

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.

Waterleaf club sandwich

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

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

Ragu of beef

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

Allergens: wheat (gluten), mustard, milk, sulphates.  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.

 option available.

Whipped ricotta cheese

with Chilli, lemon and honey. Topped with walnuts, figs and a roasted red pepper salsa.

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

Butternut & pistachio falafel

with houmous, pickled vegetables and rocket.

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

Cuban spiced pork

with melted cheddar cheese, mustard mayo and sliced gerkins.

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

Tuna melt

with red onion and melted cheddar. A classic.

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

Tomato & avocado

with pureed confit tomato, pickled red onions, cherry tomato and rocket.

Allergens: wheat (gluten)  option available.

Breaded fillet of fish

with mayonnaise, gherkin, tomato and baby gem.

Allergens: wheat (gluten), egg, sulphates, mustard.  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(butter); egg; fish (if added)

 option available.  option available.

+ £2

+ £2.50

+ £3

Soup of the Day

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

Allergens: wheat (gluten), milk.  and  option available.

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

Julienne Fries

Add melted cheese

+ £1

+ £1

Sausage roll of the day

With tomato and red onion chutney.

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

Homemade vegan sausage roll

with tomato and red onion chutney.

Allergens: wheat (gluten), sulphites.

Classic side salad

Allergens: sulphates, mustard.  option available



Vegetarian



Vegan



Gluten free

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

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.

Griddled halloumi

with a warm salad of spiced cauliflower, olives, tomato, rocket, mediterranean herbs & tahini yogurt dressing.

Allergens: sesame, milk.

Slow cooked chipotle pork tostada

with avocado mousse, chargrilled sweetcorn salsa, lime and coriander.

Allergens: none.

Feta, fig, walnut and goats cheese salad

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

Allergens: milk, nuts, sulphates.  option available.

Duck Boa buns

slow cooked duck with ginger and honey glaze. Served with cucumber, spring onions and kimchi.

Allergens: sulphates, gluten, soy, egg, celery

Cauliflower pakoras

with a mango chutney, coriander and pickled red onion.

Allergens: sulphates, celery.

Lobster and crayfish croquettes

with lemon mayonnaise, caviar and pickled fennel.

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

Smoked mackerel & cheddar fishcakes

with a beetroot & apple relish, mayonnaise, cucumber & a micro herb salad dressed with an apple cider vinaigrette.

Allergens: fish, milk, eggs, sulphates mustard.

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.

Yellow fish curry

with market fish, prawns, seasonal vegetables, thai basil & coriander. Served with sticky rice & prawn crackers.

Allergens: fish, crustaceans.

Pan roasted beef medallions

with a butternut squash puree, courgette & potato hash, tender stem broccoli & a cabernet sauvignon reduction.

Allergens: milk, 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.

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.

Vietnamese bun chay salad

with rice noodles, crunchy gem lettuce, julienne carrot, cucumber, herbs, cashews, tempura tofu and a sweet chilli dipping sauce.

Allergens: nuts, soya.

Chicken, chorizo & spinach cannelloni

with a cherry tomato and oregano sauce topped with parmigiano mornay sauce. Served with a mediterranean salad and toasted basil pesto ciabatta.

Allergens: gluten, milk, eggs, pinenuts, sulphates, mustard.

Chicken Caesar 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.



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

DESSERTS

All Desserts come with a complimentary tea or Filter coffee

White chocolate mousse

with summer berries, shaved chocolate & toasted hazelnuts.

Allergens: milk, eggs, soya, nuts.

Lemon Tart with torched Italian meringue

served with raspberry sorbet and berries.

Allergens: milk, egg, gluten.

Millionaire mousse

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

Allergens: milk, gluten, soya.

Strawberry and vanilla parfait

set on a sponge base with raspberry baked alaska and a summer berry compote.

Allergens: milk, egg.

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.