

Waterleaf Light Lunch Menu  
Served daily 11:00am - 4:00pm

SANDWICHES & FLATBREADS

Waterleaf Club Sandwich Chicken breast, back bacon, tomato, baby gem lettuce, Dijon mayonnaise <i>Allergens: wheat (gluten); soya; egg; milk; mustard</i> 🍷 available	£11
Tuna Mayonnaise, Red Onion & Cheddar Melt <i>Allergens: wheat (gluten); rye (gluten); egg; milk; fish</i> 🍷 available	£9.5
Ploughman's Sandwich Cheddar, ham, tomato, baby gem lettuce, and red onion chutney <i>Allergens: wheat (gluten); rye (gluten); egg; milk; sulphites</i> Remove the ham for a vegetarian option. 🌱 🍷 available	£9
Steak, Mushroom & Cheddar Flatbread 4oz* steak, mushrooms, cheddar <i>Allergens: wheat (gluten); barley (gluten); egg; milk</i> *pre-cooked weight 🍷 available	£10.5
Greek Grilled Halloumi Flatbread 🌱 Halloumi, roasted red pepper, tomato, rocket, red onion, Kalamata olives, houmous, pomegranate, honey <i>Allergens: wheat (gluten); barley (gluten); milk; sesame</i> Swap out halloumi and honey for dairy-free feta and maple syrup for a vegan version. 🍷 available	£ 9.5
Greek Lamb Flatbread Lamb shoulder, marinated aubergine, feta, red onion, Kalamata olives, baby gem, and tzatziki <i>Allergens: wheat (gluten); barley (gluten); milk</i> 🍷 available	£ 11

LIGHT LUNCHES

Soup of the Day 🌱 Always vegan and always gluten-free. Ask your server for today's soup. Warm sourdough baguette and butter, or with a gluten-free ciabatta. <i>Allergens: baguette - wheat (gluten); rye (gluten); butter - milk</i> gluten-free ciabatta - soya 🍷 available	£8
Three Egg Omelette 🌱 🍷 Choose 2: cheese, ham, bacon, spinach, mushrooms, onion, herbs, smoked salmon (supp. +£4.00). <i>Allergens: egg; milk; fish (if chosen)</i>	£9.5
Greek Salad 🌱 🍷 Baby gem, spinach, Kalamata olives, tomatoes, cucumber, red onion, feta, tzatziki <i>Allergens: milk</i> Dairy-free feta and dairy-free tzatziki available for a vegan option	£11
Roasted Vegetable Salad 🌱 🍷 Roasted peppers, aubergine, courgettes, fennel, rocket, balsamic & oregano dressing <i>Allergens: sulphites</i>	£11
Katsu Chicken Burger Panko chicken breast, pickled vegetables, Japanese curry mayonnaise, baby gem, brioche, kombu seaweed salad, tonkatsu sauce, hand-cut, triple-cooked chips. <i>Allergens: wheat (gluten); egg; sulphites; soya; sesame; milk</i> 🍷 available	£15
Katsu Tofu Burger 🌱 Panko tofu, pickled vegetables, Japanese vegan curry mayonnaise, baby gem, vegan brioche, kombu seaweed salad, tonkatsu sauce, hand-cut, triple-cooked chips. <i>Allergens: wheat (gluten); sulphites; soya; sesame</i> 🍷 available	£13

SNACKS

Baked Camembert, honey, hazelnuts, rosemary. Served with sourdough baguette 🌱 <i>Allergens: milk; nuts (walnuts); wheat (gluten); rye (gluten)</i> 🍷 available	£13
Kentish Blue cheese, leaves, pear, walnuts, honey 🍷 🌱 <i>Allergens: milk; nuts (walnuts)</i>	£10
Scotch egg, piccalilli 🍷 <i>Allergens: celery; egg; sulphites</i>	£4.5
Sausage roll, red onion chutney <i>Allergens: wheat (gluten); egg; sulphites</i> 🍷 available	£4.5
Houmous with crudites 🍷 🌱 <i>Allergens: sesame</i>	£4.5

SIDES

Bowl of mixed olives 🍷 🌱 <i>Contains stones</i>	£4.5
Bowl of smoked almonds 🍷 🌱 <i>Allergens: nuts (almonds)</i>	£4
Flatbread with warm olive oil and balsamic vinegar 🌱 <i>Allergens: wheat (gluten); barley (gluten); sulphites</i> 🍷 available	£5
Hand-cut, triple-cooked chips 🍷 🌱	£5
Hand-cut, triple-cooked chips with melted cheddar 🍷 🌱 <i>Allergens: milk</i>	£6
Nachos – homemade corn tortilla chips, melted cheddar, fresh salsa, crème fraiche, guacamole 🍷 🌱 <i>Allergens: milk</i>	£8

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF.

