

### Cream teas & cakes

Served 9.30am until 5pm

**Cream tea £6.50**

Two homemade scones, jam and clotted cream served with a pot of tea or an americano coffee  
*In Devon it is cream first with jam on top in Cornwall it is jam first and topped with cream - at The Waterfront we let you decide!*

**Lemon and poppy seed cake £3.00**

**Gluten free carrot cake £3.00**

**Gluten free chocolate cake £3.00**

### Nibbles

**Hummus and bread (V) £5.00**

**Olives (V) £4.00 Add Feta (V) £2.00**

### Starters

**Soup of the day (V) £6.00**

**Pâté £8.00**

small toasts and onion marmalade

**Sweet potato and pea samosa (VE) £6.00**

roasted vegetable couscous and chilli sauce

**Mini chicken Caesar salad £8.00**

crispy croutons, Parma ham and Parmesan cheese

**Pan fried garlic and chilli king prawn bruschetta £10.00**

rocket salad

**Moules marinière £8.00**

served with bread

### Sharing Boards

**Seafood platter £25.00**

smoked mackerel pâté, devilled whitebait, smoked salmon, prawn cocktail, calamari rings, mixed salad, citrus crème fraîche and granary bread (GF bread available)

**Ploughman's £25.00**

roasted ham, pork pie, smoked Cheddar, Brie, Devon Blue, grapes, apple, pickled onion and gherkins, onion chutney, mixed salad, savoury crackers and granary bread (GF bread available)

### Sandwiches

Served 12 noon until 5pm

All sandwiches can be served on gluten free, white or granary bread and come with a handful of chips

**Cheddar and red onion chutney (V) £8.00**

Add roast ham £2.00

**Chicken, bacon and mayo £9.00**

**Battered cod and tartare sauce £10.00**

**Prawns in Marie Rose sauce £9.00**

**Roast beef and horseradish mayo £9.50**

**Vegan medley sandwich (VE) £9.00**

carrot, red cabbage, pepper, cucumber, avocado, tomato and hummus

### Sides

**Halloumi fries with garlic mayonnaise £5.00**

**Garlic bread £4.00**

**Cheesy garlic bread £5.00**

**House salad £3.50**

**Chips £3.75**

**Cheesy chips £4.75**

### Breakfast

Served daily 9.30am until 11.30am (last orders 11.15am)

**Full English £9.50**

Two rashers bacon, two sausages, black pudding, fried egg, beans, tomato, mushroom, hash brown and toast

**Vegan breakfast (VE) £8.50**

Two Quorn sausages, hash brown, avocado, mushroom, tomato, beans and toast

**Breakfast sandwich £6.00**

Choose two items - bacon, sausage, fried egg, hash brown

**Pancakes £6.00**

Bacon and maple syrup

### Main Courses

**Classic fish and chips £14.00**

10-12oz cod fillet, chips, mushy peas, tartare sauce

**Homemade fish pie £14.00**

buttered greens

**Rump steak £20.00**

chips, peas, roasted cherry tomatoes and mushrooms

Add peppercorn sauce £2

**Waterfront beef burger (GF\*) £13.50**

in a brioche bun with onion marmalade, coleslaw, chips and salad

Add Cheddar and bacon £2.00

**Chicken burger, cheese and bacon (GF\*) £13.00**

in a brioche bun with garlic mayo, coleslaw, chips and salad

**Gammon steak £14.50**

with two fried eggs, chips and peas

**Mushroom and halloumi burger (V, GF\*) £12.50**

in a brioche bun with garlic mayo, coleslaw, chips and salad

**Mediterranean vegetable pesto pasta (V, VE\*) £12.00**

with Parmesan cheese

Add a salmon fillet £4.00

**Chicken Caesar salad (\*GF) £14.00**

crispy croutons, Parma ham and Parmesan cheese

**Salmon fillet with crushed new potatoes (GF) £16.00**

sauce vierge and buttered greens

**Moules marinière £15.00**

served with bread and chips

### Desserts

**Sticky toffee pudding (V) £6.00**

butterscotch sauce and vanilla ice cream

**Vanilla cheesecake and mango sorbet £6.00**

**Chocolate brownie (V) £6.00**

chocolate sauce and chocolate ice cream

**Bread and butter pudding (V) £6.00**

with clotted cream

**Selection of ice cream and sorbets (GF, V, VE) £6.00**

three scoops

### Sunday roast

Great choice including veggie options. Please ask to see our separate menu

#### WHAT THE SYMBOLS MEAN:

GF - dish is gluten-free GF\* - dish available as gluten-free, but with some changes  
V - dish is suitable for vegetarians V\* - dish is suitable for vegetarians, but with some changes  
VE - dish is suitable for vegans VE\* - dish is suitable for vegans but with some changes

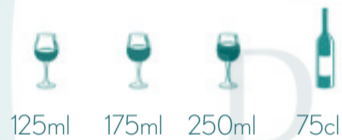
**SPARKLING WINE & CHAMPAGNE**



- 1 Prosecco, Borgo Sanleo, Italy (1) VE** £4¾ £24  
Floral, fruity, appley fizz for any occasion (abv 11%)
- 2 Lyme Bay Brut, Devon, England (2)** £35  
A great example of locally sourced fizz (abv 11%)
- 3 Champagne, Joseph Perrier Brut, France (1) VE** £21 £40  
Relaxed and easy drinking for celebrating! (abv 12%)
- 4 Champagne, Joseph Perrier Rose Brut (1) VE** £47½  
A pinkish terracotta colour with flavours of strawberry & violet (abv 11%)

