

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.  option available.


Roasted pork belly

with apple sauce, char grilled leeks, dijon mayonnaise and red onion relish.

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


Ragu of beef

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

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


Breaded fillet of plaice

with mayonnaise, gherkin, tomato and baby gem.

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

Butternut & pistachio falafel

with houmous, pickled vegetables and rocket.

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


Mediterranean spiced lamb

with hummus, melted feta minted yogurt and baby gem.

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


Tuna melt

with red onion and melted cheddar. A classic.

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

Char grilled mushrooms


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

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

 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)

 option available.  option available.

Soup of the Day

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

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

Three Egg Omelette

Choose 2: cheddar cheese, goats cheese, ham, bacon, spinach, mushrooms, red onion marmalade, spring onions and smoked salmon.

(salmon supplement +£4.00).

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

Sausage roll of the day with tomato and red onion chutney

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

Vegan sausage roll with tomato and red onion chutney

Allergens: wheat (gluten), sulphites.

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 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.


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

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

Panko chicken Katsu curry 
with wild rice and Japanese vegetables.


Allergens: egg, sulphate, celery, mustard.



Wild mushroom and chive croquettes  
with a pickled mushroom and truffle infused aioli.

Allergens: mustard, egg, sulphates.  option available.



Linguine pasta bound in a crab
with a lemon chilli butter, cray fish, prawns,

Parmesan and a poached hens egg.


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

Parmesan and thyme polenta chips  
with char grilled leeks, kale pesto, toasted pine nuts
and lemon oil.

Allergens: milk, pine nuts.


Feta, fig, walnut and goats cheese salad  
with beetroot, rocket, red chilli and a pomegranate
dressing.

Allergens: milk, nuts, sulphates.  option available.

Maple glazed pork belly 

with roasted pumpkin puree and pickled red cabbage

Allergens: mustard, sulphates, milk.

Knole park smoked venison 


with spiced plum, mozzarella and toasted hazelnuts

Allergens: Mustard, nuts, sulphates, milk.

Scottish smoked salmon 



with potato rosti, quail egg infused with beetroot,
watercress and a lemon mayonnaise

Allergens: egg, fish, sulphates, mustard.

Thai fishcakes 

with a sweet chilli sauce and Thai vegetable salad.

Allergens: milk, egg, sesame.


Cauliflower pakoras  

with a mango chutney, coriander and pickled red onion.

Allergens: sulphates.

Sharing board for two

warm breads with tzatziki, kale pesto, confit cherry
tomatoes, houmous, mozzarella, parma ham, sun blushed
tomatoes and rocket.

Allergens: milk, sulphates, pine nuts, sesame, gluten.  option available.


MAIN COURSES

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.

Pan fried fillet of plaice 



with lemon and herb croquet potatoes and a crayfish,
rocket, capers and hazelnut beurre noisette.

Allergens: milk, egg, crustacean, nuts, sulphates.

Honey, ginger and garlic duck 

with pineapple and black sesame fried rice, spring
onions, chilli, toasted cashew nuts and coriander.

Allergens: Sesame, nuts, sulphates.


Grilled goats cheese  

with pear, walnuts, endive, chicory, shallots, beetroot
and a honey & Dijon dressing.

Allergens: Sulphates, milk, mustard, nuts.


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.

Latin American sliders

Cubana pulled pork with melted cheese, gherkin and garlic
mayo, chimichurri beef with pickled shallot, tomato and
breaded ginger and lime chicken with Mayo and baby gem
served with fries and slaw.

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

Rice noodles bound in a satay sauce  

with stir fried vegetables, chilli, coriander and toasted
peanuts.

Allergens: nuts, sulphates.

Chicken, trumpet mushroom and leek pie

with buttered mashed potatoes, baby carrots,
tenderstem broccoli, roasted parsnip and a red wine jus.

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

Roasted vegetables salad  

with butternut squash, beetroot, baby carrots, leek,
watercress, radicchio and a chestnut and winter
spiced dressing.

Allergens: nuts, sulphates.


Greek salad  

with feta cheese, pickled cucumber, red pepper,
tomato, olives, red onion and tzatziki.


Allergens: milk, mustard, sulphates.

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


DESSERTS

Apple, blackberry and cinnamon crumble
served with vanilla custard 



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


Baked mango cheesecake set on a biscuit base
with a raspberry sorbet and mango sauce 


Allergens: gluten, milk, egg, soya.

Lemon tart with torched Italian meringue and
raspberry sorbet 


Allergies: milk, gluten, egg.



Prosecco poached pear with a mulled wine
sorbet and a walnut & hazelnut granola  

Allergens: egg, milk, nuts, sulphites.  option available.


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 with your
choice of tea or coffee 

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.



Vegetarian



Vegan



Gluten free

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