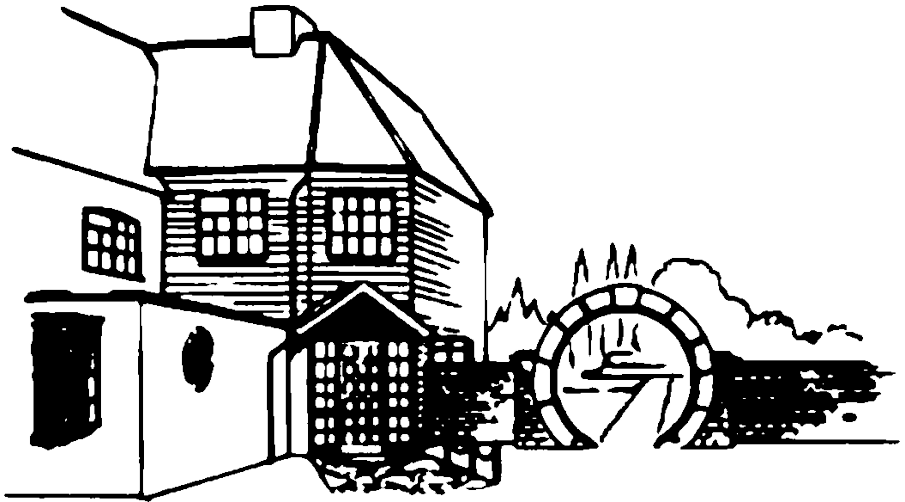


The WatersEdge

Canal Cottages



Bar - Dining - Accommodation

01895 440550 | www.the-watersedge.co.uk | FB | Instagram

Mixed Drinks/Cocktails £8 or 2 for £12

Friday Cocktail Special 5-8pm 2 for 1

Pink Lemonade

Double pink gin, pomegranate seeds, raspberries,
Strawberries and lemonade

Aperol Spritz

Ponte Prosecco Viticoltori, double Aperol,
splash of soda, orange slice

WatersEdge G+T

Double Tanqueray, not too much tonic,
slices of citrus fruits

Classic Pimms / Pimms Blackberry and Elderflower

Pimms, with all the fruit, cucumber, lemonade

Melontini

Melon liqueur, vodka, apple, shaken with ice

Passionfruit Berry Crush

Passionfruit Gin, passionfruit puree and juice,
fresh strawberries topped with raspberry puree

Berry Bramble

Tanqueray, blackberry liqueur, raspberry puree,
lemon juice and syrup on crushed ice

***Allergen notice - Where advertised, we make dishes with allergen free ingredients. However we use products containing most allergens in all areas of our kitchen and will not guarantee that any given dish be free from any particular allergen.**

**We recommend that those with potentially SEVERE reactions to any allergen
DO NOT EAT.**

starters...

Baked pizza dough bites
with garlic or chilli butter v **£5.90**

Chicken Satay in cashew nut sauce
with crispy seaweed **£6.50**

Salmon & black bean fishcakes in spicy breadcrumb
with soy and ginger sauce **£6.60**

King Prawns in coconut breadcrumb
with Thai green curry dip **£6.90**

House Pate with char grilled sourdough **£6.50**

Antipasti

Cured meats, torn char grilled sour dough, rocket leaves in balsamic
glaze, sundried tomatoes and balsamic onions **£6.50**

Sautéed button mushrooms in garlic butter
On chargrilled sourdough crouton v **£5.90**

Sharing...

Ribs'n'Squid **£14.90**

3-hour roasted sticky BBQ baby back ribs in house BBQ sauce
Salt'n'Pepper dusted calamari in sweet chilli sauce

Bert and Brie v **£12.90**

Hand breaded Camembert and Brie wedges for two
Torn chargrilled sourdough
Rosemary confit garlic bulb
Orange infused cranberry compote

steaks...

