

# The Waterside



## Menu

Sides 5.00

Seasonal Vegetables

Mashed potatoes

Boiled potatoes

Sautéed potatoes

Garlic bread

Onion rings

Sauces 4.50

Pepper corn

Blue cheese

Garlic butter

Red wine jus

Chefs soup of the day 7.50

GF Smooth chicken liver paté  
Cumin, gooseberry and  
elderflower preserve,  
oatcakes 9.90

GF Boudin blanc, smoked  
pancetta, pickled mushrooms  
Jus, Nyme 9.80

Buttermilk calamari,  
mango puree, charred  
pineapple, jalapeno and  
corriander relish, corn 9.50

GF Breaded halloumi, watermelon  
cucumber, gordal olives  
balsamic 9.00

GF/V Asparagus, miso mayo  
pickled shallots, candied  
walnuts, mint, croutons 9.00

GF Hot smoked salmon, cold  
braised fennel, orange mayo  
Capers 9.50

For Allergies — please check  
with your server

Battered or breaded kaddock  
chips, peas, tartare sauce GF  
Half 15.00 Whole 19.90

John Gilmours gourmet burger  
brioche bun, chips, salad 18.00  
add cheese or bacon 2.00  
Veg option - spicy bean burger 17.50

Braised beef short rib, parmesan  
polenta, spring vegetables GF  
gremolata 26.00

Sole Crenobloise, jersey new GF  
potatoes, charred spring onions 25.00

Bulgur wheat, tenderstem  
broccoli and goji berry salad GF/V  
sumac, maple and peanut  
dressing 20.00

Roasted corn fed chicken supreme  
honey raisin giant cous cous,  
cavolo nero, harissa yoghurt 24.00

Lamb shoulder, red wine and  
tomato ragu, rigatoni, goats cheese 26.00

John Gilmours steak garni, salad, chips  
10oz Ribeye 35.00 8oz fillet 40.00 GF

GF - Gluten free GFO Gluten free option  
V - Vegan