <i>Allergens: crustacean, milk, gluten, mustard, egg, sulphates. (GF) option available.</i></p>
<p><b>Pan roasted sea bream</b>  £25.95 with confit jersey royals, heritage tomatoes, fine green beans, black olive tapenade and salsa verde. <i>Allergens: fish, milk, sulphates.</i></p>	£25.95	<p><b>Tempura tofu curry</b>   £21.50 with lemongrass, coconut and spring vegetable curry with steamed wild rice, toasted cashew nuts and pink pickled ginger. <i>Allergens: nuts, soya, sulphates.</i></p>
<p><b>Pan roasted beef medallions</b>  £27.95 with dauphinoise potatoes, baby carrots, crispy kale and a red wine, chorizo and wild mushroom sauce. <i>Allergens: milk, mustard, celery, sulphates.</i></p>	£27.95	<p><b>Spring Navrin of lamb</b>  £25.95 Classic French Lamb with tender spring vegetables, haricot beans brought together in a rosemary and white wine sauce with herbs and croquette potatoes. <i>Allergens: sulphates, egg, mustard.</i></p>
<p><b>Linguine pasta bound in crab</b> £11.25/£20.25 with a lemon chilli butter, cray fish, prawns, Parmesan and a poached hens egg. <i>Allergens: milk, gluten, crustacean, egg, sulphates.</i></p>	£11.25/£20.25	<p><b>Chicken Ceaser salad</b> £10.75/£18.00 char grilled chicken with parma ham, baby gem, Parmesan cheese, crostini, anchovies, egg and Caesar dressing. <i>Allergens: milk, gluten, fish, mustard, sulphates, egg. (GF) option available.</i></p>

 Vegetarian	 Vegan	 Gluten free
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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.

Waterleaf Dessert Menu - Served daily 12:00pm - 4:30pm

## DESSERTS

All Desserts come with a complimentary tea or Filter coffee

**Rhubarb, peach and raspberry crumble**  
with vanilla custard 


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

£9.75

**Lemon Tart with torched Italian Meringue**  
served with raspberry sorbet and berries. 

Allergens: milk, egg, gluten.


£9.75

**Millionaire mousse** 



caramel mousse set on a biscuit base with chocolate,  
served with raspberry sorbet

Allergens: milk, gluten, soya.

£9.75

**Banana sticky toffee pudding** 

with butterscotch sauce, rum and raisin ice cream and  
honeycomb

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

£9.75


**Warm double chocolate brownie** 

with dark chocolate sauce, honey sauce and a clotted  
cream ice cream

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

£9.75



**Affogato**  

Allergens: milk, soya, egg.  option available.

£9.75

**Café gourmand** 

four miniature deserts

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

£11.95

**British and Irish cheeses** 

served with millers crackers, celery, grapes and quince paste

Allergens: milk, celery, mustard, gluten.

£14.95

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