

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. Gluten. Gluten free options available.

Waterleaf Club Sandwich Chicken, bacon, tomato, baby gem, avocado and mayonnaise. <i>Allergens: wheat (gluten); egg; milk; sulphites; mustard</i>  available	£12.00	Grilled Goats Cheese  with red pepper, rocket and basil pesto. <i>Allergens: wheat (gluten); milk; nuts; sulphites</i>  available	£11.00
Grilled Halloumi  with roasted red pepper, baby gem, sun blushed tomato, red onion, olive and houmous. <i>Allergens: wheat (gluten); milk; sesame; sulphites</i>  available	£12.00	Pan Fried Paprika Spiced Prawns with cucumber, baby gem, tomato, red pepper and lemon mayonnaise. <i>Allergens: wheat (gluten); crustacean; eggs; mustard; sulphites</i>  available	£11.50
Slow Cooked Beef with mushroom and onion braised in red wine, rocket, mayonnaise and dijon mustard. <i>Allergens: wheat (gluten); egg; milk; mustard; sulphites</i>  available	£12.00	Tuna Mayonnaise with red onion and melted cheddar. A classic. <i>Allergens: wheat (gluten); fish; egg; milk; mustard; sulphites</i>  available	£9.50
Roasted Red Pepper & Fennel  with confit cherry tomatoes, pickled red onion and rocket. <i>Allergens: wheat (gluten); sulphites</i>  available	£9.50	Marinate courgette & aubergine  with houmous and baby gem. <i>Allergens: wheat (gluten); sesame; sulphites</i>  available	£9.50

LIGHT LUNCHES

Smashed Avocado on Brioche Bun  Toasted brioche bun, sautéed spinach, smashed avocado, chilli, lime, chilli oil. Add 2 poached eggs + £2 Add 2 back bacon rashers + £3 Add smoked salmon + £4 <i>Allergens: wheat (gluten); rye (gluten); egg (if added); fish (if added)</i>  available	£9	Soup of the Day  Always vegan and always gluten-free. Ask your server for today's soup. Warm ciabatta, or with a gluten-free ciabatta. <i>Allergens: ciabatta - wheat (gluten); rye (gluten); barley (gluten); butter - milk gluten-free ciabatta - soya</i>  available	£8
		Three Egg Omelette   Choose 2: cheese, ham, bacon, spinach, mushrooms, onion, spring onions, herbs, smoked salmon (supp. +£4.00). <i>Allergens: egg; milk; fish (if chosen)</i>	£9.5

SNACKS & SIDES

Bowl of mixed olives   <i>Contains stones</i>	£4.50	Hand-cut, triple-cooked chips with melted cheddar   <i>Allergens: milk</i>	£5.50
Bowl of smoked almonds   <i>Allergens: nuts (almonds)</i>	£4.00	Scotch egg with piccalilli   <i>Allergens: celery; egg; sulphites</i>	£4.50
Flatbread with warm olive oil and balsamic vinegar  <i>Allergens: wheat (gluten); barley (gluten); sulphites</i>  available	£5.00	Sausage roll with red onion chutney <i>Allergens: wheat (gluten); egg; sulphites available</i>	£4.50
Hand-cut, triple-cooked chips  	£4.50		

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL INCLUDING PRE-PAID PACKAGES. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF. SUPPLEMENTS MAY APPLY AND ARE INDICATED ON THE MENU.



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


SMALL PLATES & STARTERS

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

Lemon Houmous   £5.75
with toasted sesame, tomato, coriander and mezzaluna flatbread
Allergens: wheat (gluten); sesame

Smoked chicken Caesar salad  starter £7.50 / main £12.50
with baby gem, chicory, egg, crostini, anchovies, pancetta & parmesan
Allergens: wheat (gluten); egg; fish; milk; sulphites


Tomato and red pepper gazpacho  £8.00
with pickled fennel, crayfish, crème fraîche and basil
Allergens: crustacean; milk; sulphites


Beef carpaccio  starter £7.50 / sharing plate for 2 £12.50
with cured egg yolk, sun-blushed tomatoes, pickled shallots, parmesan, balsamic reduction, toasted pine nuts and herbs
Allergens: Milk; nuts; sulphites, egg


