

# THE WATERMANS

## ALL DAY DINING MENU

### Cocktails

- Negroni 12.95**  
Portobello, Lillet rouge, Campari
- Vesper Martini 12.95**  
Absolut, Tanqueray, Lillet Blanc
- Hemmingway Daquiri 12.95**  
Havana 3, Maraschino, Fresh lime, Grapefruit
- 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 4.95*  
*Bella Olives 4.95*  
*Truffle & Pecorino Nuts 4.95*

### Sides

- Tenderstem Broccoli 4.95*  
*Butter Lettuce Salad 4.95*  
*Truffle Parmesan Frites 6.95*  
*French Beans 4.95*

### Set Menu

**3 courses 32.95**

Monday to Friday

- Crab Chilli Sweetcorn Chowder  
Chicken Liver Parfait  
Warm Spiced Cauliflower Salad

- Spaghetti alle Vongole  
English Asparagus & Pea Risotto  
Chargrilled Chicken Breast

- Orange Lemon Posset  
Chocolate Marquise  
Strawberry Trifle

### Shellfish

- Achill Rock Oysters**    **Scallops on the ½ shell**  
Served with shallot vinaigrette    Coquilles St Jacques  
Trio / ½ Doz / Dozen    Single / Trio  
14.95 / 27.95 / 52.95    6.95 / 16.95

- Native Cromer Lobster**  
*Truffle Parmesan Frites, House Salad*  
Thermidor / Butter Grilled  
**Half 32.00    Whole 64.00**

- Lobster Spaghetti, Chilli, Tomato, Basil 34.95**  
**Lobster Roll, Frites, House Salad 29.95**

- Dressed Dorset Crab 25.95**  
*Truffle & Parmesan Frites, Lemon & Dill Aioli, Salad*

### Starter

- Crab, Chili & Sweetcorn Chowder 11.95**  
*Crusty Bread*

- Chicken Liver Parfait 10.95**  
*Candied Pistachio, Apricot Gel, Sourdough*

- Burrata 13.95**  
*Slow Roasted Heritage Tomatoes, Salted Cracker Bread*

- Wild Boar Croquette 13.95**  
*Truffle Mayonnaise, Pickled Vegetables*

- Warm Spiced Cauliflower Salad 10.95 // 18.95**  
*Butternut squash, charred broccoli, Crispy kale, hazelnut dukkah*

### Moules Mariniere

- Starter 12.95    Main Course 21.95**  
*Parsley and Garlic Bread    Garlic Bread, Aioli, Frites*

### Mains

- Whole Grilled South Coast Lemon Sole 34.95**  
*Frites, Lemon Caper Butter*

- Seared Tuna Loin Niçoise 23.95**  
*Gem Lettuce, New Potatoes, Green Beans, Cherry Tomatoes, Olives, Green Peppers, Lemon Dressing, Soft Boiled Egg*

- Salt Marsh Lamb Rump 27.95**  
*Fondant potato, heritage carrots, peas, rosemary jus*

- English Asparagus & Pea Risotto 19.95**  
*Crispy mint*

- Spaghetti alle Vongole 22.95**  
*Palourde Clams, White wine chili parsley s*

- Chargrilled Chicken Breast 22.95**  
*Potato Gnocchi, courgetti ribbons, Tomato Olive Jus*

- Smoked Haddock & Cod Fishcakes 22.95**  
*Lemon & dill aioli, mixed salad, frites*

### Steaks

- 28-day Dry Aged Angus Ribeye 37.95**  
*Served with frites, House Salad, peppercorn sauce*

- Chateaubriand Fillet for two 69.95**  
*Served with frites, House Salad, peppercorn sauce*  
*\*Please Allow 45minutes Cooking time*

- Tomahawk Steak for two 79.95**  
*Served with frites, House Salad, peppercorn sauce*  
*\*Please Allow 45minutes Cooking time*

