

THE Waterfront

PUB &
DINING

FOOD MENU

OPENING AND FOOD SERVICE TIMES

Please see our website or facebook page.
Please note we close slightly earlier during the
winter months.

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.

WAITING TIMES

All food is prepared and cooked to order, which,
at busy times, can lead to a waiting time.
Please ask your server or at the bar for an
approximate wait time to ensure that you are
happy with this prior to ordering food.



BREAKFAST AND MORNING SNACKS

SERVED EVERY DAY UNTIL 11.30AM

Full English breakfast **GF*** £8.95

2 sausages, 2 bacon, fried egg, beans, mushroom, black pudding, hash brown, tomato and toast

Vegan breakfast **V VE GF*** £8.75

2 vegan sausages, spinach, onion and pepper, hash brown, mushroom, tomato, beans and toast

Vegan ciabatta **V VE** £6.95

Avocado, tomato, peppers, parsley and lime

Eggs benedict **GF*** £7.50

2 poached eggs, English muffin, ham and hollandaise

Scrambled eggs on 2 toast **V GF*** £5.50

Add bacon or smoked salmon £2.00

Breakfast sandwich **V* VE* GF*** £5.95

Choose two from the following fillings; bacon, sausage, black pudding, fried egg, vegan sausage, tomatoes, mushrooms, hash brown, Cheddar

Extra fillings £1.50

Homemade American pancakes £6.75

5 pancakes, streaky bacon, maple syrup

Homemade American pancakes **V** £6.75

5 pancakes, fruit compote, Greek yoghurt, blueberries

Porridge and caramelised apple **V VE*** £4.95

2 toast **V VE** £2.50

White or granary, jam or marmalade

Toasted teacake **V** £2.95

Served with butter and jam

Small cream tea **V GF*** £5.50

Homemade scone (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee

Standard cream tea **V GF*** £7.50

As above but with an extra scone

NIBBLES

Bruschetta **V VE GF*** £4.95

Tomatoes, onion, garlic and basil on toasted, sliced baguette

Mixed olives **V VE GF** £3.75

Add feta £1.50

Hummus and homemade flatbread **V VE GF*** £5.95

Homemade breads, olive oil and balsamic **V** £4.50

Nachos **V** £4.95

Tortilla chips, sour cream and guacamole

Add beef chilli £2.00

Honey glazed pigs in blankets £4.95

Tostadas **GF*** £6.95

With crab, lime and chilli

SHARERS

Seafood sharer **GF*** £24.00

Mackerel paté, chilli whitebait, smoked salmon, prawn cocktail, sardines in basil, caviar, leaves, citrus crème fraîche and homemade bread

Ploughman's £24.00

Roast ham, pork pie, smoked Cheddar, Brie, Devon Blue, grapes, apple, pickled onions and gherkins, Tribute chutney, leaves, savoury crackers and homemade bread

SANDWICHES

SERVED NOON UNTIL 6PM

ALL SANDWICHES ARE SERVED WITH A DRESSED LEAF GARNISH AND A HANDFUL OF CHIPS. CHOOSE FROM FRESH GRANARY OR WHITE CUT LOAF. **GF** BREAD AVAILABLE.

Battered cod goujons and tartare sauce £11.00

Mature Cheddar and Tribute chutney **V** £7.95

Turkey, stuffing and cranberry sauce £8.50

Spicy crab, rocket and Marie Rose £10.95

Chicken, bacon, lettuce, tomato and mayonnaise £8.95

Ploughman's, ham, Cheddar, apple, lettuce, Tribute chutney £8.95

Carrot, red cabbage, pepper, cucumber, avocado, tomato and hummus **VE** £8.95

STARTERS

Homemade soup V VE GF*	£6.00
Served with a homemade bread roll	
Scallops	£9.95
Served with chorizo, Parma ham and pea purée	
Chicken liver and mushroom paté	£7.75
Served with dressed leaves, Tribute chutney and toasted homemade bread	
Potted crab GF*	£8.50
Served with leaves and homemade bread	
Halloumi fries V GF	£8.25
Served with leaves and garlic mayo	
Moules marinière GF*	£7.75
Served with homemade bread	
Breaded Brie	£6.95
Served with leaves and cranberry sauce	
Roast beef and Devon Blue crostinis GF*	£7.50
Served with crème fraîche	
Quinoa salad VE GF	£6.95
Cherry tomatoes, carrot, pomegranate and lemon dressing	

