

# WATERS EDGE SPRING MENU

FROM 6.30PM  
MONDAY - SATURDAY

## NIBBLES

### OLIVES

Mediterranean mix Vg £5

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### ALMONDS & PEANUTS

Hickory smoked & sea salt £6

NUTS/PEANUTS/MC CELERY/GLUTEN/WHAET/MILK/MUSTARD/NUTS/SOYA

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### WARM STONES BAKERY SOURDOUGH

sea salt butter £6 V & Vgor

GLUTEN/MILK

## STARTERS

### WHIPPED FETA

Compressed peppered melon, pinenut, mint oil Vg £10

NUTS/SULPHATE

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### MUSSELS

White wine, parsley, garlic, leeks, clotted cream £14 / 22

GLUTEN/MILK/MOLLUSC/SULPHATE

### HONEY GLAZED HAM

Pickled carrot, celeriac remoulade spring onion, chilli £12

EGG/MUSTARD/SULPHATE

### SMOKED MACKEREL PATE £11

Sourdough crispbread

GLUTEN/FISH/SULPHATE

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### SOUP

Warm Stones Bakery Sourdough V Vgor £9

CELERY/GLUTEN

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### CORNISH CRAB

Hand-picked white & brown crab, pickled cucumber, aioli, sourdough crisp £15

GLUTEN/CRUSTACEANS/EGG/MUSTARD/SULPHATE

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### CHEFS STARTER

Sourced from the best local ingredients £ POA.

DAILY CHANGING

## CASUAL DINING

### BEEF BURGER

Toasted brioche, smoked streaky, Jack cheese, truffle mayo, pickled red cabbage, chips £20

Vegan beyond burger on request

GLUTEN/MILK/EGG/MUSTARD/SULPHATE

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#### FISH n' CHIPS

Beer battered or grilled haddock fillet, minted peas, tartare, lemon, chips £19

**GLUTEN/FISH/MILK/EGG/MUSTARD/SULPHATE**

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#### SHARING BOARD

Minimum of 2 to share

Smoked mackerel pate / Smoked salmon / honey glazed ham / Whipped feta / Olives / Sourdough £50 for 2

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**GLUTEN/FISH/CRUSTACEANS/SULPHATE**

#### CHEFS MAINS

##### SPRING LAMB

Roast rump & slow cooked croquette, wild garlic, roasted roots, mint sauce £28

**CELERY/GLUTEN/EGG/MILK/SULPHATE**

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##### LINE CAUGHT MACKEREL

Pan seared, olive nicoise £24

**CELERY/FISH/EGG/MILK/SULPHATE**

##### GNOCCHI

Wild garlic & Pea Gnocchi, Italian hard cheese £20 V

**GLUTEN/EGG/MILK/MUSTARD/SOYA/SULPHATE**

##### CHORIZO CHICKEN

Smoked tomatoes, gnocchi, wilted rocket, Parmesan £26

**GLUTEN/EGG/MILK/MUSTARD/SOYA/SULPHATE**

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##### CATCH OF THE DAY

Always a prime local fish fillet £POA

**-DAILY CHANGING**

##### CONFIT BUTTERNUT STEAK

Green vegetable bubble n' squeak, burnt onion puree £20 VG

**CELERY/SULPHATE**

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##### FILLET STEAK

200g Fillet, Garlic chestnut mushrooms, tender stem, truffled mustard mash or chips, chimichurri £34

**MILK/SULPHATE**

#### SIDES

##### CHIPS

Triple cooked Vg £5

**MC GLUTEN**

##### CHILLI CHIPS

Triple cooked with chimichurri & Parmesan £7#

**MILK/SULPHATE/ MC GLUTEN**

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##### GREENS

Seasonal crop, sea salt butter £5

**MILK**

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##### MASH

Truffle mustard, local cream £6

**MILK/MUSTARD**

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##### FINE BEANS

Tomatoes, red onion, olives £6

**SULPHATE**  
NEW POTATOES  
Sea salt butter, parsley £5  
**MILK**

**DESSERTS**

**TIRAMISU**

Kahlua sponge, mascarpone cream, espresso syrup V £9  
**GLUTEN/EGG/MILK/SOYA/MC NUTS/PEANUTS/CELERY/MUSTARD**

