

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.

BREAKFAST AND MORNING SNACKS

SERVED EVERY DAY 9.00AM UNTIL 11.30AM

Full English breakfast **£8.95**

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

Vegetarian breakfast **£8.50**

2 vegetarian sausage, hash brown, fried egg, sautéed peppers, onions, cherry tomatoes and kale

Vegan option available, minus the sausage and egg **£7.00**

Scrambled egg **£7.50**

on granary toast with a choice of either, smoked salmon or sliced avocado

Breakfast bap

choose from the following fillings; smoked bacon, sausage, black pudding, fried egg, vegan sausage, tomatoes, mushrooms and hash browns.

1 filling **£4.25**

2 fillings **£5.25**

3 fillings **£6.25**

Homemade American pancakes **£6.75**

Choose from 3 pancakes with smoked streaky bacon and maple syrup or 3 pancakes with banana and Nutella

Porridge and caramelised apple **£4.95**

Toast **£2.50**

White or granary, jam or marmalade

Toasted tea cake **£2.75**

Served with butter and jam

Traditional Cream Teas **£5.00**

Small cream tea **£5.00**

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

Standard cream tea **£7.00**

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

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...

NIBBLES AND SHARERS

Bruschetta **£4.25**

Chopped tomatoes, red onion, garlic and basil

Stuffed vine leaves **£4.25**

Mixed olives **£3.75**

Add feta for **£1.50**

Pigs in blankets tossed in marmalade **£4.75**

Hummus and flatbread **£5.50**

Homemade breads and oils **£3.50**

Garlic ciabatta **£3.25**

Add cheese **£1.00**

Seafood sharer **£23.00**

Shell on prawns, rollmops, smoked salmon, mackerel and horseradish pate, sardines in basil, caviar, aioli, citrus crème fraiche and homemade bread

Ploughman's sharer **£21.50**

Honey roast ham, pork pie, scotch egg, smoked Cheddar, Brie, Devon blue, grapes and apple with Tribute chutney and savoury crackers

SANDWICHES

SERVED NOON UNTIL 6PM

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

Tuna and sweetcorn mayo **£8.75**

Mature Cheddar with Tribute chutney **£7.25**

Chicken, bacon, mayo and lettuce **£8.75**

Crispy kale, avocado, beef tomato and hummus **£8.50**

HOT CIABATTAS

SERVED NOON UNTIL 6PM

Steak and bacon jam **£11.00**

Pulled pork and Cheddar **£9.75**

Battered cod fish goujons and tartare sauce **£9.75**

STARTERS

Homemade soup of the day **V** **GF*** **£6.00**
Served with a homemade bread roll

Crab pitta bruschetta **£8.50**
Caviar and citrus crème fraiche

Moules marinere **£7.75 / £15.25**
Mussels cooked in onions, garlic, white wine and cream with homemade bread

Chicken liver and wild mushroom pate **£7.50**
Served with Tribute ale chutney and toasted homemade bread

Crevettes **£8.25**
In chilli and garlic butter served with homemade bread

Aubergine and chickpea fritters **V** **VE** **£6.95**
On rocket served with chilli mayo

Halloumi fries **V** **£7.75**
Deep fried and served with aioli

Grilled mackerel fillets **£7.95**
Beetroot and horseradish purée and watercress

SIDE ORDERS

Real chips **V** **GF** **£3.50**

Dauphinoise potato **V** **GF** **£3.50**

Mixed salad **V** **GF** **£3.50**

Roasted root veg **£3.50**

KIDS' MENU

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

MAIN COURSES

Fish and chips **£13.50**
Fillet of cod in a real ale batter served with real chips, mushy peas and tartare sauce

Tempura battered smoked tofu **V** **VE** **£13.00**
Real chips, mushy peas and tartare sauce

Fajita chicken burger **GF*** **£13.25**
Chicken breast in a brioche bun with sweet peppers, cheese, lettuce and tomato, bacon jam, real chips and coleslaw

Homemade burger **GF*** **£13.25**
8oz beef burger served in a brioche bun with lettuce, tomato, Cheddar cheese, bacon jam, real chips and coleslaw

Rump Steak **GF** **£18.95**
100z West Country steak, real chips, roasted cherry vine tomatoes, mushroom

Add peppercorn sauce or garlic butter **£2.00**

Mushroom burger **V** **VE*** **GF*** **£12.50**
Roasted portabello mushroom in brioche bun stuffed with diced Mediterranean veg, onion relish and smoked Cheddar served with chips and coleslaw

Chicken supreme **GF** **£14.50**
Stuffed with Elston farm sausage, wrapped in streaky bacon with a chorizo, tomato, mixed beans and parmentier potato cassalette

Poached salmon **£14.95**
Pan fried chard, spinach and radish with dauphinoise potato and topped with a poached egg

The Waterfront fish pie **£13.50**
Locally sourced white fish, salmon and prawns in a cream, white wine and dill sauce, mashed potato, breadcrumbs, garlic bread and salad

Steak and tribute ale shortcrust pie **£13.50**
Mashed potato, peas and gravy

Vegan hotpot **V** **VE** **£12.95**
Mushrooms, carrots and peas in a shallot, garlic, thyme and red wine gravy topped with sliced potato

Elston farm Pork and leek sausage **£13.00**
Mashed potato, peas and onion gravy

Warm chicken and bacon salad **£12.50**
Garlic and rosemary croutons with a lemon and wholegrain mustard dressing (GF*)

Roasted pepper and parsley pesto tagliatelle **£10.75**
Topped with rocket and parmesan shavings (V*)

Add chicken **£2.00**

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	£6.50
Butterscotch sauce, and vanilla ice cream	
Vanilla cheesecake	£6.50
With salted caramel sauce and honeycomb ice cream	
Cherry baked Alaska	£7.00
Cowlick dairy cherry ice cream, sponge base covered with Italian meringue	
Cinnamon poached pears V VE*	£6.50
Served with a caramel Chantilly cream	
Baileys mousse covered with a chocolate dome GF	£6.50
Served with homemade honeycomb	
Selection of ice cream	Two scoops £4.25 Three scoops £6.00
Cheeseboard for one	£8.25
Smoked Cheddar, Brie, Devon blue, grapes and apple, savoury biscuits and Tribute chutney	

LIQUEUR COFFEE – CHOOSE FROM OUR FAVOURITE COMBINATIONS FOR £4.75

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 - **£3.10**

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 **£5.00**

Standard cream tea - two scones (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee **£7.00**

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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



J&R Foodservice
www.jrfoodservice.co.uk



Tamar Fresh Food Service
www.tamarviewfruiterers.co.uk



Forest Produce
www.forestproduce.com

THE MULTI-AWARD WINNING WATERFRONT PUB & DINING



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 should be suitable for coeliacs

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

GF* Denotes the dish should be suitable for coeliacs 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.