Cajun Courgette fritters   £7.00
with salsa, coriander and red pepper ketchup
Allergens: sulphites



Pan fried paprika calamari  £9.00
with braised chorizo, saffron aioli and caper popcorn
Allergens: sulphites; milk; egg; mollusc



Linguine pasta starter £8.50 / main £16.00
with crab, lemon & chilli butter, parsley, tomatoes and a fried quails egg.
Allergens: sulphites; milk; gluten; egg; crustacean

Watermelon, feta and mint salad  £6.50
with a mint dressing and black sesame seeds
Allergens: milk; sesame

Baby Mozzarella  £8.75
with basil pesto, and cherry tomatoes served with toasted focaccia
Allergens: milk; sesame; gluten


Crispy pork bites  £7.00
with pickled cucumber, coriander and a coconut, lime and chilli dressing
Allergens: sulphites, soya


Baby tomatoes, avocado, basil, and fennel   £6.50
with a balsamic dressing and chilli infused olive oil
Allergens: sulphites

Marinated aubergine, courgette & red peppers   £7.50
on a bed of hummus with pomegranate molasses and dukkha spices
Allergens: sulphites; nuts; sesame



Cauliflower pakora   £7.00
with mango chutney and pickled red onion
Allergens: sulphites


MAIN COURSES


Honey ginger and garlic glazed duck  £18.50
with sticky coconut and lemongrass rice, cucumber, spring onion, toasted cashew nuts & black sesame seeds
Allergens: soy; nuts; sesame

Prawn Saganaki  £16.50
Prawns braised in a tomato and herb sauce with grilled feta
Allergens: Milk; crustacean; gluten

Charred tender stem broccoli   £13.00
Wild mushrooms with noodles bound in a satay sauce, pickled carrot and galangal, toasted cashew nuts and coriander
Allergens: nuts; sesame; soy; sulphites

Grilled goats cheese   £12.50
Peach, pistachio, shaved beetroot, red chicory and endive salad with a thyme dressing
Allergens: Milk; sulphites; mustard; nuts

8oz Sirloin Steak  £25.00
Charred king oyster mushrooms, roasted cherry vine tomatoes, herb infused croquette potatoes, watercress and a Kentish blue cheese sauce
Allergens: Milk; mustard

Pan fried Sea Bream Risotto  £18.00
Courgette and saffron risotto, roasted fennel and salsa verde
Allergens: Fish; milk; sulphites

Piri Piri chicken burger  £18.00
Brioche bun, roasted pepper, pickled onion, baby gem, lemon mayonnaise, served with triple cooked chips and dressed salad
Allergens: Milk; egg; mustard; gluten



Vegetarian



Vegan



Gluten free



Gluten free option available

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL INCLUDING PRE-PAID PACKAGES. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF. SUPPLEMENTS MAY APPLY AND ARE INDICATED ON THE MENU.

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

Peach rhubarb and raspberry crumble with
ice cream.

Allergens. Eggs, milk, Gluten. Gluten free
and vegan available.

£8.00

White chocolate mousse with blackberries,
toasted pistachios and biscotti.

Allergens: Egg, milk, gluten

£8.00

Mango and passion fruit cheesecake with
raspberry sorbet passion fruit syrup.

Allergens: Milk, eggs, gluten. Gluten free
available

£8.00

Dark Chocolate and caramel brownie with
clotted cream ice cream and dark
chocolate sauce.

Allergens: Milk, soya, egg, gluten.
Vegan and gluten free available.

£8.00

Cherry Bakewell tart with cherries and
clotted cream.

Allergens. Nuts, egg, gluten, milk

£8.00

Affogato; vanilla ice cream served with a
shot of espresso.

Allergens. Milk, egg.
Vegan available.

£6.00

Cafe gourmand; chef's selection of four
cakes pastries and mini desserts.

Allergens. Milk, egg, gluten, may contain
nuts. Gluten free and vegan available.

£8.00

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

Allergens. Milk, celery, sesame, gluten,
gluten free available.

£12.00

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL INCLUDING PRE-PAID PACKAGES. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF. SUPPLEMENTS MAY APPLY AND ARE INDICATED ON THE MENU.

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.*