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

## SMALL PLATES & STARTERS

Our small plates are designed to be enjoyed on their own as an appetiser, put three plates together as a main, or five to six plates to share

Scotch egg, piccalilli 🍷	£4.5
<i>Allergens: celery; egg; sulphites</i>	
Lemon houmous, cumin olive oil, flatbread 🌱	£5.5
<i>Allergens: sesame; wheat (gluten); barley (gluten); 🍷 available</i>	
Whipped feta, dukkah spices, flatbread 🌱	£5.5
<i>Allergens: wheat (gluten); barley (gluten); milk; 🍷 available</i>	
Marinated Mediterranean vegetables, balsamic reduction 🍷 🌱	£7
<i>Allergens: sulphites</i>	
Ham hock croquettes, chive & truffle mayonnaise 🍷	£9
<i>Allergens: egg; milk</i>	
Pan-fried calamari, chilli, lemon & garlic mayonnaise 🍷	£9
<i>Allergens: mollusc; egg</i>	
Baked Camembert, honey, rosemary, hazelnuts, baguette 🌱	£13
<i>Allergens: milk; nuts (walnuts); wheat (gluten); rye (gluten); 🍷 available</i>	
Kentish Blue, pears, walnuts, spinach and rocket 🍷 🌱	£10
<i>Allergens: milk; nuts (walnuts); sulphites</i>	
Goats cheese & chilli filo parcel, honey & mustard dressing 🌱	£9.5
<i>Allergens: milk; wheat (gluten); mustard; sulphites</i>	
Artichoke, Parmesan and pancetta arancini, cherry tomato confit 🍷 🌱	£9
<i>Allergens: milk; egg</i>	
Avocado, tomato and red onion bruschetta, vegan pesto 🌱	£8
<i>Allergens: wheat (gluten); barley (gluten); nuts (cashew); soya; 🍷 available</i>	
Braised chorizo in honey & red wine, chickpeas, poached egg 🍷	£10
<i>Allergens: milk</i>	

## MAIN COURSES

Braised Autumn Lamb 🍷	£21
Savoy croquette, carrot puree, roast beetroot, sorrel, thyme jus <i>Allergens: mustard; sulphites; egg; milk</i>	
Catalan fish stew 🍷	£19
Sea bass, squid, mussels, chorizo, potatoes, fennel, tomatoes, saffron, almonds, parsley <i>Allergens: fish; mollusc; crustacean; milk; nuts (almond)</i>	
Tuscan mushroom pappardelle	£18
Pork romanesco, wild mushroom, Parmesan, cured egg yolk <i>Allergens: wheat (gluten); egg; celery; milk</i>	
Cypriot Salad Bowl 🌱	£16
Grilled halloumi, roast vegetable couscous, pomegranate, Kalamata olives, flatbread, lemon houmous, tzatziki <i>Allergens: milk; wheat (gluten); barley (gluten); sesame; 🍷 available (with rice)</i>	
Baked polenta 🍷 🌱	£16
Sautéed wild mushrooms, confit cherry tomatoes, rocket, walnuts, balsamic reduction <i>Allergens: nuts (walnuts); sulphites</i>	
Smoked trout fishcake, hollandaise, poached egg 🍷	£16
Heritage tomatoes, spinach <i>Allergens: fish; egg; milk; mustard; sulphites</i>	
Confit duck leg, butternut squash risotto 🍷	£16
Charred leek, parmesan, watercress, chilli & rosemary dressing <i>Allergens: fish; egg; milk; mustard; sulphites</i>	
Butternut squash chilli 🍷 🌱	£16
Lime & coriander rice, corn tortilla, guacamole, salsa <i>Allergens: celery</i>	

## DESSERTS

Coffee crème brûlée, shortbread biscuit	£8	Banana sticky toffee pudding with butterscotch sauce and clotted cream ice cream	£6
<i>Allergens: milk; egg; wheat (gluten) 🍷 available</i>		<i>Allergens: wheat (gluten); egg; milk; soya</i>	
Chocolate & caramel brownie, clotted cream ice cream	£8	Cafe Gourmand	£8
<i>Allergens: milk; egg; wheat (gluten); soya 🍷 available; Vegan available</i>		<i>Allergens: milk; egg; wheat (gluten); soya; may contain nuts 🍷 available</i>	
Lemon cheesecake, berry compote, clotted cream 🍷	£8	Kent cheese selection	£12
<i>Allergens: egg; milk</i>		Winterdale shaw, Winterdale oak, Kentish blue, Bowyers brie, biscuits, celery; quince jam	
Affogato 🍷	£6	<i>Allergens: wheat (gluten); milk; celery 🍷 available</i>	
<i>Allergens: milk; egg; Vegan available</i>		Dessert Wines:	
Rubis Chocolate Wine	50ml £5.5/125ml £11	Muscat de St Jean de Minervois	50ml £6.5/125ml £13

**A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF.**

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.