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

# THE WATERMANS.i

## Wine List

<b>Champagne And Sparkling</b>	<b>125 ml</b>		<b>Bottle</b>	
Dea Del Mare Prosecco Extra Dry NV	9.55		36.95	
Blanc de Blancs Brut, Limoux NV	10.55		42.95	
Ita Prosecco Rose '21	10.55		39.95	
Nyetimber Classic Cuvée Brut N.V.	13.55		69.95	
Georges Vesselle, Grand Cru Brut NV	13.55		69.95	
Georges Vesselle, Rose Brut NV	13.75		72.95	
Laurent Perrier La Cuvee NV			74.95	
Veuve Clicquot NV			84.95	
Billecart-Salmon Brut NV			99.95	
Pol Roger Réserve Brut. NV			99.95	
Billecart-Salmon Rose NV			129.95	
Pol Roger, Vintage 2013			149.95	
Dom Perignon, Vintage 2010			280.00	
<b>White Wine</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Les Betes Rousses Blanc '22	6.50	7.50	10.50	28.95
Les Ronces Chardonnay '22	7.75	8.25	11.95	31.95
Indesio Pinot Grigio, Venezia '22	7.95	8.50	12.25	33.95
Picpoul de Pinet, 'La Viste' '22	7.95	8.50	12.25	33.95
Trajarinho Vinho Verde, Portugal '22	7.95	8.50	12.25	33.95
Brook Ridge Sauvignon Blanc NZ '22	8.30	9.95	13.30	36.95
Muscadet Sevre et Maine 'sur lie' '21	8.95	10.50	14.30	39.95
Atma White, Naoussa, Greece '20				40.95
Castro Valdes Albarino, '22				40.95
Pinot Blanc, Jean Sipp, Alsace '20				44.95
Chateau Calvimont, Bordeaux '18				49.95
Vouvray, Bernard Fouquet '19				49.95
Sancerre, Les Caillottes '22				53.95
Pouilly Fumé, Michel Redde '22				54.95
<b>White Burgundy</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Macon, Fleurs Blanches '22				39.95
Petit Chablis, Domaine de Bieville '22	9.25	12.50	16.95	46.95
Montagny, Millebuis '20				52.95
Saint-Veran, 'Vieilles Vignes' '21	9.99	13.95	19.95	54.95
Chablis 1er Cru, Moreau '21				79.95
Auxey-Duresses, Piguot Girardin '21				84.95
Saint Aubin, Roche de Bellene '21				94.95
Meursault, Domaine Michelot '20				110.00
Puligny-Montrachet, Les Charmes '20				144.95
<b>White Italian</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Pemo Pecorino, Abruzzo '21				32.95
Luca Bosio Chardonnay, Piedmont '21				37.95
Gavi di Gavi, Figini, '22	9.35	10.75	14.95	41.95
Moris Vermentino, IGT Toscana '22				49.95
Vigna Traverso Pinot Grigio, '21				51.95
Fiano, della fate, Campania '19				54.95
Vette San Leonardo Sauvignon Blanc '20				54.95
<b>Pudding Wine &amp; Port</b>		<b>Glass</b>	<b>Bottle</b>	
Muscat de St. Jean de Minervois. 2016		9.95	29.95	
Château Romer du Hayot, Sauternes. 2016		10.95	32.95	
Royal Tokaji Late Harvest, 2018		11.95	34.95	
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	

<b>Rosé Wine</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Les Betes Rousses Rose '22	7.75	8.25	11.95	31.95
Récital Gavoty, Provence '22	8.25	10.50	14.30	39.95
Whispering Angel Rosé, Provence '21				51.95
Miraval, Provence '22				53.95
Domaine Gavoty, Clarendon 22'				54.95
Domaine Ott Rosé, Provence '22				74.95
<b>Red Wine</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Colori d'Italia Sangiovese, Puglia '21	6.5	7.5	10.5	28.95
Duc de Belmonde, Cab-Syrah '21	7.95	8.5	12.25	33.95
Vin Marche Merlot, Languedoc '21	7.95	8.5	12.25	33.95
Marques Reinoso Tinto, Rioja '21	7.95	8.5	12.25	33.95
Valdevina Malbec, Argentina '22	7.95	8.5	12.25	33.95
Chateau de Montfrin, Nimes, Rhone '21	8.3	9.95	13.3	36.95
De Chansac Old Vine Carignan '21	8.3	9.95	13.3	36.95
Tessari Pinot Noir, Veneto '22	9.2	10.7	14.6	40.95
Chateau Courac, Cotes du Rhone '18				40.95
Crozes-Hermitage, Pochon '21				52.95
<b>Red Bordeaux</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Château Morillon, St Emilion Grand Cru '19				48.95
Chateau la Tour Cordouan, Medoc '16				53.95
Chateau Cissac, Haut Medoc '17				63.95
Chateau Chantalouette Pomerol '16				73.95
La Dame d'Malescot, Margaux '16				83.95
Le C des Carmes Haut-Brion '18				83.95
La Réserve de Léoville Barton, St. Julien '17				95.00
Château Grand-Puy-Lacoste, 5th Growth, Pauillac 2011				169.95
Chateau Rauzan Segla, 2nd Growth Margaux 2011				199.95
Les Forts de Latour, Pauillac 2011				399.95
Chateau La Fleur Petrus, Pomerol 2007				449.95
<b>Red Burgundy</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Bourgogne Pinot Noir, Masse '22	9.35	12.75	17.95	44.95
Givry Le Creuzot, Masse, '22				63.95
Santenay Rouge 1er Cru '20				74.95
Fixin Vieilles Vignes, Dery Freres '20				84.95
Gevrey-Chambertin, Tortochot '20				105.00
Chambolle Musigny, Domaine Odoul-Coquard 2018				110.00
Chassagne-Montrachet Rouge, 1er Cru '20				139.95
<b>Red Italian</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>
Canapi Nero d'Avola, Sicily '21				31.95
Barbera d'Asti, Luca Bosio '21				39.95
Salice Salentino Riserva, Paolo Leo '14				39.95
Piandimare Montepulciano d'Abruzzo '20				41.95
Villa Borghetti Valpolicella Ripasso '20				45.95
Nebbiolo d'Alba La Bioca '20				49.95
Casaloste Chianti Classico, Tuscany '19				54.95
Barolo, Luca Bosio '18				69.95
Villa Borghetti Amarone '18				79.95
Brunello di Montalcino, Pieri Agostina '18				94.95
Sammarco, Castello di Rampolla, '15				139.95
<b>Americas</b>				<b>Bottle</b>
Emeritus Russian River Valley Estate Pinot Noir, Sonoma 2019				105.00
St. Supery Cabernet Sauvignon, Napa Valley 2018				110.00
East Bench Zinfandel, Ridge Estate, Sonoma County 2020				129.95
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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