

KITCHEN

GARDEN



SMALL PLATES

ROASTED CELERIAC VE	7
Toasted almonds, Violife blue cheese.	
BUFFALO MOZZARELLA SALAD VE	6.5
With tomato and basil.	
PICKLED CANDIED BEETROOT STACK V	7
Goats cheese, walnut salsa, herb oil.	
JALAPENO CROQUETTES V/VE*	7
Cheddar cheese and leeks.	
HALLOUMI FRIES V	7
Panko crumb, mint, pomegranate, yoghurt & sweet chilli dip.	
ADD CRISPY BACON	2
JACKFRUIT WINGZ VE	8
Tender jackfruit in a secret spice mix, hand formed into wingz, coated with panko breadcrumbs and finished with a sugarcane 'bone'. Cinnamon sweet chilli sauce-miso toasted peanuts, crispy shallots, coriander.	

LARGE PLATES

GARDENSIDE BUDDHA BOWL GF/V	11
Roasted beetroot, Sweet potato hummus, shredded carrot, dukkah, dill, oatmilk wilted spinach, black pepper.	
ADD FALAFAL VE	2
ADD CHICKEN	2
RICE BOWL VE	12
Indonesian fried rice, bok choy, bean sprout, sriracha, kecap manis.	
GRILLED CAULIFLOWER GF/VE	11.5
Warm hummus, house made harissa, preserved lemon and raisin jam, crisp kale.	
BIFF'S JACKFRUIT BURGER VE	12.5
Jack Shack junk food, good for your bad self. Fully stacked and jacked in a beetroot bun with a Bourbon infused sticky BBQ sauce and fries.	

SHARING BOARD

SERVED ON A GRAZING BOARD, GREAT FOR 2 OR MORE	15
V/VE* Roasted celeriac and Violife blue cheese, Pickled candied beetroot stack, Lincolnshire Poacher Croquettes, Jackfruit Wingz, Crispy courgette, Mint, Yoghurt taco.	

FARM



SMALL PLATES

BONE MARROW AND SOLDIERS	7
With caper berries.	
HELLS CHORIZO	7
With sherry wine.	
WHIPPED CHICKEN LIVER	7.5
Nottinghamshire pudding and onion jam.	
BLACK PUDDING SCOTCH EGG	7.5
Truffle Mayonnaise.	
HONEY AND SOY MARINATED CHICKEN BITES	7
Chilli and ginger dip.	
PORK RIBS	7
With sticky BBQ sauce.	

LARGE PLATES

WATERSIDE CHEESEBURGER	11.95
Navigation Brewery braised onions, jalapenos, bacon, slaw, handcut chips.	
UPGRADE TO SWEET POTATO FRIES	1.5
FRIED KIMCHI CHICKEN BURGER	12.95
Crispy chicken thigh, kimchi style slaw, pickled onion, Korean glaze, handcut chips.	
UPGRADE TO SWEET POTATO FRIES	1.5
DERBYSHIRE 28 DAY AGED 8OZ RIB-EYE STEAK	18.95
Handcut chips, peas, garlic chive butter.	
ADD BONE MARROW	4
ADD GARLIC PRAWNS	4
INDIAN CHICKEN + GARBANZO CURRY POT PIE	13.95
Ginger, spices, coconut, scrunched filo pastry and crispy kale.	

SHARING BOARD

SERVED ON A GRAZING BOARD, GREAT FOR 2 OR MORE	15
Bone marrow and soldiers, Black pudding Scotch egg, Honey and soy marinated crispy chicken bites with a chilli and ginger dip, Fried Chicken slider, Minced beef and chipotle salsa taco.	

To book tables, booths and our new conservatory dining room, please go to www.waterside.bar

WATER



SMALL PLATES

POPCORN SHRIMP	6
Navigation New Dawn Pale Ale Mayonnaise.	
SALMON CAKES	7
Horseradish ketchup.	
BABY SALT + PEPPER SQUID	7
Lemon squeeze.	
PICKLED COD BITES	6
With ailoli.	
GAMBAS PIL PIL	8
Prawns in oil with garlic and chilli served sizzling.	
SOFT SHELL CRAB	8
Lemon caper butter.	

LARGE PLATES

FISH AND CHIPS	14
Mushy peas/curry sauce, tartar sauce, brown bread and butter.	
ADD BREAD + BUTTER	1.5
UPGRADE TO HAM HOCK + LEEK MUSHY PEAS GF	1.5
UPGRADE TO SWEET POTATO FRIES VE/GF	1.5
LINGUINE VONGOLE, ROASTED CHERRY TOMATOES	14
Clams, garlic, chilli, coriander, lemon squeeze.	
PAN FRIED SALMON STEAK	14
Stem broccoli, white truffle oil, crushed new potatoes.	

SHARING BOARD

SERVED ON A GRAZING BOARD, GREAT FOR 2 OR MORE	15
Popcorn shrimp, salmon cakes and horseradish ketchup, Baby squid salt and pepper squid, Pickled cod bites, Soft shell crab and lemon caper butter, Caramelised prawns and habanero chilli salsa taco.	

