

THE Waterfront

PUB & DINING

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.

BREAKFAST AND MORNING SNACKS

SERVED EVERY DAY 9.00AM UNTIL 11.30AM

'Full' English breakfast	£7.95
2 sausage, 2 bacon, beans, mushroom, black pudding, sautéed new potatoes, cherry tomatoes, toast and a poached egg	
Vegetarian breakfast V	£7.95
2 vegetarian sausages, sautéed new potatoes, poached eggs, sautéed peppers, onions, cherry tomatoes and kale	
Eggs Florentine V	£6.25
English muffin, poached eggs, wilted spinach, and hollandaise sauce	
Buttered smoked kippers GF*	£6.95
Poached eggs, toast	
Breakfast sandwich GF*	£3.95
Choose from smoked bacon, sausage, black pudding, egg, vegetarian sausage, tomatoes, or mushrooms	
Extra Fillings	95p each
Pancakes	£5.95
3 American style pancakes with smoked pancetta and maple syrup	
Vegetarian pancakes V	£5.95
3 American style pancakes with blueberries, yoghurt, and maple syrup	
Toast V GF*	£2.25
White or granary toast, served with jam, or marmalade	
Selection of cakes V	
Please see our selection of homemade cakes displayed at the bar	
Toasted tea cake V	£2.25
Served with butter and jam	
Small cream tea V	£4.50
One scone (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee	
Standard cream tea V	£6.00
Two scones (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee	

KID'S MENU

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

HOW TO ORDER

Please see front cover of our menu for details.

NIBBLES

Chorizo and spicy bean salad GF	£3.95
Garlic and rosemary roasted potatoes and mini sausages GF	£3.50
Roasted artichokes and Mediterranean vegetables GF	£3.95
Mixed olives V GF	£3.50
Add Feta GF	£1.50
Hummus and flat bread V GF*	£4.50
Homemade breads and oils V GF*	£4.25

SHARERS

Seafood sharer GF*	£21.00
Langoustines, dill salmon gravlax, rollmops, smoked shell on prawns, tian of crab and crayfish with a Marie Rose sauce, homemade breads, sweet chilli mayonnaise and aioli	
Ploughman's sharer	£21.00
Honey roast ham, pork pie, smoked Cheddar, Cornish Yarg, Devon blue, grapes, apple, homemade breads and crackers served with a Tribute ale chutney	
Vegetarian mezze sharer V GF*	£21.00
Marinated artichokes, roasted Mediterranean vegetables, halloumi and spicy bean salad, olives, feta, hummus, and homemade breads	

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.

Crab and crayfish in a Marie Rose sauce GF*	£9.95
Mature Cheddar with a Tribute ale chutney V GF*	£6.95
Sirloin of beef with a fresh horseradish mayonnaise GF*	£8.50
Roast chicken with wholegrain mustard mayonnaise GF*	£7.95
Tomato and red onion with basil and red pesto V GF*	£6.50

STARTERS

Chilli-spiced crab cakes	£7.95
Coated in panko breadcrumbs with a sweet chilli mayonnaise	
Homemade soup of the day V GF*	£5.95
Served with homemade bread	
Chicken liver and bacon pâté GF*	£6.95
Served with toasted croutes and Tribute ale chutney	
Tian of crab and crayfish GF*	£7.50
With a Marie Rose sauce served with homemade bread	
Halloumi fries V	£5.50
Deep fried halloumi served with aioli and a red pesto dressing	
Harissa-spiced chicken wings GF	£6.50
Marinated in a Middle Eastern chilli paste served with our own chilli jam	
Garlic ciabatta V	£3.00
Add cheese	£1.00

SIDE ORDERS

Real chips V GF	£3.00
New potatoes V GF	£3.00
Mixed side salad V GF	£3.00
Seasonal vegetables V GF	£3.00

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.