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**VANILLA PANNA COTTA**

Rhubarb, rhubarb sorbet, hazelnut praline Vg N £9  
**NUTS/MC CELERY/MUSTARD/PEANUTS**

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**BANOFFE TART**

Dulce de leche, caramelized banana, whipped white chocolate, chocolate caramel V £9  
**GLUTEN/MILK/EGG/NUTS/SOYA/MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE**

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**CHEFS DESSERT OF THE DAY £10**

**DAILY CHANGING**

**ICES**

Selection of Cornish farmhouse ice creams & sorbets, clotted cream shortbread V  
We offer a selection of dairy free ice creams, allergens will be advised dependant on flavours  
2 scoops £6 / 3 scoops £8  
**GLUTEN/MILK/SOYA/SULPHATE/MC EGG/NUTS/PEANUTS**

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**CHEESE**

Artisan wafers, grape, chutney V N  
[wafers contain nuts]  
3 cheeses £12 / 5 cheeses £16

**GLUTEN/BARLEY/OATS/RYE/EGG/MILK/SULPHATE/ MC NUTS/PEANUTS/SESAME**

**DAYTIME**

Served 12 – 6

White or Malthouse bloomer **GLUTEN/SOYA**  
Gluten free sliced bread or whole meal roll  
Stone Bakery Sourdough Add £2 **GLUTEN**

**GAMMON HAM**

Sliced tomato, rocket, wholegrain mustard mayonnaise £12  
**GLUTEN/EGG/MUSTARD/SULPHATE**

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**SMOKED SALMON**

Lemon cream cheese, cucumber, rocket £14  
**FISH/MILK/SULPHATE**

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**MATURE CHEDDAR**

Red onion jam £10  
**MILK/SULPHATE**

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**CORONATION CHICKEN**

Grated carrot, rocket £12  
**EGG/MUSTARD/SULPHATE**

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#### WATERS EDGE OPEN CRAB SANDWICH

Hand-picked white & brown crab, pickled cucumber, toasted Stones bakery sourdough, aioli £20

**CRUSTACEANS/EGG/MUSTARD/SULPHATE**

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#### BURGER

Toasted brioche, smoked streaky, Jack cheese, truffle mayo, pickled red cabbage, chips