Our beef is sustainably sourced through an award winning British butcher of 40 years. The cattle are Pampas grass fed prime steer from south America, aged for a minimum of 30 days

BLACKENED Ribeye Steak

On a *SIZZLING* platter with Cajun spiced peppers, onions, and skin on chips **£18.90**

SIZZLING Granite Slabs...

Seared on our char grill and served to you on a 300 degree Granite Slab for you to cook and season to your liking with Himalayan Pink Salt as you eat it!

8oz Fillet of Beef

The leanest and most tender cut **£22.90**

8oz Ribeye

A proper meat eaters steak with tasty fat marbling **£18.90**

8oz Sirloin

A lean steak with delicious fat down one side **£16.90**

Sauces/Toppings **£1.50**

Rich Peppercorn Sauce | Stilton Sauce

Butters **£1**

Garlic and Parsley | Chimichurri | Chili

Sides **£3**

Mac'n'cheese | Breaded Garlic Mushrooms
Traditional Seasonal Veg | *SIZZLING* Stir Fry Veg

The Ultimate Sharing Steak

A huge Fore Rib of Beef, served to you medium with skin on chips, popcorn shrimp, mac'n'cheese and a choice of sauce from above!

£55 for two to share

(limited availability, pre order recommended)

main dishes...

All these dishes are served with vegetables where mentioned, otherwise vegetable stir fry will be served except with our curry and pasta dishes

Salmon Fillet in Cajun cream sauce
with *SIZZLING* vegetable stir fry and sticky rice **£14.90**

Beer Battered Cod Fillet with mushy peas
tartar sauce and skin on chips **£12.90**

Vegetable Curry Bhuna Style, poppadum and naan bread
mild homemade curry with peppers, onions and potatoes
served with sticky rice v **£10.90**
"Chicken Tikka it" **£13.90**

The WatersEdge Sugar Pit Bacon Chop
House cured bacon, buried in a pit of sugar for a week for the meat
to absorb its sweetness, colcannon mash and chefs gravy **£11.90**

3 Hour BBQ Baby Back Ribs, slow roasted in homemade
BBQ sauce, with skin on fries and house coleslaw
FULL RACK £18.90 HALF RACK £14.90

Duck Breast marinated in soy, ginger and honey
on *SIZZLING* spring onions and cucumber
with sticky rice and hoi sin sauce **£14.90**

The Hunters Chicken
Butterfly chicken breast layered with smoked bacon, mozzarella
and red Leicester with W'Edge BBQ sauce and skin on fries **£11.90**

Sides

Side Salad v **£2.5** | Skin-on Chips v **£2.5**
Extra *SIZZLING* Stir Fry Veg v **£3** | Extra Traditional Seasonal Veg v **£3**

burgers...

“The Tower Burger” £14.90

Two beef patties, char grilled back bacon, slices of American cheese, giant onion rings, lettuce, tomato and W’Edge burger sauce in a brioche bun with skin on chips and house slaw

“The Hog” £12.90

Slow roasted pork topped with house BBQ sauce, smoked cheddar in a brioche bun with skin on chips and house slaw

“Buttermilk Chicken Fillet” £12.90

Chicken breast in buttermilk breadcrumb, hash brown, smoked paprika cheddar, giant onion ring, lettuce, tomato and W’Edge burger sauce in a brioche bun with skin on chips and house slaw

“Big Cheese” £13.90

Two beef patties, three layers of cheese and W’Edge burger sauce in brioche bun with skin on chips ...choose from Cheddar, smoked cheddar, stilton or gouda...

“Falafel and Spinach Burger” v £11.90

Chickpea and spinach patty with cumin, coriander, lemon, chilli and garlic, topped with gouda and houmous in a brioche bun with skin on chips

Extras

Back Bacon **£1** | Double-up extra patty **£3**

Sides

Mac’n’cheese v **£3** | Giant Beer Battered Onion Rings v **£2.5**
Side Salad v **£2.5**