

## 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 humous, 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 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.

**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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