

THE WATERMILL THEATRE
RIVERSIDE BAR & RESTAURANT
**THE AUTOBIOGRAPHY
OF A CAD**

TWO COURSE SET MENU £26.50

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

ARTISAN BREAD PLATTER WITH OILS & ANTI PASTI OLIVES
dietary alternatives available, G(wheat), Mk, V

M A I N

BEEF & STOUT PIE

Tender beef cooked in an orange and chocolate stout
served on a bed of carrot and swede puree *A, Mk, G(wheat)*

PANFRIED PHEASANT BREAST

With spiced red cabbage & diced herby potatoes,
served with a pomegranate & balsamic reduction

PAN-FRIED SEA BASS

On a ragout of puy lentils, fennel and tomato,
with a creamy dill & saffron sauce *F, Mk*

CHARGRILLED ROASTED VEGETABLE MOUSSAKA

With garlic bread and salad garnish *Mk, G(wheat), V, Gf alt available*

BUTTERNUT SQUASH, BEETROOT & PARSNIP WELLINGTON

With an onion and leek sauce *G(wheat), Vg, V*

All dishes served with a bowl of seasonal green vegetables

BUCKET OF CHIPS (£4.25 supplement)

with mayonnaise and ketchup *E, M, V, G(wheat)*

DRESSED GREEN SALAD (£4.25 supplement) *M, VG, V*

D E S S E R T

SPICED APPLE CRUMBLE

With a ginger and vanilla pod ice cream *Mk, G(wheat), V*

WHITE CHOCOLATE & ESPRESSO MOUSSE

With a cigar wafer *Mk, G(wheat), So, V*

SALTED CARAMEL CHEESECAKE

With a pecan brittle *N(pecan), VG, V*

FRESH FRUIT SALAD

With Raspberry Coulis *VG, V*

ENGLISH CHEESE SLATE (£2.75 supplement)

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

TEA & 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.

Service charge at your discretion.

