



THE Waterfront

FOOD MENU

HOMEMADE CAKES & CREAM TEAS

SERVED EVERY DAY FROM 10AM

SATURDAY BREAKFAST

SERVED EVERY SATURDAY 10.00AM UNTIL NOON

Homemade cake of the day V	£2.75
Triple chocolate muffins V	£2.25
Blueberry muffins V	£2.25
Croissants V	£2.25
Eggs Benedict	£5.95
English muffin, bacon, poached egg and hollandaise sauce	
Cooked breakfast	£7.95
English sausage, smoked bacon, grilled tomato, sauté potatoes, poached egg and field mushroom with complimentary tea or coffee	
Bacon sarnie	£3.95
Sausage sarnie	£3.95
Classic breakfast sarnie	£4.95
Sausage, bacon and egg	
Toast V	£1.95
White or brown toast, jams, marmalade	

SUNDAY ROASTS

TRADITIONAL SUNDAY ROASTS SERVED FROM 12 NOON

Roast sirloin of beef, loin of pork or whole roast fish with the traditional accompaniments. Booking advisable. Subject to availability.

OUR FUNCTION ROOM

Did you know that we have a room that can be used privately for parties, small weddings, after funeral receptions, business meetings etc. Please ask a member of our team to discuss your requirements.

EASY ORDERING...

Please have a table number ready and place your order for food at the bar. If you decide to move tables please let us know so that we can find you more easily. We offer table service in the 'restaurant' seating areas from 6pm.

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

NIBBLES

- Marinated mixed olives** **V** **GF** **£3.00**
- Candied cashew nuts** **V** **GF** **£3.00**
- Homemade breads, olive oil and balsamic vinegar** **£3.50**
- River Yealm oysters served with bread and shallots in vinegar*** (each) **£2.75**
- Hummus (ask server for flavour) served with flat bread** **V** **GF*** **£3.50**

STARTERS

- Homemade soup** **V** **£4.95**
Served with homemade breads
- Pan seared squid** **£8.00**
Pan seared squid, octopus, black aioli and radish
- Caprese salad** **V** **GF** **£6.50**
Heritage tomatoes, mozzarella and basil seasoned with salt and olive oil
Also available as a light bite **£8.75**
- Mackerel rillettes** **£8.00**
Rough cut mackerel pâté, fennel and apple salad, apple jelly served with croûtes
- Ham hock terrine** **£6.50**
Served with fresh pea salad and pickles
- Mixed charcuterie board** **£7.25**
Mixed charcuterie board with homemade bread and cornichons

MAIN COURSES

& LIGHT BITES **LB**

Pan fried seabass **GF** **£14.50**

Pan fried fillet of seabass, tapenade crushed new potatoes served with a salsa cruda

Market fish and chips **£12.00**

Large fillet of fresh fish in Tribute batter and real chips, crushed peas with tarragon, served with homemade tartare sauce

Rump steak **£16.50**

10 oz West Country rump steak, real chips, roasted ruby jewel tomato and side salad

Add peppercorn or blue cheese sauce **£2.00**

Steak burger **£11.50**

Homemade 8oz steak burger served in a floured bun with smoked bacon, Cornish Gouda cheese, onion confit and real chips.

Bangers and hash **£11.50**

Premium pork sausages, corned beef mashed potato, black pudding, pork crackling and jus

Scallop and chorizo **£14.50**

Pan seared scallops and chorizo, chickpeas and samphire garnish

Gnocchi **V** **£11.50**

Tomato and mozzarella gnocchi, fennel veloute and basil garnish

Greek salad **V** **GF** **11.50**

Traditional Greek salad, black olives, cucumber, mixed pepper and artichoke, topped with feta cheese

Crab linguine **LB** **£10.50**

Salcombe Bay white and brown crab meat with garlic, chili and lime

Beetroot tart **LB** **V** **£8.50**

Homemade beetroot and goats cheese tart served with rocket salad

Pulled lamb **LB** **£9.25**

Pulled harissa spiced lamb served in a brioche bun with raita and side salad

Chicken and shiitake pie **LB** **£9.50**

Chicken and shiitake mushroom in a potato topped pie with sesame pak choi

KID'S MENU

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

SHARING BOARDS

OR AN INDULGENT MAIN FOR ONE

Baked camembert V **£14.00**

Whole baked camembert, pickled vegetables, tapenade and homemade breads

Seafood **£21.00**

Jackson's smoked mackerel, white and brown crab meat, crevettes, smoked salmon served with homemade bread and Marie Rose dip

Surf and turf **£19.00**

Mixed charcuterie, Jackson's smoked mackerel, langoustines, Morteau sausage served with homemade bread and dips

SIDE ORDERS

Real chips V GF **£3.25**

Seasonal vegetables V GF **£3.00**

Mixed leaf salad V GF **£2.50**

Fennel, orange and Pecorino cheese salad GF **£3.00**

SANDWICHES

SERVED NOON UNTIL 6PM

All sandwiches are served with a dressed leaf side salad. Please choose from fresh wholemeal or white cut loaf.

Roast sirloin of beef served with horseradish **£8.00**

Prawn and avocado with mayonnaise **£8.00**

White and brown Salcombe Bay crab meat with a lime mayonnaise **£9.50**

Chicken breast with wholegrain mustard mayonnaise **£7.00**

Mature Cheddar cheese and chutney V **£5.75**

DAILY SPECIALS

SERVED DAILY FROM 6PM

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 or supplementary printed menu sheets for today's selection.

HOMEMADE DESSERTS & SALCOMBE DAIRY ICE CREAM

Sticky toffee pudding £5.50

Sticky toffee pudding, butterscotch and Earl Grey sauce, served with rum and raisin ice cream

Panna cotta £6.00

Elderflower panna cotta served with a strawberry salad

Caramel mousse £6.00

Caramel mousse, candied cashew nuts, milk chocolate ganache served with stem ginger ice cream

Summer fruit tiramisu £6.00

Summer fruit tiramisu, berry compote and mint foam

Chocolate Budino £6.00

Italian custard, chocolate Budino, cardamom cream, mango salsa and mango sorbet

Selection of Salcombe Dairy ice creams Two scoops £3.25

Ask your server for our list of flavours

Three scoops £4.75

West Country cheeseboard Choose three £8.00

A choice of fine British cheeses. Ask your server for today's selection

Choose five £11.00

TRADITIONAL CREAM TEAS

SERVED EVERY DAY FROM 10AM UNTIL 6PM

Two homemade scones, jam, clotted cream and a pot of Devonshire Tea.

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!

NORCOTTS CIDER

Norcotts Cider
www.norcottscider.co.uk



Nibblers
www.nibblers.org.uk



Devonshire Tea
www.devonshiretea.uk

owens

Owens Coffee
www.owenscoffee.com



Brian Etheringtons Meat Co
www.etherington-meats.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

TASTE OF THE WEST GOLD WINNER 2015

We are very proud to have been awarded gold in the Taste of the West awards in recognition of 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.

* Raw oysters are not heat-treated and may therefore contain organisms harmful to health. We strongly advise that they should not be consumed by children, pregnant women, older people or those who are unwell or have chronic illness.

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.