

WINE LIST

White Wines 125ml 175ml 250ml Bottle

10. Chardonnay
The Waterside Bistro 3.60 5.00 6.80 18.90
11. Pinot Grigio, Castelforte
Veneto 3.80 5.60 7.00 19.90
12. Viognier, The Pitmaster
Limestone Coast 3.80 5.60 7.00 19.90
13. Sauvignon Blanc The Waterside Bistro,
Marlborough 4.00 6.00 7.70 21.90
14. Picpoul de Pinet Terrasses de la Mer,
Languedoc 4.50 6.50 8.00 23.90

Rosé Wines 125ml 175ml 250ml Bottle

40. Cabernet Rosé,
Valdemoro 3.60 5.00 6.80 18.90
41. Zinfandel Rosé,
Zinnia 3.60 5.00 6.80 18.90

Red Wines 125ml 175ml 250ml Bottle

50. Merlot
The Waterside Bistro 3.60 5.00 6.80 18.90
51. Shiraz Normans Holbrooks Road,
Barossa 3.80 5.60 7.00 19.90
52. Tempranillo, Rioja Crianza
Viña Amate 4.20 6.60 8.00 22.90
53. Malbec The Waterside Bistro,
Mendoza 4.00 6.00 7.70 21.90
54. Pinot Noir, Sacred Hill
Marlborough 4.60 6.80 8.90 24.90

Fizz 125ml Bottle

1. Prosecco Barocco Gold Label 5.50 21.90
2. Mirabello
Sparkling Pinot Grigio Rosé 5.70 22.90

Champagne Bottle

3. The Waterside Bistro
Chimère Cuvée Brut 34.90

Dessert Wine & Port

80. Sweet Raquel Late Harvest Torreón de Paredes
..... 50ml 3.00 125ml 6.90 ½ Bottle 19.90
81. Kopke LBV Port 50ml 3.00 Bottle 37.90

Please ask to see our full wine list if required

MENU

Starter

- Chef's soup of the day £5.00
- Smooth chicken liver and brandy pâté, redcurrant and port jelly, brioche £7.50
- Waterside seafood hors d'oeuvres, Marie Rose £8.50
- Slow braised pig's cheek, Stornoway black pudding, jus £8.00
- Cumin spiced sweet potato spring rolls, mango chutney £7.50
- Caramelised red onion and brie quiche £7.50

Main course

- Waterside 100% Scotch beef burger, brioche bun, onion rings, hand cut chips £13.50
Extra cheese or bacon - £1.50
- Golden fried haddock and chips, choice of battered or breaded £10 half / £14 whole
- Baked chicken breast in a lemon, thyme, shallot, mushroom and pancetta sauce £15.50
- Roast pork loin, colcannon mash, honey cider jus, crackling £15.90
- Vegan gnocchi, butternut squash velouté, wild mushroom, sage, mozzarella au gratin £12.90
- John Gilmour finest steak garni 10 oz ribeye £23.90 / 8 oz fillet 28.90

Side dish (all £3)

- Hand cut chips
- Onion rings
- Garlic ciabatta

Our sauces - peppercorn, blue cheese, red wine and garlic butter
Side vegetables or side salad

Homemade desserts, cheese and ice cream

- Dark chocolate, hazelnut and cherry brownie, cherry ice cream £7.00
- Tropical vegan pavlova with pineapple, passionfruit and mango, coconut cream £7.00
- Chef's cheesecake of the day £7.00
- Selection of cheese and biscuits £9.00
- Selection of Luca's ice-cream or sorbets £5.00

Special

See our blackboard for daily specials

All our food is prepared fresh in our kitchen. Please ask staff for any dietary or allergen requests



Thank you all for your support, there will be a few short term changes to our business while we reopen after COVID-19.

This is for your safety as well as the safety of all our staff. We have shortened our menu and changed a few things in our service. As we recover, we will add to our food and drink options. There are sanitising stations in each area and we are asking our customers to wait to be seated and stay at their table. This is to help us stick to the government advice so we can get back to normal as quickly as possible

Look forward to seeing you all,

James Lindlay

Support Local Shop local Eat local

Fish - J K Thomson

Butcher - Gilmour butchers

Fruit and veg - Andersons

Smokehouse - Belhaven smokehouse

Beer - Winton brewery

Whisky - GlenKinchie

Ice cream - S.Luca

Cleaning products - Paragon