

THE WATERMANS

ALL DAY DINING MENU

Full Menu 5 - 9 pm Wednesday / 12 - 9 pm Thursday to Saturday / 12 - 5 pm Sunday

Cocktails

Negroni 10.95

Portobello, Lillet rouge, Campari

Vesper Martini 11.95

Absolut, Tanqueray, Lillet Blanc

Aperol Spritz 10.95

Aperol, Prosecco, Soda

Hemmingway Daquiri 10.95

Havana 3, Maraschino, Fresh lime, Grapefruit

French 75 12.95

Champagne, Portobello Gin, Fresh Lemon

Margarita Piccante 10.95

El Jimador, Cointreau, Fresh Lime, Chili

Bar snacks

Focaccia, olive oil, Maldons salt 5.95

Mini Cumberland's, Honey Mustard Dressing 7.95

Baked Camembert with Garlic & Rosemary, 11.95
Sourdough Toast

Pitted Hot Chilli Olives 3.95

Green Beldi & purple Cuquillo Niçoise olives with herbs & chilli

Bella di Cerignola 3.95

Great big green olives from Puglia

Mixed Rosemary Mix 4.95

Almonds, cashews, & peanuts roasted with Mediterranean sundried rosemary

Sea Salt & Oak-Smoked Mignonette Pepper Almonds 4.95
Roasted almonds coated in oak-smoked pepper & sea salt

Sides

Tenderstem Broccoli 4.45

Grilled asparagus 6.95

Duck Fat Roast Potatoes 4.95

Cauliflower Cheese 4.95

Set Menu

Available Monday to Saturday All Day

3 courses 29.95

Twice baked Cheddar soufflé
Rarebit sauce

Spaghetti alle Vongole
Paillard Clams, White wine chili parsley sauce

Apple Crumble
Custard

Oysters

Mersea Rocks AA

Served with shallot

vinaigrette

Trio / ½ Doz / Dozen

10.95 / 19.95 / 38.95

Native Colchester Oysters

Served with shallot

vinaigrette

Trio / ½ Doz / Dozen

13.95 / 25.95 / 49.95

Oysters Rockefeller

Grilled with Garlic herb butter. Parmesan

12.95 Trio

Starters

Chicken Liver Parfait 9.95

Sourdough toast, Sauternes Jelly

Twice baked Cheddar soufflé 9.95

Rarebit sauce

Fillet steak Tartare 12.95

Quails Egg, Sourdough

Grilled Spring Asparagus 9.95

Romesco Sauce, Flaked Almonds, Shaved Parmesan

Moules Mariniere 9.95

Parsley, Garlic Bread

Mains

Spring Asparagus, Pea and Spinach Risotto 19.95

Mint crisps

Spaghetti alle Vongole 17.95

Paillard Clams, White wine chili parsley sauce

Pan Roast Peterhead Cod 24.95

Creamy Mash, Tenderstem Broccoli, Champagne cream sauce

Corn fed Chicken Caesar Salad 16.95

Crispy bacon, Boiled Egg, Garlic croutes

Sunday Roasts

**28 Day Prime Rib Roast Beef
22.95**

Macken Bros Chiswick 28 day aged Rib, served with Duck fat roast potatoes, Heritage carrots, Cauliflower cheese, Cavolo Nero, Horseradish cream Gravy

Cornfed Chicken Breast

19.95

Macken Bros Chiswick 28 day aged Rib, served with Duck fat roast potatoes, Heritage carrots, Cauliflower cheese, Cavolo Nero, Bread Sauce, Gravy

Puddings

Sticky Toffee Pudding 7.45

Toffee sauce, Vanilla Ice Cream

Strawberry Elderflower Pimms Trifle (A) 7.45

Custard, Sponge

Apple Crumble 7.45

Custard

Homemade Coconut Ice Cream 6.95

Banana Spiced Rum & Raisin Ice Cream (A) 8.95

Pear Sorbet 6.95

**Selection of Teddington
Cheese 11.95**

Gorgonzola, Lincolnshire Poacher, Camembert with Calvados, Sottocenere al Tartufo, served with Assortment of crackers & Homemade Walnut Sultana Bread

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

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Wine List

Sparkling And Spritz	125 ml	Bottle
Prosecco, Dea Del Mare	7.95	29.95
Côte Mas Frisante, Piquepoul 2018		29.95
Vinho Verde, Douro 2019		29.95
Prosecco, Rose, ITA, 2020	8.95	35.95
Chateau Martinolles, Limoux. NV	8.95	36.95
Bortolin Angelo Prosecco Superiore 2020		39.95
Lambrusco di Sorbara DOC		44.95
Cara Delevigne's Della Vite, Italy		49.95

Champagne	125 ml	Bottle
Rodier Pere & Fils Brut Reserve. NV	9.95	49.95
Joseph Perrier Cuvee Royale Brut, NV		69.95
Laurent Perrier La Cuvee NV		69.95
Billecart-Salmon Brut NV		79.95
Pol Roger Réserve Brut. NV		89.95
Ruinart Rosé. NV		110.00
Pol Roger 2013		145.00
Dom Perignon, 2008		220.00

