

# waterloo bar + kitchen

## STARTERS

<i>Soup of The Day</i>	4.95
<i>Avocado, Baby Spinach &amp; Crispy Bacon Salad with Blue Cheese Dressing</i>	5.95
<i>Spiced Crab Cakes with Mango Puree and Red Pepper Mayonnaise</i>	6.75/ 12.95
<i>Chicken Liver Pate with Toasted Onion Brioche and Cumberland Sauce</i>	5.75
<i>Pan Cooked Squid &amp; Chorizo Salad with Chilli, Garlic &amp; Coriander Dressing</i>	6.45
<i>Slow Roasted Crispy Pork Belly with Apple Compote and Mild Mustard</i>	6.75
<i>Steamed Asparagus with Lemon Butter Sauce and Warmed Cashew Nuts</i>	6.85
<i>King Prawns Sautéed in White Wine and Garlic Butter with Mixed Leaves</i>	7.95
<i>Goats Cheese &amp; Red Onion Marmalade Tartlet with Mixed Herb Salad and Slow Roasted Peppers (v)</i>	6.25
<i>Sweet Pepper, Courgette &amp; Butternut Squash Risotto with Toasted Pumpkin Seeds and Rocket Pesto (v)</i>	6.45 / 11.95

## MAIN COURSES

<i>Smoked Haddock with Bubble 'n' Squeak, Soft Poached Egg and Hollandaise Sauce</i>	14.45
<i>Grilled Thai Spiced Sea Bass Fillet with Sticky Coconut &amp; Prawn Rice</i>	15.45
<i>Pan Roasted Halibut Fillet with Tarragon Mash and Wild Mushroom, White Wine &amp; Cream Reduction</i>	14.95
<i>Roasted Cod with Roasted Garlic New Potatoes, Swiss Chard and Spicy Tomato Salsa</i>	14.65
<i>Salmon Fishcakes with Wilted Spinach and Basil Cream Sauce</i>	13.25
<i>Rosemary Marinated Lamb Rump with Dauphinoise Potatoes, Pea &amp; Mint Jus and Parsnip Crisps</i>	15.45
<i>Pan Cooked Duck Breast with Celery Mash and Port Reduction</i>	14.95
<i>Char Grilled Rib-Eye Steak with Watercress, Fries and Green Peppercorn Sauce</i>	16.95
<i>Pan Roasted Chicken Breast with Grilled Sweet Potato and Red Wine &amp; Thyme Jus</i>	12.95
<i>Grilled Haloumi with a Salad of Spring Leaves, Balsamic Roasted Red Onion, Tomato &amp; Chickpeas (v)</i>	11.95
<i>Pappardelle with Artichoke Heart, Broad Bean, Tomato Sauce and Grated Parmesan (v)</i>	11.75

## SIDE DISHES

<i>French Fries</i>	2.95	<i>Green Beans</i>	3.65	<i>Mixed Salad</i>	3.45
<i>Minted New Potatoes</i>	2.95	<i>Wilted Spinach</i>	3.95	<i>Rocket &amp; Parmesan Salad</i>	3.95
<i>Mashed Potato</i>	2.95	<i>Mixed Vegetables</i>	3.45	<i>Tomato &amp; Onion Salad</i>	3.75

## DESSERTS

<i>Chocolate Fondant with Vanilla Ice Cream (Please Allow 15 Minutes)</i>	5.75
<i>Apple &amp; Blackberry Crumble with Custard</i>	5.45
<i>Classic Pear Tart with Honey &amp; Ginger Ice Cream</i>	5.25
<i>Vanilla Panacotta with Fresh Raspberry Sauce</i>	5.45
<i>Blueberry Cheesecake with Fresh Blueberry Coulis</i>	5.75
<i>Selection of Cornish Ice Creams (Chocolate, Vanilla, Butterscotch)</i>	4.95
<i>Trio of Sorbets (Blackcurrant, Peach &amp; Champagne, Mango)</i>	5.25
<i>Cheese Plate with Fig Chutney, Grapes &amp; Water Biscuits (Colston Basset Stilton, French Brie, Smoked Applewood Cheddar)</i>	6.95

*An optional 12.5 % gratuity will be added to dining bills*

