

THE WATERMANS

ALL DAY DINING MENU

Cocktails

Negroni 12.95
Portobello, Lillet rouge, Campari

Vesper Martini 13.95
Absolut, Tanqueray, Lillet Blanc

French 75 12.95
Champagne, Portobello Gin, Fresh Lemon

Aperol Spritz 12.95
Aperol, Prosecco, Soda

Manhattan 12.95
Lillet Rouge, Sazerac Rye, bitters

Cosmopolitan 12.95
Grey goose, Cointreau, Cranberry Juice

Margarita Picante 12.95
El Jimador, Cointreau, Fresh Lime, Chili

Bar snacks

Chili Olives 5.95
Mixed Pecorino & Truffle Nuts 6.95
Bella Olives 5.95
Rosemary Mixed Nuts 5.95

Sides

Tenderstem Broccoli 5.95
Mixed Salad 5.95
French Beans 5.95
Cauliflower Cheese 5.95
Truffle Parmesan Frites 6.95

Set Menu

2 courses 29.95
3 courses 35.95

Weekdays All Day

Ham Hock Terrine
Warm Spiced Cauliflower Salad

Wild mushroom and Truffle Risotto
Spaghetti alle Vongole

Churros, Chocolate sauce
Apple & Blackberry Crumble

Shellfish

Maldon Rock Oysters Scallops on the ½ shell
Served with shallot Vinaigrette Coquilles St Jacques
Trio / ½ doz / Dozen Single / Trio
15.95 / 27.95 / 55.95 6.95 / 16.95

Starters

Ham Hock Terrine 10.95
Apricot Gel, Piccalilli, Sourdough.

Caramelized Parsnip & Coconut Soup 11.95
Parsnip Baji

Warm Spiced Cauliflower Salad 10.95 / 18.95
Butternut Squash, Charred Broccoli, Crispy Kale, Hazelnut Dukkha

Orkney Scallop Tortellini 14.95
Fresh Pasta, Langoustine Bisque, Parsley Oil

Heritage Beetroots & Goats Curd 12.95
Whipped Goats Curd, Toasted Walnuts, Truffle Honey, Crackerbread

Braised Duck leg Croquette 13.95
Spiced Plum Ketchup, Pickled Vegetables

Mains

Spaghetti alle Vongole 22.95
Palourde Clams, White Wine, Chili, Garlic, Parsley

Pan-Roast Wild Sea Bass 28.95
Creamed Cannellini beans, Cavolo Nero, Caramelised Celeriac puree, red wine jus

Wild Mushroom & Truffle Risotto 19.95
Shaved Parmesan

Grilled Whole South Coast Dover Sole 44.95
Frites, Lemon Caper Butter

Sunday Roasts

Roast Sirloin of Beef 29.95
Macken Bros Chiswick aged Sirloin, Served with Duck fat roast potatoes, Glazed carrots, Spring Greens, Sauteed Leeks, Yorkshire pudding, Gravy

Roast Salt Marsh Lamb Rump 27.95
Salt Marsh Lamb Rump, Served with Duck fat roast potatoes, Glazed carrots, Spring Greens, Sauteed Leeks, Yorkshire pudding, Gravy

Cornfed Chicken Breast 24.95
Served with Duck fat roast potatoes, Glazed carrots, Spring Greens, Sauteed Leeks, Yorkshire pudding, Bread Sauce, , Gravy

Dingley Dell Pork Shoulder 24.95
Served with Duck fat roast potatoes, Glazed carrots, Spring Greens, Sauteed Leeks, Yorkshire pudding, Apple Sauce, Gravy

Vegetarian/Vegan option upon request

Please inform your server of any food allergies and dietary requirements,
A discretionary service charge of 12.5% will be added to your bill