MAIN COURSES

Fish and chips	£12.75
Large fillet of fish in an ale batter served with real chips, crushed peas with crème fraiche, tarragon and a homemade tartar sauce	
Shellfish chorizo tagliatelle	£15.25
Chorizo, king prawns, mussels, clams and a langoustine, in a tomato crab bisque	
Rump Steak GF*	£17.50
10 ^{oz} West Country steak, real chips, roasted cherry vine tomatoes, mushroom, and onion rings	
Add peppercorn sauce or Café de Paris butter	£2.00
Mushroom burger V GF*	£12.00
Roasted portabella mushroom stuffed with Mediterranean vegetables, onion marmalade and brie, served with chips and coleslaw	
Chicken supreme GF	£13.95
Topped with crispy pancetta and Manchego cheese served with a homemade smoky BBQ sauce, chips, coleslaw, and a mixed leaf salad	
Catch of the day GF	£see special board
Served with seasonal vegetables and roasted new potatoes served with a caper and samphire butter	
Trio of sausage	£11.95
Pork & honey, pork and leek, venison and pear sausage served with mashed potato, peas, gravy, and crispy shallots	
Braised pork belly GF	£14.95
Skinned, rolled and slowly braised, served with a potato rosti, green beans, chilli jam and rich pan gravy	
Lamb rogan josh GF*	£13.95
Served with basmati and wild rice, naan bread, mango chutney	
Red pesto penne pasta V	£10.75
Sun-dried tomatoes, olives, with shavings of Italian hard cheese	
Add chicken or feta cheese	£2.00
Homemade steak burger GF*	£12.75
8oz beef burger served in a brioche bun, onion rings, lettuce and tomato, smoked bacon, Cheddar cheese, real chips, and a homemade tomato chutney	
Roasted sweet potato, red lentil, and feta salad V GF	£11.00
With a pomegranate dressing	
Pan-fried seabass GF*	£16.50
With butter bean and red onion salad, buttered kale	

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.

HOMEMADE DESSERTS & COWLICK CREAMERY ICE CREAM

Sticky toffee pudding, butterscotch sauce, and vanilla ice cream	V	£6.00
Apple, blueberry and ginger crumble served with crème anglaise	V	£6.50
Banoffee cheesecake served with warm caramelized bananas	V	£6.00
Spiced plum crème brûlée, with a shortbread biscuit	V GF*	£6.50
Warm chocolate brownie, vanilla ice cream and chocolate sauce	V GF	£6.00
Selection of ice cream		Two scoops £3.95 Three scoops £5.75
Cheeseboard		Choose three £8.00 Choose five £11.00

LIQUEUR COFFEE – CHOOSE FROM OUR FAVOURITE COMBINATIONS FOR £4.25

IRISH Jameson Irish Whiskey	ITALIAN CLASSICO Amaretto
IRISH CREAM Baileys Original Irish Cream	CALYPSO Tia Maria
FRENCH Grand Marnier	Or a non-alcoholic floater coffee - £3.00
BRANDY Courvoisier VS	

TRADITIONAL CREAM TEAS

SERVED EVERY DAY FROM 9AM UNTIL 6PM

Small cream tea - one scone (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee **£4.50**

Standard cream tea - two scones (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee **£6.00**

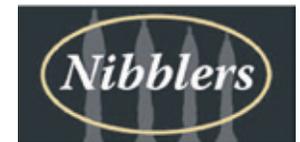
In Devon it is traditional to put the cream on the scone and top with jam. In Cornwall the jam goes on the scone first and is topped with cream. At the Waterfront the choice is yours...

LOCAL PRODUCERS & SUPPLIERS

Wherever possible we source our products locally. Here are some of the main producers and suppliers we use so that you can support them too!



Cowlick Creamery Ice Cream
www.thecowlick.com



Nibblers
www.nibblers.org.uk



Devonshire Tea
www.devonshiretea.uk



Owens Coffee
www.owenscoffee.com



MC Kelly Ltd
www.mckelly.co.uk



S&J Fisheries Limited
www.sandjfisheries.co.uk



Favis of Salcombe
www.favis-os.com



Tamar Fresh Food Service
www.tamarviewfruiterers.co.uk

AWARD FINALISTS

We are very proud to be a finalist for the 'The Great British Pub Awards' in recognition for the best wine bar/pub, and to have won bronze in the 'Devon Tourism Awards' for our policy to buy and serve local produce, and for the quality of our food, drinks and service.



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.