

THE WATERMANS

ALL DAY DINING MENU

Oysters

Mersea Oysters AA
Served with shallot vinaigrette

10.95 / Trio
19.95 / Half Dozen
34.95 / Dozen

Colchester Native Oysters No3
Served with shallot vinaigrette

13.95 / Trio
25.95 / Half Doz
49.95 / Dozen

Liveners

French 75 12.95
Negroni Sbagliato 10.95
Bloody Mary 9.95
Elderflower Fizz 3.95

Bar snacks

Focaccia, Olive Oil, Maldon salt 3.80
Italian Mixed Marinated Olives 3.95
Truffle and Pecorino Luxury Nut Mix 3.95
Smoked Almonds 3.95
Rosemary Nut Mix 3.95

Kids 9.95

Roast Chicken Breast

or

Penne Pasta served with a choice of
Tomato & Basil *or* Butter & Cheddar

Scoop of ice cream

Set Menu

2 Course 24.95 / 3 Course 29.95

Twice baked Cheese Soufflé
Smoked Mackerel salad
--
Potato Gnocchi & Wild Mushrooms
Corn Fed Chicken, Bread sauce
--
Tiramisu
Churros, Chocolate Sauce

Starters

Smoked Mackerel Salad 9.95
Beetroot, Roasted Hazelnuts and Horseradish

Twice Baked Cheese Soufflé 9.95
Gruyere and Truffle Sauce

Butternut Squash, Baby Spinach and Ricotta
Ravioli 8.95 / 16.95
Sage Butter and Pine Nuts

Confit Pork Belly Salad 9.95
*Chilli, Lime, Lemongrass, Sesame, Coriander,
Cashew nuts*

Mains

Potato Gnocchi 16.95
Wild Mushrooms, Peas, Creamed Leeks and Parmesan

Dover Slips Soles 24.95
Sauteed Saffron Potatoes, Porthilly Crab Sauce

Roasts

Red Leg Partridge, Cumberland Sauce
23.95

Corn Fed Chicken, Bread Sauce
19.95

Saddle of Blixex Farm Lamb, Confit Shallot
19.95

*All roasts served with
Roast potatoes, Maple glazed carrots,
Buttered Savoy Cabbage,
Cauliflower cheese, Yorkshire Pudding*

Puddings

Pear and Almond Tart 7.45
Vanilla ice cream

Churros 7.45
Chocolate Sauce

Roman Tiramisu 7.45
White chocolate mascarpone cream

Selection of Teddington Cheese 11.95
*Lincolnshire poacher, Gorgonzola, Langres
Sottocenere Truffle*

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