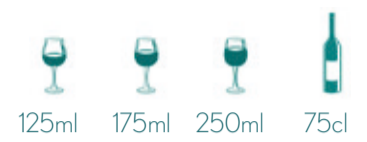


**WHITE WINE**



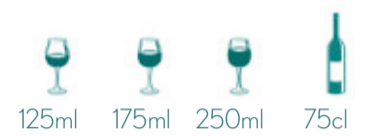
- 6 Sauvignon Blanc, San Elian, Chile (1) VE** £3½ £4¾ £6¾ £19½  
Straightforward easy drinking (abv 12½%)
- 7 Pinot Grigio Trebbiano, San Alessandro, Italy (1) V** £3½ £4¾ £6¾ £19½  
Light, easy drinking, goes with anything wine (abv 11½%)
- 8 Chardonnay, Billycan, S.E. Australia (2) V** £3½ £4¾ £6¾ £19½  
Classic Aussie Chardonnay, an enjoyable wine (abv 13%)
- 9 Sauvignon Blanc, Taworri, New Zealand (2) V** £4 £5¾ £8 £23½  
Straight from the famous Marlborough wine region (abv 12½%)
- 10 Chenin Blanc, Lion Ridge, South Africa (3) V** £20  
A medium wine with zesty lemon freshness (abv 13%)
- 11 Viognier, La Baume Grande Olivette, France (2)** £22  
Mandarin, apricot, orange & a fresh, spicy finish (abv 13½%)
- 12 Picpoul de Pinet M, Languedoc, France (1) VE** £23  
An outstanding wine that really delivers, not to be missed (abv 13%)
- 13 Tempranillo Blanco, Azabache, Rioja, Spain (1)** £23½  
Landlord's choice - a 'new' grape producing a stunning wine for seafood (abv 12%)
- 14 Gavi La Battistina, Araldica, Italy (2) VE** £25  
Brilliantly bright & fresh, for lovers of Italian wine - delicious (abv 13%)
- 15 Dart Valley Reserve, Sharpham, Devon, England (2) VE** £25  
One of our favourites, a great example of English wine (abv 11%)
- 16 Riesling, Esk Valley, Marlborough, New Zealand (2)** £27½  
Total refreshment in a bottle, great with spicy foods (abv 12½%)
- 17 Sancerre, Domaine Neveu, Loire, France (1)** £32  
Classic sauvignon, gunflint minerality, gooseberry and citrus freshness (abv 12½%)

**ROSÉ**



- 19 Zinfandel Rosé, Arapala Sky, USA (4) VE** £3½ £4¾ £6¾ £19½  
Medium sweet, strawberry fruit flavours (abv 10½%)
- 20 Pinot Grigio Rosato, Tanti Petali, Botter, Italy (1)** £3½ £4¾ £6¾ £19½  
Light, refreshing, easy to drink (abv 12%)

**RED WINE**



- 22 Merlot, San Elian, Chile (B) VE** £3½ £4¾ £6¾ £19½  
Soft, black cherry, easy to drink (abv 13%)
- 23 Shiraz, Billycan, S.E. Australia (B) V** £3½ £4¾ £6¾ £19½  
Juicy, fruity, Aussie red, thoroughly enjoyable (abv 13½%)
- 24 Rioja, Cormoran, Spain (B)** £3¾ £5¼ £7½ £21  
Traditional Spanish, red berry fruit flavours (abv 14%)
- 25 Malbec, Tamari, Mendoza, Argentina (C) VE** £4 £5½ £7¾ £22  
A great example of Argentina's hallmark wine (abv 12½%)
- 26 Cabernet Sauvignon, Urmeneta, Chile (C)** £22  
Medium bodied, dark ruby colour (abv 13½%)
- 27 Merlot, The Deep, USA (B)** £22  
Velvety, silky smooth forest fruits (abv 13%)
- 28 Touriga Nacional, Point West, Portugal (D) VE** £22  
Landlord's choice - a truly outstanding medium to full bodied wine! (abv 13%)
- 29 Montepulciano d'Abruzzo Riserva, Tor del Colle, Italy (C) VE** £22  
Intense depth of cherry flavours (abv 13½%)
- 30 Pinotage, The Den Painted Wolf (C) VE** £24  
A comfort wine delivering intense fruit (abv 14%)
- 31 Pinot Noir, The Duchess, Marlborough, New Zealand (B)** £25  
Ripe berry fruit, spicy, smooth (abv 13%)
- 32 Côtes du Rhône, Colombo & Fille, France (C)** £27  
A young and limited production make this an outstanding find (abv 13½%)

**VEGETARIAN/VEGAN WINES**

Despite being made from grapes, not all wines are suitable for people who enjoy a plant based diet. Various animal products are sometimes used to clarify wine. We have clearly marked all the wines on our list that are suitable for a vegetarian (V) or vegan (VE) diet - enjoy!

**WINE GUIDE**

White & Rosé (1) dry (5) sweet.  
Red: (A) soft - (E) full bodied

**Serving you safely**

Our aim is to minimise the risk to our customers and staff by operating as safely as we can. Full risk assessments have been carried out and will be constantly reviewed. You will notice we have made some changes to the way we operate to protect you and our team including but not exclusively: Shorter opening hours, smaller menus, a smaller team to serve you, possible queues and delays, enhanced cleaning protocols. Please always observe the current guidance on social distancing, thoroughly wash your hands on arrival and as required during your stay and make use of the sanitiser provided (subject to availability). Please bear with us as we settle into whatever the 'new normal' requires.