

THE WATERMILL THEATRE
RIVERSIDE BAR & RESTAURANT

MUCH ADO ABOUT NOTHING

12 April - 18 May 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 PORK BELLY

Served on a bed of celeriac and apple mash with a cider and thyme sauce
A, Mk

GRESSINGHAM BRAISED DUCK BREAST

Served on a potato and vegetable rosti with a red wine jus and sticky shallots. *A*

POACHED SALMON AND ASPARAGUS

Served on a potato cake, with a hollandaise sauce. *F, E, Mk*

AUBERGINE STEAK *Vg*

Stuffed with butternut squash, chestnut, and pecan. Served with a roasted red pepper coulis, and toasted pine nuts. *N(pecan, pinenuts)*

WATERCRESS, SWEET POTATO, AND ROASTED GARLIC TART *V*

Encased in spinach shortcrust pastry, with a tomato and basil sauce, and served with a mixed leaf salad. *G(wheat)*

All dishes served with a bowl of seasonal vegetables.

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

D E S S E R T

PANNA COTTA WITH RHUBARB

Served with poached rhubarb and a homemade ginger snap. *Mk, G(wheat).*

CHOCOLATE, CHERRY, & TOASTED ALMOND BOMBE

Filled with Chantilly cream and cherry compote, garnished with toasted almonds.
N(almonds), Mk.

APPLE AND CINNAMON CRUMBLE *Vg*

Served with either dairy or vegan vanilla pod ice cream, and toffee pieces.
Gluten Free. Dairy ice cream - Mk.

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 £2.75

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.