Vegan beyond burger on request

**GLUTEN/EGG/MILK/MUSTARD/SULPHATE**

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#### FISH n' CHIPS

Beer battered or grilled haddock fillet, minted peas, tartare, lemon, chips

**GLUTEN/EGG/FISH/MUSTARD/SULPHATE**

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#### CHIPS

Triple cooked Vg £5

**MC GLUTEN**

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#### CHILLI CHIPS

Triple cooked with chimichurri & Parmesan £7

**MILK/MC GLUTEN**

#### A.TEAS

#### AFTERNOON TEA **£25**

Vegan gluten free afternoon tea is available. 24 hours' notice require

#### SWEETS

**Banoffee tart** dulce de leche, whipped white chocolate V

**GLUTEN/MILK/EGG/NUTS/SOYA/MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE**

**Tiramisu** cocoa nibs V **GLUTEN/EGG/MILKSOYA/MC CELERY/NUTS/PEANUTS/MUSTARD**

**Vanilla panna cotta** rhubarb VG **NUTS/ MC CELERY/MUSTARD/PEANUTS**

**Macaron** Chocoalte glaze V N **EGG/MILK/NUTS/SOYA MC**

**CELERY/GLUTEN/PEANUTS/SESAME**

**Homemade scones** strawberry jam, clotted cream V **GLUTEN/EGG/MILK**

#### SAVOURIES

**Coronation chicken** tart **GLUTEN/EGG/MUSTARD/SULPHATE**

**Mature cheddar** onion jam sandwich V **GLUTEN/MILK/SULPHATE**

**Gammon ham** grain mustard mayonnaise sandwich **GLUTEN/EGG/MUSTARD/SOYA**

**Smoked salmon & chive** quiche crème fraiche **GLUTEN/EGG/FISH/MILK**

**CELERY/GLUTEN**

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#### SMOKED MACKEREL PATE

Sourdough crispbread

**GLUTEN/FISH/MILK/SULPHATE**

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#### HAM HOCK TERRINE

Celeriac remoulade, pickled apple, mustard dressing

**EGG/MUSTARD/SULPHATE**

**ROOM SERVICE**

12-3/5-8.30

\* 24hr availability.

**NIBBLES**

**OLIVES \***

Mediterranean mix Vg £5

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**ALMONDS & PEANUTS \***

Hickory smoked & sea salt £5

**NUTS/PEANUTS/ MC CELERY/GLUTEN/WHEAT/MILK/MUSTARD/NUTS/PEANUTS/SOYA/SESAME**

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**WARM STONES BAKERY SOURDOUGH**

Sea salt butter £6 V & Vgor

**GLUTEN/MILK**

**STARTERS**

**WHIPPED FETA**

Compressed peppered melon, pinenut, mint oil Vg £10

**-PINENUTS**

**HONEY GLAZED HAM**

Pickled carrot, celeriac remoulade, spring onion, chilli £12

**EGG/MUSTARD/SULPHATE**

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**SOUP \***

Warm Stones Bakery Sourdough V Vgor £8

**CELERY/GLUTEN**

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**CORNISH CRAB**

Hand-picked white & brown crab, pickled cucumber, sourdough crisp £15

**GLUTEN/CRUSTEANS/EGG/MUSTARD/SULPHATE**

**MAINS**

**BEEF BURGER**

Toasted brioche, smoked streaky, Jack cheese, truffle mayo, pickled red cabbage, chips £20

Vegan beyond burger on request

**GLUTEN/EGG/MILK/MUSTARD/SULPHATE**

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**FISH n' CHIPS**

Beer battered or grilled haddock fillets, minted peas, tartare, lemon, chips £19

**GLUTEN/EGG/FISH/MUSTARD/SULPHATE**

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**LINE CAUGHT MACKEREL**

Pan seared, olive nicoise £24

**EGG/FISH/SULPHATE**

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**CHORIZO CHICKEN**

Smoked tomatoes, gnocchi, wilted rocket, Parmesan £26

**GLUTEN/EGG/MILK/MUSTARD/SULPHATE**

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**CONFIT BUTTERNUT STEAK**

Green vegetable bubble n' squeak, burnt onion puree £20

**CELERY/SULPHATE**

## FILLET STEAK

200g Fillet, Garlic chestnut mushrooms, tender stem, truffled mustard mash or chips, chimichurri £34

**MILK/SULPHATE**

-

## SIDES

### CHIPS

Triple cooked Vg £5

**MC GLUTEN**

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## GREENS

Seasonal crop, sea salt butter £5

**-MILK**

## MASH

Truffle mustard, local cream £6

**MILK/MUSTARD**

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## FINE BEANS

Tomatoes, red onion, olives £6

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## NEW POTATOES

Sea salt butter, parsley £5

**MILK**

## DESSERTS

### TIRAMISU

Kahlua sponge, mascarpone cream, espresso syrup V £9

**GLUTEN/EGG/MILK/SOYA/ MC NUTS/PEANUTS/CELERY/MUSTARD**

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### VANILLA PANNA COTTA

Rhubarb, rhubarb sorbet, hazelnut praline Vg N £9

**NUTS MC CELERY/MUSTARD/PEANUTS**

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### BANOFFE TART

Dulce de leche, caramelized banana, whipped white chocolate, chocolate caramel V £9

