

# THE WATERMANS

## ALL DAY DINING MENU

### Oyster and Martini Happy Hour

Every Day from 5-7pm

Maldon Rock Oysters – 9.95 for a Trio!

Vodka / Gin Martini - 8.95

### 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

Sea Salt Pepper Almonds 5.95

### Sides

Tenderstem Broccoli 5.95

Mixed Salad 5.95

French Beans 5.95

Truffle Parmesan Frites 6.95

Truffled Mushrooms 6.95

### Set Menu

2 courses 29.95

3 courses 35.95

Weekdays All Day

Ham Hock Terrine

Caramelised Parsnip & Coconut Soup

Wild mushroom and Truffle Risotto

Spaghetti alle Vongole

Churros, Chocolate sauce

Apple & Blackberry Crumble

### Shellfish

Maldon Rock Oysters  
Served with shallot Vinaigrette  
Trio / ½ doz / Dozen  
15.95 / 27.95 / 55.95

Scallops on the ½ shell  
Coquilles St Jacques  
Single / Trio  
6.95 / 16.95

### Starters

Ham Hock Terrine 10.95

Apricot Gel, Piccalilli, Sourdough.

Caramelised Parsnip & Coconut Soup 11.95

Parsnip Bahji

Warm Spiced Cauliflower Salad 10.95 / 18.95

Butternut Squash, Charred Broccoli, Crispy Kale, Hazelnut Dukkhana

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

Moules Mariniere

Starter 12.95

Main Course 21.95

Parsley and Garlic Bread

Garlic Bread, Aioli, Frites

### Mains

Grilled Whole South Coast Dover Sole 44.95

Frites, Lemon Caper Butter

Chargrilled Chicken Breast 22.95

Wild Mushroom and Truffle risotto, Shaved Parmesan

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

Salt Marsh Lamb Rump 27.95

Fondant Potato, Lamb Braised Carrots, Pea Puree, Black Garlic Ketchup

Hunters Pie 23.95

Slow Cooked Venison, Root Vegetables, green beans

### Steaks

28-day Aberdeen Angus Sirloin 33.95

Served with frites, House Salad, Peppercorn Sauce

35-day Dry Aged Angus Ribeye 37.95

Served with frites, House Salad, Peppercorn Sauce

Chateaubriand for two 500gr 79.95

Served with frites, House Salad, Peppercorn Sauce

Tomahawk Steak for two 900gr 89.95

Served with frites, House Salad, Peppercorn Sauce

# THE WATERMANS

## Wine List

<b>Champagne And Sparkling</b>	<b>125 ml</b>		<b>Bottle</b>				
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				
<b>White Wine</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>			
Les Betes Rousses Blanc '22	6.95	7.95	10.95	29.95			
Les Ronces Chardonnay '22	8.25	8.75	12.45	32.95			
Indesio Pinot Grigio, Venetie '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			
<b>White Burgundy</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>			
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, Piguët 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			
<b>White Italian</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>			
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			
<b>Pudding Wine &amp; Port</b>				<b>Glass</b>	<b>Bottle</b>		
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		
<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	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			
<b>Red Wine</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>			
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			
<b>Red Bordeaux</b>	<b>125 ml</b>	<b>175 ml</b>	<b>250 ml</b>	<b>Bottle</b>			
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'18				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			
<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	18.50	47.95			
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 2020				115.00			
Chassagne-Montrachet Rouge, 1er Cru '20				145.00			
<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				34.95			
Barbera d'Asti, Luca Bosio '21				42.00			
Piandimare Montepulciano d'Abruzzo '21				44.95			
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			
<b>Americas</b>					<b>Bottle</b>		
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		

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