

WATERSIDE

EST. BISTRO 2004

Open 7 days a week for breakfast, lunch and dinner
Waterside Bistro, The Plains, Totnes, TQ9 5YS
01803 864069
watersidebistro.com  

Join our crew of Waterside Bistro regular passengers

We like to give our regular customers a few oar-some (ahem) treats to say thank you for visiting us often. To get them, simply ask us for a loyalty card, and you'll get points worth 10% off hot drinks and 5% off most other food and drinks.

Small bites and tapas

| | |
|--|------|
| Freshly baked bread and butter (v) | 1.50 |
| Marinated mixed olives (vg) | 3 |
| Garlic bread tear and share (v) | 4 |
| Garlic bread with melted mozzarella (v) | 5 |
| Hummus and crisp tortillas (vg) | 3 |
| Patatas bravas (vg) crispy fried potato with our spicy tomato sauce | 3.50 |

Starters (with complimentary crusty bread and butter)

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| Homemade soup of the day | 6 |
| Waterside fish soup with rouille, gruyère and croutons | 7.50 |
| Game terrine, port soaked sultanas, toasted sourdough | 7 |
| 'Fritto misto' of crisp fried calamari, fish and seafood with good garlicky aioli | 7.50 |
| Steamed local mussels served marinière or à la crème | 1/2 kilo 7.50 kilo 14 |
| Pan fried field mushrooms on toasted sourdough with garlic, parsley, balsamic and olive oil (vg) | 6.50 add bacon bites 7.50 |
| Ballotine of smoked salmon, fennel salad, caramelised orange | 8 |
| White Lake Goat's Cheese, beetroot and walnut salad (v) | 7 |

Sandwiches and wraps (served 12pm - 4pm)

Soft malted brown bread or flour tortilla wrap served with a small portion of fries and filled with tomato, salad and the filling of your choice:

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| Devon ham and chutney | 8 |
| North Devon organic cheddar (v) | 8 |
| Scottish smoked salmon and crème fraîche | 9 |
| Atlantic prawn Marie Rose | 9 |
| Devon crab mayonnaise | 9 |
| Warm bacon, lettuce and tomato | 8.50 |
| Hummus, tomato, pepper and olive (vg) | 8 |

Mains

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| Fresh fish of the day | see today's specials menu |
| Our homemade pie of the day with mash, red wine gravy and seasonal vegetables | 13 |
| Creedy Carver Devon duck two ways roast breast and shredded duck croquette: with gratin dauphinois, baby vegetables and plum jus | 18 |
| Waterside fish pie <small>(using MSC certified sustainable fish)</small> with salmon, smoked hake and pollack, cheesy mash and tomato and baby leaf salad | 14 |
| Roasted butternut squash and rocket tagliatelle with pine nuts and veggie parmesan (v) | 12 |
| Roast breast of local pheasant wrapped in pancetta with creamy polenta, porcini mushrooms and seasonal vegetables | 15 |
| Slow-cooked shin of beef with creamy smoked garlic mash, seasonal vegetables and shiraz jus | 17 |
| Trio of Devon pork sausages with creamy mash, red wine gravy, parsnip crisps and seasonal vegetables | 13 |
| Moroccan spiced vegetable tagine with peppers, apricots and prunes, couscous and mint yoghurt (v) (vg) without yoghurt | 13 |
| Spinach, mushroom and nut wellington with tomato fondue and seasonal vegetables (vg) | 14 |
| 28 day aged West Country steaks | 10 oz rump 18 6 oz fillet 20 |
| from Bridgetown Butchers with skin-on fries, grilled tomato, field mushroom and spiced garlic butter | |
| Waterside burgers Served in a classic bun with tomato, lettuce, gherkin, coleslaw and skin-on fries | |

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| 6oz Waterside Signature beef burger with cheese, bacon and onion rings | 14 |
| Hungry ..? Add an extra 6oz burger | 3 |
| Falafel burger with field mushrooms and onion rings (vg) | 13 |

Add bacon, cheese, chillies, peppercorn sauce or onion rings 1.50

SUNDAY LUNCH

Roast sirloin of West Country Beef (served 12-4)
with Yorkshire pudding and all the trimmings

Sides

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| Skin-on fries, Gratin dauphinois | 3.30 each |
| Seasonal vegetables, Rocket and parmesan salad | |
| Dressed mixed salad, Onion rings | |
| Garlic field mushrooms | |

Authentic Italian pizza

Bases made in Italy with certified Italian flours and finished by us with the finest toppings. NGCI bases are available at the 'grande' price with 85p supplement.

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| Classic margherita (v) (vg) tomato, mozzarella, oregano <small>(upgrade to vegan cheese for only 50p)</small> | piccolo 8 grande 10 |
| Diavola pepperoni, roquito peppers, jalapeños | piccolo 10 grande 12 |
| Funghi (v) marinated wild mushrooms, cherry tomatoes, rocket, pine nuts (v) | piccolo 10 grande 12 |
| Napoletana anchovies, capers, olives | piccolo 10 grande 12 |
| Ortolana (v) (vg) red peppers, onions, artichokes, mushrooms, olives <small>(upgrade to vegan cheese for only 50p)</small> | piccolo 10 grande 12 |
| Goat's cheese (v) cherry tomatoes, olives, pesto, rocket | piccolo 10 grande 12 |
| Pollo pesto chicken mushrooms, basil pesto, pine nuts | piccolo 10 grande 12 |
| Carne pepperoni ham, chicken, roquito peppers, olives | piccolo 11 grande 13 |
| Hawaiian ham, sweetcorn, pineapple | piccolo 10 grande 12 |
| Chinese five spice duck shredded duck with spring onions, plum sauce | piccolo 10 grande 12 |

Add toppings to craft your own pizza 1.50 each

Parma ham, ham, red onion, mushrooms, olives, pepperoni, sweetcorn, pineapple, rocket, cherry tomatoes, jalapeño chillies, red peppers, goat's cheese, cheddar cheese, anchovies, chicken, bacon, capers

Feeding a crowd or fancy a lazy supper at home?