**GLUTEN/MILK/EGG/NUTS/SOYA/ MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE**

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### CHEESE \*

Artisan wafers, grape, chutney V N

[wafers contain nuts]

3 cheeses £12 / 5 cheeses £16

**GLUTEN/BARLEY/OATS/RYE/EGG/MILK/SULPHATE/ MC NUTS/PEANUTS/SESAME**

## SANDWICHES

White or Malthouse bloomer **GLUTEN/SOYA**

Gluten free sliced bread or whole meal roll

### GAMMON HAM \*

Sliced tomato, rocket, wholegrain mustard mayonnaise £12

**GLUTEN/EGG/MUSTARD/SULPHATE**

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### SMOKED SALMON \*

Lemon cream cheese, cucumber, rocket £14

-MILK/FISH/SULPHATE

MATURE CHEDDAR\*

Red onion jam £10

MILK/SULPHATE

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CORONATION CHICKEN\*

Grated carrot, rocket £12

EGG/MUSTARD

## SPRING SUMMER FUNCTION MENU

### STARTERS

SOUP

Warm bread roll V Vgor

CELERY/GLUTEN

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SMOKED MACKEREL PATE

Sourdough crispbread

GLUTEN/FISH/MILK/SULPHATE

-

HONEY GLAZED HAM

Pickled carrot, celeriac remoulade, spring onion, chilli

EGG/MUSTARD/SULPHATE

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WHIPPED FETA

Compressed peppered melon, pinenut, mint oil Vg

NUTS

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### MAINS

GRILLED HAKE

Olive & new potato nicoise

FISH/EGG/MILK/SULPHATE

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CHORIZO CHICKEN

Smoked tomatoes, gnocchi, wilted rocket, Parmesan

GLUTEN/EGG/MUSTARD/SULPHATE

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CONFIT BUTTERNUT STEAK

Green vegetable bubble n' squeak, burnt onion puree VG

CELERY/SULPHATE

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SLOW COOKED BEEF

Truffled mustard mash, tenderstem, smoked bacon jus

CELERY/MILK/MUSTARD/SULPHATE

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CATCH OF THE DAY

Champ potato, Tender stem, lemon butter sauce

FISH/MILK/SULPHATE

### DESSERTS

TIRAMISU

Kahlua sponge, mascarpone cream, espresso syrup V

-GLUTEN/EGG/MILK/SOYA/ MC NUTS/PEANUTS/CELERY/MUSTARD

VANILLA PANNA COTTA

Rhubarb, rhubarb sorbet, hazelnut praline Vg N

NUTS/MC CELERY/MUSTARD/PEANUTS

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**BANOFFE TART**

Dulce de leche, caramelized banana, whipped white chocolate, chocolate caramel V  
**GLUTEN/MILK/EGG/NUTS/SOYA/ MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE**

**CHEESE Supplement £5**

Artisan wafers, grape, chutney

**GLUTEN/BARLEY/OATS/RYE/EGG/MILK/SULPHATE/MC NUTS PEANUTS/ SESAME**

**SUNDAY LUNCH MENU**

**12.30-3**

2 courses £24 / 3 courses £29

**NIBBLES**

Not inclusive in the set menu prices

**OLIVES**

Mediterranean mix Vg £5

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**WARM STONES BAKERY SOURDOUGH**

