

The Waterfront

RESTAURANT AND BAR

Starters

Pressed game terrine - £6.95

Sourdough. Celeriac, pickled mushrooms, golden raisins

Crispy salt & pepper squid - £7.50

Tomato & red chilli ragout, crispy rocket, toasted pine nuts

Smoked haddock - £6.50

Chive croquette, caramelised cauliflower, light curry emulsion

Baked camembert- £6.95

Toasted ciabatta soldiers, home-made chutney

Mature cheddar cheese beignet - £6.75

Golden beetroot, piccalilli, walnut & parsley pesto

Cumbrian breakfast – £8.50

Square sausage, quail egg, pancetta crisp, mushroom puree

Black pudding, confit tomatoes, Waterfront brown sauce

Dry cured salt beef- £6.95

Rye bread, pickles, Swiss cheese, celeriac remoulade

Home marinated southern fried chicken - £6.50

Red cabbage & parsnip slaw, chipotle

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The Burger Bar...

All home-made Cumbrian steak/ brisket burgers served with toasted brioche bun,

Tomato relish, pickles and hand cut skin on chips.... **On its own @ - £11.95**

Why not try @£13.50...

Spanish style – with melted Manchego cheese, crispy chorizo & olives

Best of British – mature cheddar or blue cheese, smoked bacon & beer battered onions

The French Way – with gooey camembert, caramelised red onions, and garlic mayonnaise

Tex-Mex – with spicy fajita sour cream, chilli cheese and chipotle

Or @£12.50...

Home marinated southern fried chicken – chipotle mayonnaise, red cabbage 'slaw,

Chilli chicken – cucumber & spring onion, guacamole, sweet chilli jam

Chicken and avocado – with smoked bacon, and melted brie

Veggie @£9.50...

Roasted mushrooms – with glazed goats cheese & red onion marmalade

Home – made falafel – with avocado puree, cucumber & mint

Sides @ £3.50...

Rocket & parmesan salad, olive oil, balsamic

Caesar salad – anchovies, parmesan, garlic croutons, creamy Caesar dressing

Beer battered onions

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Cumbrian Classics...

(With a little Waterfront twist...)

Beer battered Solway Cod fillet - £12.95

Hand cut skin on chips, mushy peas, smooth tartar sauce

Parmesan breaded chicken breast - £14.50

Roast garlic and herb butter, Champ mash, leek & smoked bacon cream

Wild boar Cumberland sausage - £12.50

Caramelised onion mash, honey roast roots, stock pot gravy

Sweet cured loin of Cumbrian Gammon - £12.95

Crispy free range egg, Spiced pineapple relish, hand cut skin on chips

Pulled brisket cottage pie - £14.50

Braised red cabbage, glazed roots

Sides...

Beer battered onions - £3.50

Rocket & parmesan salad, olive oil, balsamic - £3.50

Caesar salad, anchovies, parmesan, garlic croutons, Caesar dressing - £3.50

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From the Grill...

All served with slow roast pesto tomato,
Rocket & parmesan salad & hand cut skin on chips

Rump of Cumbrian beef steak - £16.50

Sirloin of Cumbrian beef steak - £18.50

Fillet of Cumbrian beef - £24.50

Corn-fed Chicken breast - £13.50

Sides & sauces...

Beer battered onion rings - £3.50

Sautéed mushrooms with garlic & herb butter - £3.50

Peppercorn and Brandy sauce - £2.95

Blue cheese & port sauce - £2.95

Creamy garlic mushroom sauce - £2.95

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The Restaurant...

Cumbrian Lamb hot pot - £18.95

Roast rump, confit breast, braised shoulder, black pudding bon bon,
Glazed root vegetables, potato, carrot & leek terrine

Roast Guinea fowl supreme - £16.95

Game sausage stuffing, white bean & chorizo cassoulet, pancetta

Poached turbot- £21.95

Celeriac, samphire, hazelnut, shellfish veloute

Twice cooked blade of beef - £18.95

Brisket & horseradish, seared sirloin, baby carrot
Caramelised shallot, smoked garlic pomme puree

Pan fried fillet of Sea Bass - £17.95

Sesame spring cabbage, tempura vegetables,
prawn wonton, honey soy sesame jus

Open lasagne of courgette - £13.50

Carrot, wild mushrooms, globe artichokes, chive veloute

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Desserts

Sticky toffee pudding - £6.25

Date puree, Butterscotch, salted caramel ice cream

Apple & mixed berry crumble - £5.95

Vanilla egg custard, vanilla ice cream

Warm triple chocolate brownie - £6.50

White chocolate ice cream, espresso gel, white chocolate sauce

Tonka bean crème brulee - £7.50

Passion fruit epsuma, coconut, banana bread, dark rum

Assiette of chocolate- £8.50

Mini fondant, white chocolate parfait, aerated chocolate, cherry gel

Rhubarb & custard- £6.95

Poached rhubarb, fool, vanilla bavois, jelly

North of England Cheese - £7.95

Celery, grapes, Mrs Haslam's chutney, biscuits