

Breakfast Menu

SERVED 9:30 AM TO 11:30 AM

CLASSICS

The Waterfront Breakfast ^{GF}

Pork sausages, bacon, fried egg, hash brown, vine tomatoes, field mushroom, black pudding, baked beans and bloomer toast.



The Mini Breakfast ^{VG}

Choice of sausage, bacon or vegan sausage, served with a fried egg, baked beans and toast.

Rustic Roots Breakfast ^{VG} ^{GF}

Vegan sausages, sliced halloumi, fried egg, hash brown, vine tomatoes, field mushroom, baked beans and bloomer toast.

Vegan Rustic Roots Breakfast ^{VG}

Vegan sausages, smashed avocado, scrambled tofu, hash brown, vine tomatoes, field mushroom, baked beans and bloomer toast.

TOASTED FAVOURITES

Toasted Fruit Loaf ^{VG}

Lightly toasted fruit loaf served with butter and homemade jam.

Eggy Bread ^{GF}

Thick-cut white bread dipped in seasoned egg, pan-fried until golden.

Sausage Sandwich ^{GF}

Served in toasted sourdough with optional butter and a hash brown.

Bacon Sandwich ^{GF}

Served in toasted sourdough with optional butter and a hash brown.

Beans on Toast ^{VG}

Hearty baked beans served on warm, toasted sourdough.

Scrambled Eggs on Toast ^V

Soft, creamy scrambled eggs served over toasted sourdough.

PANCAKES

Strawberry and Nutella Pancake Stack ^V ^{GF}

Nutella, fresh strawberries and chocolate drizzle.



Bacon and Blueberry Pancake Stack ^{GF}

Crispy bacon, blueberries and maple syrup.

GRANOLA

Berry Granola ^V ^{VG} ^{GF}

Granola topped with mixed berry compote, creamy Greek yoghurt and a drizzle of maple syrup.

Cinnamon Granola ^V ^{VG} ^{GF}

Granola topped with baked apple, cinnamon-spiced blackberries, creamy Greek yoghurt and toasted walnuts.

^V vegetarian | ^V vegetarian option available

^{VG} vegan | ^{VG} vegan option available

^{GF} gluten free | ^{GF} gluten free option available

Main Menu

SERVED 12 PM ONWARDS



BURGERS

Served in a grilled brioche bun with lettuce, beef tomato, red onion and pickle. Served with chips, home-made slaw and Henderson's ketchup.



Classic Burger GF

Two 3oz beef patties topped with sweet-cured bacon and mature cheddar cheese.

Garden Burger VG GF

A sweet potato, chickpea and harissa patty with vegan feta and homemade chilli jam.

Crispy Cajun Chicken Burger GF

Crispy fried Cajun chicken coated in rich smoky barbecue sauce finished with melted mozzarella.

Mini Classic Burger GF

Mini Garden Burger VG GF

QUICHE

Stilton and Broccoli

Cheese and Tomato V

Cheese and Onion V

LITE BITES

Southern Fried Chicken VG

Crispy southern-fried chicken strips, served with a smoky barbecue sauce.

Onion Bhajis

Onion bhajis served with cooling mint raita.

Rosemary-Salted Chips VG

V vegetarian | V vegetarian option available

VG vegan | VG vegan option available

GF gluten free | GF gluten free option available

HOMEMADE PIES

Served with mushy peas, rosemary-salted chips and Henderson's gravy.



Steak Pie

Slow-braised beef brisket and shin, cooked in a rich local ale gravy.

Roast Chicken, Pulled Ham and Leek Pie

Succulent roast chicken and tender pulled ham in a creamy leek sauce, finished with charred leeks.

Vegan Chicken and Leek Pie VG

Plant-based chicken in a rich and creamy leek sauce.

Vegetarian Pie V

A hearty mix of five beans and roasted peppers in a smooth, creamy sauce.

FISH AND CHIPS

Battered Fish and Chips GF

Crispy battered fish served with hand-cut chips, mushy peas, homemade tartar sauce, and a fresh lemon wedge.

Mini Fish and Chips GF

Sunday Menu

SERVED 12 PM ONWARDS



CHOOSE YOUR MEAT

All our meat is British and ethically sourced by our local master butcher, Richard Taylor, and is served with roast potatoes, glazed root vegetables, creamy mashed potatoes, seasonal greens, cauliflower cheese, Yorkshire pudding and rich gravy.



Rolled Stuffed Pork Belly GF

Stuffed with sausage, sage and onion stuffing

Tea-Brined Half Roast Chicken GF

Stuffed with sausage, sage and onion stuffing

Dry Aged Sirloin of Beef GF

Mushroom, Tuxford and Stilton Truffle Parcel V

Butternut Squash Sage and Almond Loaf GF VG

Mini Dry Aged Sirloin of Beef GF

Mini Butternut Squash Sage and Almond Loaf GF VG

ADD EXTRA SIDES

Roast Potatoes VG GF

Glazed Root Vegetables VG GF

Creamy Mashed Potatoes VG GF

Seasonal Greens VG GF

Cauliflower Cheese V VG GF

Yorkshire Pudding and Gravy V

ROASTED BUTTIES

Served in a roll with stuffing, roast potatoes and gravy.

Roast Beef

Roast Pork

Pulled Quorn and Stuffing VG

Sliced Chicken Breast and Stuffing

Desserts

Crumble of the Day V GF

A seasonal fruit crumble served with custard.

Warm Chocolate Brownie VG GF

Rich chocolate brownie with rocky road ice cream and chocolate sauce.

Warm Triple Choc Chip Cookie Dough V

Served with raspberry ripple ice cream.

Sticky Toffee Pudding V GF

Served warm with rich toffee sauce and salted caramel ice cream.

Ice Cream Scoop

Ice Cream Sundae

Vanilla, Strawberry, Chocolate