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Wine List

Champagne And Sparkling	125 ml		Bottle				
Bortolin Angelo Prosecco , Extra Dry	8.95		39.95				
Crémant du Bourgogne	10.95		49.95				
Ita Prosecco Rose '21	10.95		49.95				
Joseph Perrier, Cuvée Royale Brut N.V.	14.95		79.95				
Nyetimber, Classic Cuvee Brut NV	15.95		89.95				
Laurent Perrier La Cuvee NV			89.95				
Veuve Clicquot NV			99.95				
Billecart-Salmon Brut NV			119.95				
Pol Roger Réserve Brut. NV			120.00				
Billecart-Salmon Rose NV			139.95				
Pol Roger, Vintage 2013			149.95				
Dom Perignon, Vintage 2010			295.00				
White Wine	125 ml	175 ml	250 ml	Bottle			
Les Betes Rousses Blanc '22	6.95	7.95	10.95	29.95			
Les Ronces Chardonnay '22	8.25	8.75	12.45	32.95			
Indesio Pinot Grigio, Venezia '22	8.45	8.95	12.75	36.95			
Picpoul de Pinet, 'La Viste' '22	8.45	8.95	12.75	36.95			
Trajarinho Vinho Verde, Portugal '22	8.45	8.95	12.75	36.95			
Stoneburn Sauvignon Blanc NZ '23	8.75	9.95	13.80	37.95			
Muscadet Sevre et Maine 'sur lie' '21	9.45	10.95	14.80	40.95			
Castro Valdes Albarino, '22				41.95			
Riesling Brauneberger, Mosel '22				45.95			
Don Quintin Ortega Blanco, Rioja '21				53.95			
Sancerre, Les Caillottes '22				59.95			
Pouilly Fumé, Michel Redde '22				60.95			
White Burgundy	125 ml	175 ml	250 ml	Bottle			
Macon-Villages, La Cote Blanche '22				39.95			
Petit Chablis, Domaine de Bieville '22	10.95	12.95	16.95	48.95			
Saint-Veran, 'Vieilles Vignes' '22	10.50	14.50	21.50	58.95			
Chablis 1er Cru, Moreau '22				84.95			
Auxey-Duresses, Piguot Girardin '21				86.95			
Santenay, Clos de la Comme Dessus	15.50	22.95	31.00	90.95			
Meursault, Domaine Michelot '21				115.00			
Puligny-Montrachet, Les Charmes '21				155.00			
White Italian	125 ml	175 ml	250 ml	Bottle			
Pemo Pecorino, Piandamere '22				34.95			
Luca Bosio Chardonnay, Piedmont '21				38.95			
Gavi di Gavi, Figini, '22	9.85	11.25	15.50	42.95			
Moris Vermentino, IGT Toscana '22				49.95			
Kret Pinot Grigio, Friuli '22 (organic)				51.95			
Fiano, della fate, Campania '19				55.95			
Butussi Sauvignon Blanc, Friuli Colli '22				55.95			
Pudding Wine & Port			Glass	Bottle			
Muscat de St. Jean de Minervois. 2016			10.95	30.95			
Château Romer du Hayot, Sauternes. 2016			10.95	33.95			
Royal Tokaji Late Harvest, 2018			12.95	44.95			
Grahams Tawny Port 10 Years			11.95	55.95			
Quinta da Roeda 2004 Port			12.95	67.95			
Chateau Guiraud, Premier Cru Classe Sauternes 2016				99.95			
Rosé Wine	125 ml	175 ml	250 ml	Bottle			
Les Betes Rousses Rose '22	7.75	9.25	12.50	33.95			
Récital Gavoty, Provence '22	8.95	10.95	14.80	39.95			
Whispering Angel Rosé, Provence '21				54.95			
Miraval, Provence '22				55.95			
Domaine Ott Rosé, Provence '22				79.95			
Red Wine	125 ml	175 ml	250 ml	Bottle			
Colori d'Italia Sangiovese, Puglia '22	6.95	7.95	10.95	32.95			
Duc de Belmonde, Cab-Syrah '21	8.45	8.95	12.75	35.95			
Vin Marche Merlot, Languedoc '22	8.45	8.95	12.75	35.95			
Marques Reinoso Tinto, Rioja '22	8.45	8.95	12.75	35.95			
Valdevina Malbec, Argentina '23	8.45	8.95	12.75	35.95			
Chateau de Montfrin, Nimes, Rhone '21	8.75	10.50	13.85	38.95			
De Chansac Old Vine Carignan '21	8.75	10.50	13.85	38.95			
Tessari Pinot Noir, Veneto '22	9.50	11.50	14.95	43.95			
Chateau Courac, Cotes du Rhone '19				44.95			
Crozes-Hermitage, Pochon '21				52.95			
Red Bordeaux	125 ml	175 ml	250 ml	Bottle			
Château Morillon, St Emilion Grand Cru '19				49.95			
Chateau la Tour Cordouan, Medoc '16				59.95			
Chateau Cissac, Haut Medoc '17				64.95			
Chateau Chantalouette Pomerol '17				79.95			
Chateau La Bessane, Margaux '16				95.00			
Le C des Carmes Haut-Brion '18				95.00			
La Réserve de Léoville Barton, St. Julien'17				99.95			
Château Grand-Puy-Lacoste, 5th Growth, Pauillac 2011				175.00			
Les Forts de Latour, Pauillac 2011				425.00			
Chateau La Fleur Petrus, Pomerol 2011				475.00			
Red Burgundy	125 ml	175 ml	250 ml	Bottle			
Givry Le Creuzot, Masse, '22				69.95			
Santenay Rouge 1er Cru '20				77.95			
Fixin Vieilles Vignes, Dery Freres '20				84.95			
Gevrey-Chambertin, Tortochot '20				110.00			
Chambolle Musigny, Domaine Odoul-Coquard 2018				115.00			
Chassagne-Montrachet Rouge, 1er Cru '20				145.00			
Red Italian	125 ml	175 ml	250 ml	Bottle			
Canapi Nero d'Avola, Sicily '21				34.95			
Barbera d'Asti, Luca Bosio '21				42.00			
Piandimare Montepulciano d'Abruzzo '21				44.95			
Villa Borghetti Valpolicella Ripasso '21				49.95			
Nebbiolo d'Alba La Bioca '20				52.95			
Casaloste Chianti Classico, Tuscany '19				55.95			
Barolo, Luca Bosio '18				75.00			
Brunello di Montalcino, Pieri Agostina '18				99.95			
Americas				Bottle			
Emeritus Russian River Valley Estate Pinot Noir, Sonoma 2019				110.00			
St. Supery Cabernet Sauvignon, Napa Valley 2018				115.00			
Cabernet Sauvignon, Ridge Estate, Sonoma County 2018				159.95			
Columbia Valley Red 'CVR', Quilceda Creek, Washington State 2015				159.95			
Opus One, Mondavi/Rothschild, Napa Valley 2012				699.00			

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