

THE WATERSIDE INN

UN RESTAURANT AVEC CHAMBRES

PRIVATE DINING MENUS

SPRING 2025

PARTIES OF 9+ MUST SELECT ONE OF THE SET MENUS FOR THE WHOLE TABLE
IN ADVANCE: EITHER MENU DES ÉTOILES OR THE FOUR COURSES MENU.

*Please notify us of your specific dietary requirements to ensure
we are able to provide accurate information and advice
on the ingredients and allergens in our dishes.*

*All prices are inclusive of VAT at the current rate.
Please note a discretionary 12.5% service charge will be added to your final bill.*

CAVIAR MENU

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £125.00 | 50g - £210.00 | 125g - £490.00

served with blinis and crème fraîche

SUGGESTED PAIRINGS

Laurent-Perrier Grand Siècle Champagne (France) - £50.00 (125ml)

Grand Siècle Iteration N°25 a blend of 3 of vintage years 2008 (65%), 2007 (25%), 2006 (10%). An intense nose of fresh citrus fruits followed by subtle aromas of grilled almonds and brioche. The finish is persistent with exceptional aromatic depth.

Cîroc Vodka (France) - £16.00 (50ml)

It is the fine French grapes and the fifth distillation that gives CÎROC a distinctive flavour with an exceptionally fresh, smooth, and fruity taste.

Belvedere Vodka (Poland) - £16.00 (50ml)

Created from just three vital ingredients, rye, water, and character, it is soft and smooth, with hints of cream and spice. This spirit is quadruple distilled with purified water from Belvedere's own artesian wells, allowing the complexity of Dańkowskie rye to shine through.

Nikka Coffey Vodka (Japan) - £16.00 (50ml)

Corn and barley are separately distilled into various batches, carefully blended and then refined with white birch charcoal. Zesty notes, rich sweetness and milky mouthfeel perfectly captures the exquisite fullness.

MENU DES ÉTOILES

The tasting menu is to be ordered by the whole table

£275.00 PER PERSON

*Émietté de tourteau du Devon, velours de petits pois,
perles de vodka et caviar osciètre, coulis à l'aneth*

Flaked Devon crab with pea panna cotta,
vodka pearls and oscietra caviar, dill coulis

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja

Seared foie gras Grenobloise, caramelised orange and bean sprouts

Tronçonnnette de homard poêlée minute au Porto blanc

Pan fried lobster medallion and ginger flavoured
vegetable julienne, white port sauce

*Duo d'agneau de lait des Pyrénées rôti,
petits primeurs et morilles, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables and morel mushrooms,
minted hollandaise sauce

Trio de fromages fermiers affinés de France et d'Angleterre

Trio of French and English artisan cheeses

Sorbet au champagne rosé et espuma cassis

Pink champagne sorbet and blackcurrant espuma

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

Café ou thé et mignardises

Coffee or tea and mignardises

MENU DES ÉTOILES VÉGÉTARIEN

£275.00 PER PERSON

*Asperge blanche farcie aux morilles,
sabayon amande parfumé à la menthe*

White asparagus filled with creamed morel mushrooms,
almond and mint sabayon

Artichauts poivrade barigoule gratiné et émulsion à l'ail d'ours
Glazed barigoule baby artichoke with wild garlic emulsion

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette
de primeurs du Val de Loire agrémentés à la truffe noire*

Warm courgette flower with wild mushrooms,
Val de Loire spring vegetables and black truffle

*Ravioli ouvert, méli-mélo de courgettes,
burrata et aubergine légèrement fumée, noisettes torréfiées*

Open ravioli with a medley of courgettes, burrata cheese,
lightly smoked aubergine and toasted hazelnut

Trio de fromages fermiers affinés de France et d'Angleterre

Trio of French and English artisan cheeses

Sorbet au champagne rosé et espuma cassis

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Café ou thé et mignardises

Coffee or tea and mignardises

FOUR COURSES

£265.00 PER PERSON

STARTERS

Noix de Saint-Jacques des Orcades snackée, main de buddha et kiwi gold, sauce noix de coco

Seared Orkney scallop with buddha's hand and gold kiwi, coconut sauce

or

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja

Seared foie gras Grenobloise, caramelised orange and bean sprouts

MIDDLE COURSES

Tronçonnets de homard poêlés minute au Porto blanc

Pan fried lobster medallion and ginger flavoured vegetable julienne, white port sauce

or

Filet de turbot des Cornouailles braisé, petit pois à la française aux mousserons des prés,

moules fumées et sauce vin jaune

Braised Cornish turbot, peas "à la française" with fairy ring mushrooms,

smoked mussels and vin jaune sauce

MAIN COURSES

Duo d'agneau de lait des Pyrénées rôti, petits primeurs et morilles, sauce paloise

Duo of roasted Pyrenean milk lamb, baby vegetables and morel mushrooms, minted hollandaise sauce

or

Tournedos d'Angus rôti relevé à la moutarde violette, pomme Macaire et sauce bourguignonne

Pan roasted Angus beef tournedos enhanced with violet mustard, Macaire potato and Bourguignonne sauce

DESSERTS

Larme de meringue aux fruits tropicaux, sorbet ananas parfumé au poivre de Sichuan

Meringue teardrop with tropical fruits, pineapple and Sichuan pepper sorbet

or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises

FOUR COURSES VEGETARIAN

£265.00 PER PERSON

STARTER

Asperge blanche farcie aux morilles, sabayon amande parfumé à la menthe

White asparagus filled with creamed morel mushrooms, almond and mint sabayon

MIDDLE COURSE

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette
de primeurs du Val de Loire agrémentés à la truffe noire*

Warm courgette flower with wild mushrooms,
Val de Loire spring vegetables and black truffle

MAIN COURSE

*Ravioli ouvert, méli-mélo de courgettes,
burrata et aubergine légèrement fumée, noisettes torréfiées*

Open ravioli with a medley of courgettes, burrata cheese,
lightly smoked aubergine and toasted hazelnut

DESSERTS

*Larme de meringue aux fruits tropicaux,
sorbet ananas parfumé au poivre de Sichuan*

Meringue teardrop with tropical fruits, pineapple and Sichuan pepper sorbet

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Café ou thé et mignardises

Coffee or tea and mignardises

SHARING MAIN COURSES

FOR THE TABLE

Bar en croûte de sel aux algues marines

Whole seabass baked in a seaweed flavoured salt crust

Filet de boeuf d'Angus en croûte de feuilletage et duxelle de champignons, sauce bordelaise

Fillet of Angus beef cooked in puff pastry with a mushroom duxelle, bordelaise sauce

Baron d'agneau rôti, jus au romarin

Roasted saddle and leg of lamb served with a rosemary jus

(suitable for 12-18 guests only - 7 days' notice required for this dish)

FROMAGES

£26.00 PER PERSON

Assiette de trois fromages fermiers affinés

Plate of three artisan cheeses