



Sundays @ The Waterfront

Nibbles

Halkidiki Olives	5.5
Basil, Garlic	
Waterfront Focaccia	7
'Good Oil', Balsamic	
Waterfront Garlic Bread	7
Roasted Garlic Butter, Cornish Sea Salt	
Grilled Flatbread	7
Beetroot Hummus, Hazelnut Dukkah	
Pickled Anchovies	9
'Good Oil', Parsley, Lemon	
Half Shell Scallop	6 each
Whipped Garlic Butter, Lemon	3 for 15
Mushroom Arancini	10
Truffle Mayo, Chive, Parmesan	
Half Pint of Shell on Prawns	10
Lemon, Smoked Seafood Sauce, Bread	
Squid	11
Salt & Peppered, Lime, Aioli	
Crispy Chicken Wings	11
Thai Green Sauce, Chilli, Spring Onion Black Sesame Seeds	
Waterfront Cheese Plate	12.5
Cornish Gouda, Brie, Balsamic Onions Celery, Quince, Crackers	
Charcuterie Board (serves one)	14
Trio of Duchy Cured Meats Halkidiki Olives, Sun Blushed Tomatoes Beetroot Hummus, Charred Sour Dough	

Soups, Salads & Small Plates

Waterfront Soup of The Day	Croutons, Herb Oil, Bread	10
Edamame Bean Salad	Roasted Peanuts, Crispy Kale, Pickled Asian Slaw, Lime, Miso & Sesame Dressing	12/16
House Thai Fishcakes	Panko Crumb, Pickled Cucumber, Sweet Chilli, Black Sesame	13
Small Porthilly Mussels	Classic Marinere OR Thai Yellow, Chilli, Spring Onion. With Bread	13
Pepper Smoked Mackerel Salad	Chicory Salad, Toasted Walnuts, Lemon, Red Grapes, Mayo	13/17
Smoked Chalk Stream Trout	Pickled Shallots, Spring Onion, Dill, Capers, Lemon Dressing	14
Waterfront Caesar Salad	Baby Gem, Anchovies, Parmesan, Cherry Tomatoes, Bacon Lardons Caesar Dressing, Croutons	14/18
	Add Chicken	4

Large Plates

Cornish Beef Patty	Smoked Cornish Back Bacon, Gherkin, Baby Gem, Monterey Jack Sliced Tomato, Caramelised Onion, Truffle Mayo	21
Breaded Scampi & Chips	Garden Peas, Tartare, Lemon	22
Waterfront Fish & Chips	Battered Fish of The Day, Mushy Peas, Tartare, Lemon	22
Large Porthilly Mussels	Classic Marinere OR Thai Yellow, Chilli, Spring Onion. With Bread	23
The Waterfront Thai Yellow Curry	Basmati Rice, Basil, Crispy Onion, Chilli, Spring Onion, Flatbread Spinach, Chickpea & Sweet Potato	27
Pan Fried Hake	Saffron Potato, Brown Shrimp, Fennel, Tarragon, Lemon Dressing	28

Roast By The Coast – 1 Course £25 / 2 Courses £30 (Main & Dessert)

Served with Chef's Yorkshire Pudding, Roast Potatoes, Gravy, Red Cabbage, Cauliflower Cheese, Broccoli, Butternut Puree, Honey Roasted Carrots & Parsnips

Roast Cornish Sirloin of Beef	Horseradish Sauce, Stuffing
Roast Pork Loin	Apple Sauce, Crackling, Stuffing
Vegetarian Nut Roast	Apricot, Pine Nuts

Sides

Salty Fries	5.5
Chips	6
Cheesy Fries	7.5
Cheesy Chips	8
Truffle & Parmesan Chips	9
Truffle Mayo, Good Parmesan	
Side Salad	4.5
Rocket, Chicory, Red Onion Tomato, House Dressing	
Seasonal Greens	5
Herb Oil	
Cornish New Potatoes	5
Parsley, Cornish Sea Salt	
Peppercorn Sauce	3
Chip Shop Curry Sauce	3
Chip Shop Gravy	3

Allergen Information

Information Available on Request from The Waterfront Team. Please State Any Allergies When Ordering. We Have Gluten Free / Vegan Options Available

Daily Specials

Please Ask a Member of The Team

WIFI Username – Waterfront Guest

WIFI Password – Waterfront123

Sandwiches & Toasties – Served with a House Salad. Available until 4.30pm

Mushroom & Sage Toastie	Vegan Mature Cheddar, Sour Dough	15
Chicken Caesar Ciabatta	Streaky Bacon, Baby Gem, Sliced Tomato, Parmesan, Caesar Mayo	18
		ADD Chips or Fries for 3.5

Children's Menu

Pasta	Tomato, Onion, Thyme, Cheddar	9
Pork Sausages	Fries, Garden Peas	10
Battered Fish	Fries, Garden Peas	13
Porthilly Mussels	Classic Mariniere OR Thai Yellow, Chilli, Spring Onion. With Bread	13
6oz Cheeseburger	Fries	14

Swap Fries for New Potatoes

Child's Roast - £16 - Served with Chef's Yorkshire Pudding, Roast Potatoes, Gravy, Red Cabbage, Cauliflower Cheese, Broccoli, Butternut Puree, Honey Roasted Carrots & Parsnips

Roast Cornish Sirloin of Beef	Horseradish Sauce, Stuffing
Roast Pork Loin	Apple Sauce, Crackling, Stuffing
Vegetarian Nut Roast	Apricot, Pine Nuts

Dessert

Vanilla Crème Brulee	Raspberry Coulis, Shortbread Biscuit	9
Chocolate Fondant	Pistachio Ice Cream, Candied Pistachio, Chocolate Sauce	9
'Viv's' Apple Crumble	Oaty Crumble Topping, Vanilla Custard	9
Frangelico Affogato	Frangelico Liqueur, Espresso, Vanilla Ice Cream, Nutty Biscotti (£4 Supp)	12
Waterfront Cheese Plate	Cornish Gouda, Brie, Balsamic Onions, Celery, Quince, Crackers (£4 Supp)	12.5
Cornish Ice Cream & Sorbet	Madagascan Vanilla, Double Chocolate, Strawberries & Cream Salt Caramel, Vegan Raspberry Ripple (Please Ask for Sorbet Flavours)	per scoop 3