White Wine	125 ml	175 ml	250 ml	Bottle
Les Betes Rousses Blanc, 2019	4.95	5.95	7.80	23.95
Indesio Pinot Grigio, Venetie 2019	5.95	6.95	9.25	25.95
Les Ronces Unoaked Chardonnay 2020	6.25	7.25	9.50	26.95
Stoneburn Sauvignon Blanc, N/Z 2020	7.45	8.45	9.95	29.95
Picpoul de Pinet, 'La Viste', 2019	7.45	8.45	9.95	29.95
Muscadet Sevre et Maine, 2019	8.15	9.25	11.95	33.95
Macon Villages Les Classiques, 2019				34.95
Domaine Le Cazal, Minervois, 2018				34.95
Castro Valdes Albarino, Spain 2018				36.95
Pinot Blanc, Jean Sipp, Alsace, 2018				36.95
Chinon, La petite timonerie				39.95
Chateau Calvimont, Bordeaux, 2017				42.95
Bernard Fouquet, Vouvray, 2018				42.95
Sancerre, Les Cailottes, . 2019				43.95
Hors Pistes, Chardonnay, AOP,				42.95
Pouilly Fumé 'Petit F', 2019				44.95
Chateaufeuf du Pape Blanc, Rhone, 2017				59.95
Grand Cuvee, Domaine de l'Hortus 2018				69.95

White Burgundy	125 ml	175 ml	250 ml	Bottle
Petit Chablis, Louis Moreau 2019				39.95
Montagny 1er Cru, Berthenet, 2018				47.95
Rully Vieilles Vignes, Meix Guillaume				54.95
Saint-Veran, Fuisse-Vincent 2018				56.95
Meursault, Domaine Michelot 2018				99.95
Puligny-Montrachet, Les Charmes, 2018				129.95

White Italian	125 ml	175 ml	250 ml	Bottle
Pemo Pecorino, Abruzzo 2020				27.95
Luca Bosio Chardonnay, Piedmont 2019				33.95
Soave, Gianni Tessari, Veneto 2020				35.95
Gavi di Gavi, Figini, Piedmont 2020	8.95	9.95	12.50	36.95
Vigna Traverso, Pinot Grigio, 2019				48.95
Fiano, Colle di Tilio, Campania 2019				48.95
Vette San Leonardo Sauvignon Blanc 2019				49.95
La Bioca Chardonnay, Piedmont, 2017				59.95

Rosé Wine	125 ml	175 ml	250 ml	Bottle
Les Betes Rousses Rose, 2019	6.95	7.95	9.50	27.95
Récital Gavoty, Provence. 2020	7.95	8.95	11.50	32.95
Whispering Angel Rosé, Provence. 2020				47.95
Pitt/Jolie's Miraval, Provence. 2019				49.95
Domaine Ott Rosé, Provence 2020				69.95

Red Wine	125 ml	175 ml	250 ml	Bottle
Colori d'Italia Sangiovese, Puglia 2018	5.25	6.25	8.35	24.95
Duc de Belmonde, Cab-Syrah 2019	6.25	7.25	9.50	26.95
Vin Marche Merlot, Languedoc 2019	6.25	7.25	9.50	26.95
Marques Reinoso Tinto, Rioja. 2019	6.95	7.75	9.75	28.95
Valdevina Malbec, Famatina 2019	7.25	7.95	9.95	29.95
Beaujolais Villages, Sermezy. 2018	7.50	8.35	10.50	32.95
Chateau de Montfrin, 2018	7.50	8.35	10.50	32.95
Carignan, De Chansac, 2018	7.50	8.35	10.50	32.95
Tessari Pinot Noir, Veneto. 2019	8.95	9.95	12.50	36.95
Chateau Courac, Cotes du Rhone				36.95
Beaumes de Venise Rouge, Rhone 2013				44.95
Etienne Pochon, Crozes-Hermitage 2019				48.95
Cote Rotie, Jamet, Rhone 2014				129.95

Red Bordeaux	Bottle
Château Morillon, Grand Cru. 2016	43.95
Chateau la Tour Cordouan, Medoc, 2012	49.95
Chateau Lissac, Haut Medoc 2017	59.95
La Réserve de Léoville Barton, 2014	69.95
Chateau Franc Meillet Pomerol 2013	69.95
Chateau Chantalouette Pomerol 2014	69.95
Le C des Carmes Haut-Brion	79.95
Chateau Gloria, Bordeaux, France 2013	95.95
Echo de Lynch Bages, Pauillac 2017	295.00

Red Burgundy	Bottle
Macon 'Les Roche Rouge' Jadot	36.95
Bourgogne Pinot Noir, 2018	39.95
Givry Le Creuzot Monopole, 2017	59.95
Santenay Rouge 1er Cru, 2018	69.95
Gevrey-Chambertin, Tortonot. 2018	99.95
Chambolle Musigny, 1er Cru, 2016	145.00

Red Italian	125 ml	175 ml	250 ml	Bottle
Canapi Nero d'Avola, 2019				25.95
Babera d'Asti, Luca Bosio. 2019				33.95
Salice Salentino Riserva, Paolo Leo, 2014				34.95
Montepulciano d'Abruzzo, 2018				37.95
Nebbiolo d'Alba 'Sterma', La Bioca. 2018				39.95
Valpolicella Ripasso Superiore, Italy 2017				41.95
Chianti Classico, Casaloste. 2017				49.95
Amarone di Valpolicella, Veneto, 2015				69.95
Barolo, Luca Bosio 2017				74.95
Brunello di Montalcino Podere Le Ripi				79.95
Morellino di Scansano Riserva, 2016				89.95
Brunello di Montalcino, Pieri Agostina. 2015				89.95
Sammarco, Castello di Rampolla. 2014				120.00

Pudding Wine & Port	Glass	1/2 Bottle
Muscat de St. Jean de Minervois. 2017	8.45	24.95
Château Romer du Hayot, Sauternes. 2015	9.95	34.95
Carmes de Rieussec, Sauternes, 2018	9.95	
Croft, Quinta da Roeda 2004 Port	10.45	

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