

THE WATERMILL THEATRE  
RIVERSIDE BAR & RESTAURANT

# FANNY

23 May - 15 June 2024

TWO COURSE SET MENU £25.00

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen

## T O S T A R T

ARTISAN BREAD PLATTER

Served with oils, butter, and anti pasti olives. *G(wheat), Mk.*

## M A I N

SLOW COOKED POT ROAST BEEF

Served in a red wine jus, with baby onions, thyme and crushed potatoes  
*A*

PAN FRIED TURKEY ESCALOPE

Served with beefsteak tomatoes and mature cheddar, a mixed pepper and paprika cream sauce, on a bed of risi e bisì  
*Mk*

SMOKED HADDOCK AND SPRING ONION FISHCAKE

With a panko breadcrumb crust, served on a bed of creamed leeks.  
*F, Mk, G(wheat)*

BROCCOLI, SWEET POTATO, AND MUSHROOM COTTAGE PIE *Vg*

Served with roasted carrots and parsnips

CARAMELISED RED ONION AND HALLOUMI TARTE TATIN *V*

Served on a bed of raspberry balsamic glazed rocket, and minted new potatoes  
*G(wheat), Mk*

All dishes served with a bowl of seasonal vegetables.

Bucket of chips with Mayonnaise and ketchup - £4.25 *E, M*

Bowl of dressed green salad - £4.25 *M*

## D E S S E R T

ORANGE AND LEMON SPONGE

Served warm with a st clements sauce. *G(wheat).*

DOUBLE CHOCOLATE TIRAMISU

*Mk, G(wheat)*

RASPBERRY CHEESECAKE *Vg*

Served with honeycomb pieces

FRESHLY CUT FRUIT SALAD

Served with a raspberry coulis

ENGLISH CHEESE SLATE (£2.50 supplement)

A selection of Somerset brie, mature cheddar, and Somerset Applewood, served with oatcakes and spiced onion chutney. *Mk*

Tea and Coffee available from £2.95

*V Vegetarian, Vg Vegan*

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates,

C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin,

Mol molluscs, A alcohol.