KITCHEN



PIZZA

Each pizza is made to order using our own fresh plum tomato sauce, before being stone-baked to perfection.

NAVIGATION 13.95

Tomato sauce, mozzarella, pulled Navigation ham, chorizo, smoked applewood cheese, chilli flakes, fresh red onion, chipotle sauce, basil.

FIRE AND SMOKE 13.95

Tomato sauce, mozzarella, fire roasted red pepper pepperoni, corn, chipotle pepper, smoked cheddar.

MARGHERITA V/VE* 9.95

Tomato sauce, mozzarella, basil and rocket pesto, basil.

FIVE FORMAGGI V 13.95

Tomato sauce, mozzarella, gorgonzola, parmesan, smoked applewood cheese, brie, oregano, black olives.

KING KOBRA 13.95

Tomato sauce, mozzarella, sun-dried tomatoes, caramelised red onions and Tandoori King prawns, topped with rocket leaves, olive oil and freshly ground black pepper.

EXTRA TOPPINGS

BLACK OLIVES, CAPERS, FRESH CHILLI, MUSHROOMS, PINEAPPLE RED ONION, ROCKET, SPINACH LEAVES, TOMATOES, SWEETCORN 1

MARINATED ANCHOVIES, BRIE, APPLEWOOD SMOKED CHEESE, CHORIZO, GORGONZOLA, MOZZARELLA, PARMESAN, PEPPERONI, MIXED PEPPERS, SUN-DRIED TOMATOES, JALAPEÑOS 1.5

BUTCHERS BACON, CHICKEN BREAST, PULLED HAM, TIGER PRAWNS, SMOKED SALMON 2

JUNIOR

JUNIOR V/VE* 6.95
Tomato sauce and mozzarella.

JUNIOR WITH PEPPERONI V 7.95
Tomato sauce, mozzarella and pepperoni.

JUNIOR WITH PINEAPPLE AND HAM V 8.95
Tomato sauce, mozzarella, pineapple and pulled ham.

SPAGHETTI WITH MEATBALLS 7
Pork or Falafal VE, tomato sauce.

COD BITES 7
Breaded chunky cod, peas, chips or mash.

TOMATO PENNE VE 5
Roasted tomato sauce, basil

ADD CHICKEN 3

ENJOY 2-4-1 ON ALL PIZZA, MONDAY TO FRIDAY 2 ~ 6PM



TACOS

We recommend a minimum 3 tacos per person.

CARAMELISED PRAWNS, HABANERO CHILLI SALSA	4
SMOKED SALMON MOUSSE, DILL CRÈME FRAICHE	4
MINCED BEEF, CHIPOTLE SALSA	4
RE-FRIED BEANS, HABA-CATE SALSA V	4
HAM HOCK, GORGANZOLA	4
CRISPY COURGETTE, MINT, YOGHURT V	4
CHICKEN TIKKA, RED CABBAGE SLAW, RAITA	4
LAMB KOFTA, SALTED ONIONS, TAHINI	4
CRISPY TOFU, SPRING ONION, SATAY SAUCE V	4

FAJITAS

Coated in a fajita seasoning mix, char-grilled and served over sautéed onions and peppers on a hot skillet with guacamole, salsa, sour cream and warm flour tortillas.

CHICKEN	14
TENDER BEEF STRIPS	14
GRILLED VEGETABLES V / VE*	12

SIDES

HANDCUT CHIPS VE	3.5
SWEET POTATO FRIES VE / GF	4
ONION RING STACK VE	3.5
GRAVY GF	2
GARLIC BREAD V	4
HOUSE SALAD VE / GF	4
HAM HOCK + LEEK MUSHY PEAS GF	4

- V** VEGETARIAN
- VE** VEGAN
- VE*** VEGAN OPTION AVAILABLE
- GF** GLUTEN FREE
- GF*** GLUTEN FREE OPTION AVAILABLE

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.
IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER WHEN ORDERING.



SWEET

CHOCOLATE BROWNIE	8
Dark chocolate sauce, chocolate ice cream.	
LEMON TART	8
Orange sorbet.	
COCONUT PANNA COTTA	8
Passion fruit coulis, coconut soil, strawberry.	

CHEESE

SELECTION OF LOCAL CHEESES WITH CRACKERS AND CHUTNEY	
1 PIECE	5
3 PIECE	9
5 PIECE	16
ADD A GLASS OF PORT	4



PUSH THE BOAT OUT SUNDAY BOTTOMLESS BRUNCH

**£30 PER PERSON
10AM ~ 2PM WITH LAST ORDERS AT 2PM**

**CHOOSE ANY BRUNCH AND THEN
GO BOTTOMLESS FOR 90MINS**

PROSECCO 0.0%, PROSECCO, BLOODY MARY, BELLINI, MIMOSA

**BOOK A TABLE, BOOTH OR EVEN OUR
NEW DINING ROOM FOR A PARTY**