sea salt butter £6 V & Vgor

**GLUTEN/MILK**

**STARTERS**

**SOUP**

Warm Stones Bakery Sourdough V Vgor

**CELERY/GLUTEN**

-

**SMOKED MACKEREL PATE**

Sourdough crispbread

**GLUTEN/FISH/MILK/SULPHATE**

-

**WHIPPED FETA**

Compressed peppered melon, pinenut, mint oil Vg

**NUTS**

-

**HONEY GLAZED HAM**

Pickled carrot, celeriac remoulade spring onion, chilli

**EGG/MUSTARD/SULPHATE**



**CHEFS STARTER**

Sourced from the best local ingredients

**DAILY CHANGING**

**MAINS**

USUAL ROAST OPTIONS –

same as before

**CELERY/GLUTEN/EGG/MILK/SULPHATE**

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CATCH OF THE DAY

**DAILY CHANGING**

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CONFIT BUTTERNUT STEAK

Green vegetable bubble n' squeak, burnt onion puree VG

**CELERY/SULPHATE**

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FISH n' CHIPS

Beer battered or grilled haddock fillet, minted peas, tartare, lemon, chips

**-GLUTEN/EGG/FISH/MUSTARD/SULPHATE**

**SIDES**

CHIPS

Triple cooked Vg £5

**MC GLUTEN**

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CHILLI CHIPS

Triple cooked with chimichurri & Parmesan £7

**MILK/SULPHATE MC GLUTEN**

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**DESSERTS**

TIRAMISU

Kahlua sponge, mascarpone cream, espresso syrup V

**GLUTEN/EGG/MILK/SOYA/MC NUTS/PEANUTS/CELERY/MUSTARD**

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VANILLA PANNA COTTA

Rhubarb, rhubarb sorbet, hazelnut praline Vg N

**NUTS/MC CELERY/MUSTARD/PEANUTS**

-

BANOFFE TART

Dulce de leche, caramelized banana, whipped white chocolate, chocolate caramel V

**GLUTEN/MILK/EGG/NUTS/SOYA/MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE**

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ICES

Selection of Cornish farmhouse ice creams & sorbets, clotted cream shortbread V

We offer a selection of dairy free ice creams; allergens will be advised dependant on flavours.

**GLUTEN/MILK/SOYA/SULPHATE/MC EGG/NUTS/PEANUTS**

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CHEESE

Supplement £5 Artisan wafers, grape, chutney V N [wafers contain nuts]

**GLUTEN/BARLEY/OATS/RYE/EGG/MILK/SULPHATE/MC NUTS/PEANUTS/SESAME**

**SUNDAY EVENING**

**FROM 6.30PM**

## NIBBLES

### OLIVES

Mediterranean mix Vg £5

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### ALMONDS & PEANUTS

Hickory smoked & sea salt £6

**NUTS/PEANUTS/MC CELERY/GLUTEN/WHEAT/MILK/MUSTARD/SOYA**

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### WARM STONES BAKERY SOURDOUGH

sea salt butter £6 V & Vgor

**GLUTEN/MILK**

## STARTERS

### WHIPPED FETA

Compressed peppered melon, pinenut, mint oil Vg £10

**-NUTS**

### MUSSELS

White wine, parsley, garlic, leeks, clotted cream £11

**GLUTEN/MOLLUSC/MILK/SULPHATE**

### HONEY GLAZED HAM

Pickled carrot, celeriac remoulade spring onion, chilli £12

**EGG/MUSTARD/SULPHATE**

### SMOKED MACKEREL PATE £11

Sourdough crispbread

**GLUTEN/FISH/MILK/SULPHATE**

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### SOUP

Warm Stones Bakery Sourdough V Vgor £9

**CELERY/GLUTEN**

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### CHEFS STARTER

Sourced from the best local ingredients £ POA.

**DAILY CHANGING**

## CASUAL DINING

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### FISH n' CHIPS

Beer battered or grilled haddock fillet, minted peas, tartare, lemon, chips £19

**GLUTEN/EGG/FISH/MUSTARD/SULPHATE**

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### SHARING BOARD

Minimum of 2 to share

Smoked mackerel pate / Prawns / Smoked duck breast / Whipped feta / Olives / Sourdough £50 for 2

