

THE Waterfront



FOOD MENU

HOW TO ORDER

Please have your table number ready and place your order for food and drinks at the bar. If you decide to move table please let us know. We offer table service in the 'restaurant areas' from 6pm.

All food is prepared and cooked to order which at busy times can lead to delays. Please ask your server or at the bar for an approximate wait time. Thank you.

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BREAKFAST AND MORNING SNACKS

SERVED EVERY DAY 9.00AM UNTIL 11.30AM

'Full' English breakfast	£7.95
Sausage, smoked bacon, grilled tomato, sauté potatoes, poached egg, mushroom, baked beans, toast	
Eggs Benedict	£6.00
English muffin, smoked back bacon, and hollandaise sauce	
Eggs Florentine V	£5.00
English muffin, poached eggs, wilted spinach, hollandaise sauce	
Smoked salmon	£7.50
Smoked salmon and scrambled eggs on toast	
Bacon sandwich	£4.00
Sausage sandwich	£4.00
Selection of cakes V	£2.80
Chocolate or fruit muffin V	£2.30
Toast V	£2.25
White or granary toast, jam or marmalade	
Toasted tea cake V	£2.25
Served with butter and jam	
Cream Tea V	£5.50
Two homemade scones, jam, clotted cream and your choice of Devonshire tea or Owen's coffee	

SHARING BOARDS

OR AN INDULGENT MAIN FOR ONE

Seafood GF*	£21.00
Hot smoked mackerel (served cold), smoked salmon, potted crayfish and crab, garlic crevettes, citrus mayonnaise, salad and homemade breads	
Ploughman's GF*	£21.00
Mature Cheddar cheese, braised ham hock terrine, pork pie, pickles, piccalilli, salad and homemade breads	

KID'S MENU

Please see separate sheet for food and drink options for kids.

SANDWICHES

SERVED NOON UNTIL 6PM

ALL SANDWICHES ARE SERVED WITH A DRESSED LEAF GARNISH AND A HANDFUL OF REAL CHIPS. PLEASE CHOOSE FROM FRESH GRANARY OR WHITE CUT LOAF.

Roast sirloin of beef with horseradish GF*	£8.50
White and brown Salcombe crab with citrus crème fraiche GF*	£9.95
Roast chicken with wholegrain mustard mayonnaise GF*	£7.95
Mature Cheddar cheese with piccalilli V GF*	£6.95
Tomato, red onion and basil and rocket pesto V GF*	£6.25

SUNDAY ROASTS

TRADITIONAL SUNDAY ROASTS SERVED FROM 12 NOON

Including roast sirloin of beef and whole roast fish - see specials board for other options. All served with the traditional accompaniments. Booking advisable. Subject to availability.

DAILY SPECIALS

SERVED ALL DAY

All the dishes on our menu use fresh, locally sourced produce wherever possible and are cooked/prepared to order, which at busy times can lead to a delay. Please ask your server or at the bar for an approximate wait time.

Please see our chalkboard for today's selection.

NIBBLES AND STARTERS

Homemade breads V	£4.25
Garlic aioli, olive oil and balsamic vinegar	
Marinated mixed olives V	£3.50
Potted crayfish and crab GF*	£7.50
Citrus mayonnaise and fresh bread	
Homemade soup V GF*	£6.00
Served with homemade bread	
Ham hock terrine GF*	£6.25
Piccalilli and toasted croutes	
Caprese salad V GF*	£6.25
Mozzarella, heritage tomatoes and basil	
Homemade hummus V	£4.00
Served with flat breads	
Garlic ciabatta V	£3.00
Cheesy garlic ciabatta V	£4.00

SIDE ORDERS

Real chips V GF	£3.00
New potatoes V GF	£3.00
Mixed salad V GF	£3.00
Seasonal Vegetables V GF	£3.00

MAIN COURSES

Fish and chips	£12.75
Large fillet of fresh fish in real ale batter, served with real chips, crushed peas with tarragon and homemade tartare sauce	
Shellfish and chorizo tagliatelle	£15.25
Served with smoked tomato, Parmesan and salad	
Sweet potato and chickpea burger V	£12.00
Served in a brioche bun with lettuce and tomato, real chips and spicy homemade tomato chutney	
Spiced lamb kofta GF*	£14.75
Feta and olive salad, homemade flat bread and tzatziki dip	
Rump Steak	£17.25
Add peppercorn or blue cheese sauce	£2.00
100z west country steak, real chips, confit tomato and grilled mushroom	
Whole grilled catch of the day GF	£see special board
Roasted new potatoes, homemade tartar sauce and salad	
Cajun chicken burger GF*	£12.50
Served in a brioche bun with lettuce and tomato, real chips and spiced Cajun mayonnaise	
Homemade steak burger GF*	£12.50
8oz beefburger served in a brioche bun with lettuce and tomato, smoked bacon, Cheddar cheese, real chips and spicy homemade tomato chutney	
Herb roasted pork loin	£14.75
Mediterranean ratatouille with spiced cous cous	
Stuffed chicken breast GF	£14.95
Corn fed chicken breast wrapped in Parma ham, stuffed with chicken and tarragon mousse and served with fondant potato, green beans and a creamy garlic sauce	
Spiced quinoa and cous cous salad V*	£10.00
Soaked raisins, sherry and ginger dressing	
Add Chicken	£2.00
Add Haloumi	£1.00
Pasta Alfredo V	£10.50
Linguine pasta, parmesan, creamy white wine sauce finished with parsley	

THE WATERFRONT

AND THE STORM

One of the most enduring images of 2014 captured the moment the Waterfront, a much-loved Plymouth watering hole, was almost wiped off the map by the fiercest storm in living memory. The sheer weight of the water that pulverised the pub led many experts to conclude that the building and business was beyond repair. Amazingly a year later, after dogged determination and a mammoth £1 million repair bill, the Waterfront re-opened its doors on 25th March 2015.

Losing the building would not just have meant the end for one of Plymouth's main pub venues but also left a gap in the history of this world-renowned sailing city. The Waterfront is a Grade II listed building steeped in maritime history. It was formerly the home of the Royal Western Yacht Club, founded in 1827, an organisation that continues to play a leading role in the sport of sailing. It introduced short-handed races including the Single-Handed TransAtlantic Race, most famously won by Sir Francis Chichester in Gypsy Moth II.

ALLERGEN INFORMATION

If you have any food or drink allergies or intolerances, please speak to a member of our team before placing your order.

Our kitchen uses ingredients that may contain the 14 notifiable allergens

Cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs.

Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed. All fish dishes may contain bones.

GF Denotes the dish is gluten free

V Denotes the dish is suitable for vegetarians

GF* Denotes the dish is available as gluten free, but with some changes

V* Denotes the dish is suitable for vegetarians, but with some changes

Data sheets listing the ingredients of the products we serve are available at the bar. Please ask a member of our team if you would like to see this.

We have gluten free bread available.

CHALLENGE 25

In line with Plymouth City Council's policy we operate the Challenge 25 scheme – if you are lucky enough to look under 25 years of age we will need to see ID for us to be able to serve you alcohol.