SIDE ORDERS

Chips V VE GF	£3.75
Add Cheddar £1	
Add cajun spice £0.75	
Garlic new potatoes V GF	£3.75
Mixed leaf salad with house lemon dressing V VE GF	£3.75
Buttered green vegetables V GF	£3.75
Garlic ciabatta V	£3.50
Add Cheddar £1.00	

KIDS' MENU

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

MAIN COURSES

The Waterfront fish pie	£14.50
Salmon, cod and Atlantic prawns, cream and white wine sauce topped with mashed potatoes with garlic ciabatta and salad	
Lamb stew	£14.95
With carrots, swede, potato, herb dumplings and homemade bread	
Curried Dhal V VE GF*	£13.25
Lentil, sweet potato and spinach with homemade flat bread	
Roasted butternut squash, beetroot and quinoa salad V VE GF	£13.95
Pumpkin seeds and house lemon dressing	
Add chicken £2.00	
Beef chilli GF	£13.25
Basmati and wild rice, sour cream, guacamole, Cheddar and flat bread	
Fish and chips	£13.95
10-12oz fillet of cod in real ale batter, mushy peas, chips and tartare sauce	
Homemade burger GF*	£13.95
8oz beef burger in a brioche bun with lettuce, tomato, Cheddar, bacon and onion marmalade with coleslaw, onion rings and chips	
Portobello and halloumi burger V VE* GF*	£13.50
Served in a brioche roll with rocket, red onion, tomato and hummus with coleslaw and chips	
Cajun chicken breast burger GF*	£13.95
With avocado, tomato, peppers, parsley, lime and Cheddar in a brioche roll served with coleslaw and chips	
Rump steak GF*	£18.95
8oz West Country steak, roasted cherry vine tomatoes, portobello mushroom, onion rings and chips	
Add peppercorn sauce or garlic butter £2.00	
Moules marinière GF*	£15.50
Served with chips and homemade bread	
Almond crusted salmon fillet GF	£15.95
Basmati and wild rice, broccoli, kale and a honey garlic sauce	
Baked panko coated hake fillet	£14.95
New potatoes, salad and rémoulade sauce	
Broccoli Alfredo fettucine V	£13.95
Add chicken £2.00	
Seafood linguini	£14.95
Smoked salmon, Atlantic prawns, cherry tomatoes and spinach	

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 **V** £6.75

Toffee sauce and vanilla ice cream

Chocolate baked Alaska **V** £7.25

Cowlick Creamery chocolate ice cream on a sponge base covered in Italian meringue

Baileys cheesecake £6.75

Gingersnap base, topped with ganache, served with vanilla ice cream

Raspberry and apricot clafoutis **V** £6.75

Served with vanilla ice cream

Rhubarb and ginger crème brûlée **V** £6.75

Served with homemade shortbread biscuit

Raspberry steam pudding **V** **VE** £6.50

Oat milk sponge, fruit coulis and vegan vanilla ice cream

Selection of Cowlick Creamery ice cream and sorbet **V** **GF** **Two scoops** £4.50

(Chocolate, strawberry, vanilla, orange and raspberry) **Three scoops** £6.50

Cheeseboard for one **V** **GF*** £8.50

Smoked Cheddar, Brie, Devon Blue, grapes, apple, Tribute chutney and savoury crackers

TRADITIONAL CREAM TEAS

SERVED EVERY DAY UNTIL 6PM

Small cream tea - one scone (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee **£5.50**

Standard cream tea - two scones (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee **£7.50**

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



Hawkridge Farmhouse Dairy Produce

www.hawkridge.uk.com



Tamar Fresh Food Service

www.tamarviewfruiterers.co.uk



Forest Produce

www.forestproduce.com



FRIARY MILL BAKERY
DELICIOUSLY DEVON SINCE 1988

Friary Mill

www.friarymill.co.uk

LIQUEUR COFFEE – CHOOSE FROM OUR FAVOURITE COMBINATIONS FOR £4.75

IRISH Jameson Irish Whiskey

IRISH CREAM Baileys Original Irish Cream

FRENCH Grand Marnier

BRANDY Courvoisier VS

ITALIAN CLASSICO Amaretto

CALYPSO Tia Maria

Or a non-alcoholic floater coffee - £3.10

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, but with some changes

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

VE Denotes the dish is suitable for vegans

V Denotes the dish is suitable for vegetarians

VE* Denotes the dish is suitable for vegans, 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.