**GLUTEN/FISH/CRUSTACEANS/MILK/SULPHATE**

## CHEFS MAINS

### SPRING LAMB

Roast rump & slow cooked croquette, wild garlic, roasted roots, mint sauce £28

CELERY/GLUTEN/EGG/MILK/SULPHATE

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GNOCCHI

Wild garlic & Pea Gnocchi, Italian hard cheese £20V

GLUTEN/EGG/MUSTARD/MILK/SULPHATE

-

CATCH OF THE DAY

Always a prime local fish fillet £POA

DAILY CHANGING

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CONFIT BUTTERNUT STEAK

Green vegetable bubble n' squeak, burnt onion puree £20 VG

CELERY/SULPHATE

-

ROASTS

Options as before

CELERY/GLUTEN/EGG/MILK/SULPHATE

## SIDES

CHIPS

Triple cooked Vg £5

-MC GLUTEN

CHILLI CHIPS

Triple cooked with chimichurri & Parmesan £7

MILK/SULPHATE MC GLUTEN

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GREENS

Seasonal crop, sea salt butter £5

MILK

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FINE BEANS

Tomatoes, red onion, olives £6

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NEW POTATOES

Sea salt butter, parsley £5

MILK

## DESSERTS

TIRAMISU

Kahlua sponge, mascarpone cream, espresso syrup V £9

GLUTEN/EGG/MILK/SOYA/MC NUTS/PEANUTS/CELERY/MUSTARD

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VANILLA PANNA COTTA

Rhubarb, rhubarb sorbet, hazelnut praline Vg N £9

NUTS/MC CELERY/MUSTARD/PEANUTS

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BANOFFE TART

Dulce de leche, caramelized banana, whipped white chocolate, chocolate caramel V £9

GLUTEN/MILK/EGG/NUTS/SOYA/MC CELERY/MUSTARD/PEANUTS/SESAME/SULPHATE

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CHEFS DESSERT OF THE DAY £9

DAILY CHANGING

ICES

Selection of Cornish farmhouse ice creams & sorbets, clotted cream shortbread V

We offer a selection of dairy free ice creams, allergens will be advised dependant on flavours

2 scoops £6 / 3 scoops £8

GLUTEN/MILK/SOYA/SULPHATE MC EGG/NUTS/PEANUTS

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CHEESE

Artisan wafers, grape, chutney V N

[wafers contain nuts]

3 cheeses £12 / 5 cheeses £16

GLUTEN/BARLEY/OATS/RYE/EGG/MILK/SULPHATE MC NUTS/PEANUTS/SESAME

### Sat Lunch menu

Soup of the day  
sourdough toast vg

CELEREY/GLUTEN

Goats cheese  
beetroot, pickled walnut, rocket vg on request

MILK/SULPHATES

Honey glazed ham hock  
celeriac rémoulade, apple, mustard dressing

MUSTARD/SULPHATES

Fish cake  
tartare sauce, fresh lemon wedge  
GLUTEN/EGG/MILK/FISH/SULPHATES

Beer battered or grilled fish  
crushed peas, tartare sauce, chips, lemon

GLUTEN/FISH/MUSTARD

Catch of the day, seaweed butter, lemon crushed potatoes, tender stem broccoli

FISH/MILK

Chorizo chicken gnocchi  
smoked tomatoes, red onion  
GLUTEN/EGG/MILK/MUSTARD/SOYA/SULPHATE

Wild garlic and pea risotto  
crumbled vegan feta vg

CELERY/SULPHATE

Baked vanilla cheesecake  
orange mascarpone cream  
GLUTEN/EGG/MILK/TREE NUTS

Sticky toffee pudding  
caramelized banana, cream vg  
GLUTEN/PEANUTS/SOYA/TREE NUTS

selection off ice creams 2 scoops

MILK/SOYA/SULPHATE/MC GLUTEN/EGG/NUTS/PEANUTS

Tiramisu

whipped mascarpone cream, Kahlua sponge, coffee syrup

GLUTEN/EGG/MILK/SOYA/MC NUTS/PEANUTS/CELERY/MUSTARD