Order hot pizza to take away or ready for you to pop in your oven and we'll give you 20% off the price shown

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Desserts

| | |
|--|-------------------------------------|
| Waterside warm chocolate brownie <i>with chocolate sauce, vanilla ice cream (ngci)</i> | 7 |
| Limoncello lemon posset <i>with amaretti biscuit, blackcurrant gel</i> | 7 |
| Warm seasonal fruit crumble <i>with oatly cinnamon topping and custard or vanilla ice cream</i> | 7 |
| Warm sticky toffee pudding <i>with butterscotch sauce and vanilla ice cream</i> | 7 |
| Warm Baileys bread and butter pudding <i>with vanilla ice cream</i> | 7 |
| Chocolate salted caramel tart (vg) <i>with chocolate sorbet</i> | 7.5 |
| Yarde Farm ice creams and sorbets: <i>Vanilla, chocolate, coffee, honeycomb ice cream or raspberry sorbet</i> | 1 scoop 3 2 scoop 5 3 scoop 6.5 |
| Ice cream sundae, your choice of 3 scoops <i>with chocolate sauce, cream and chocolate flake</i> | 7 |
| Affogato vanilla ice cream <i>with a shot of espresso to pour over</i> | 5 |
| Pedrogatto vanilla ice cream <i>with a glass of Pedro Ximenez to pour over</i> | 7 |
| Café Gourmand <i>A delightful way to finish your meal. A selection of sweet treats served with an espresso coffee</i> | 8 |
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Dessert wines

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| Coteaux du Layon, Chenin Blanc, Loire, France 12% <i>From the vineyards just south of Angers, specially chosen by us. A wine with aromas of dry fruit and citrus 🍷 Its balance of gentle sweetness and complex aromas are the perfect match for our lemon posset or warm fruity crumble</i> | 100ml | 6 |
| Pedro Ximenez, Triana, Spain 18% <i>Very dark, rich and opulently sweet with dried plum flavours and raisins on the nose 🍷 The full bodied sweet richness of this port combines decadently with chocolate desserts and ice creams</i> | | 8 |
| Sauternes 2015, Lafleur Mallet, Bordeaux, France 13.5% <i>Juicy, ripe sweetness 🍷 Will stand up beautifully to an indulgent sticky toffee or bread and butter pudding</i> | | 8 |

Liqueur coffees and digestifs

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| Irish coffee <i>with whiskey</i> | 6 |
| French coffee <i>with brandy</i> | |
| Coffee <i>with Baileys</i> | |
| Calypso coffee <i>with Tia Maria</i> | |
| Caribbean coffee <i>with dark rum</i> | |
| Bonnie Prince coffee <i>with Drambuie</i> | |
| Mexican coffee <i>with tequila</i> | |
| | |

Cheese and Port

A board of local cheeses including:

- White Lake Goat's Cheese, Pylle, Somerset
Medium hard with a beautiful white bloomy rind, soft texture and lactic flavour
- Devon Oke, Stockbeare Farm, Dartmoor
Creamy and crumbly cheese which is light in flavour with a subtle tangy note
- Sharpham Brie, Sharpham Dairy, Totnes
Creamy, soft and buttery, this cheese is made from Jersey cows milk which gives it a delicate floral taste.
- Devon Blue, Ticklemore Cheese, Totnes
Made by Robin Congden, this is a delicate but full flavoured blue with a moist texture

All served with homemade chutney, apple and oatcakes

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| Taylor's Late Bottled Vintage Port, Portugal (elegant) | 100ml bottle | 6 22 |
| Fonseca Guimaraens, Vintage Port, Portugal (mature) | | - 40 |

Coffee, Tea and Hot Chocolate

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| Babyccino | | 1.60 |
| Espresso | single 2 double | 2.50 |
| Macchiato | regular 2.20 large | 2.70 |
| Americano | regular 2.20 large | 2.70 |
| Cappuccino | regular 2.60 large | 3.20 |
| Caffe latte | regular 2.60 large | 3.20 |
| Flat white | | regular 2.80 |
| Mocha | regular 3.10 large | 3.50 |
| Add a flavoured syrup to any coffee | | 50p |
| <i>Vanilla, caramel, almond, cinnamon or hazelnut</i> | | |
| Hot chocolate | | 3 |
| Luxury hot chocolate <i>with cream and marshmallows</i> | | 4 |
| Speciality and fruit teas | | 2.20 |
| English breakfast and Earl Grey | | 2.20 |

We recommend

Delicious Italian cannoli biscuits filled with chocolate and hazelnut or pistachio 80p

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Food allergies

Our menu is diverse and contains a wide variety of foods, many of which may contain allergens. Prior to placing your order, please talk to your server about any food allergies (v) vegetarian (vg) vegan (ngci) no gluten containing ingredients

Happy hour specials

Take advantage of special offers on wines, beers, ciders and lagers every day, from 4pm to 6pm

Kid's menu

Feeding little ones? Take a look at our kid's menu

Private party

Menus available, please ask a member of staff for further details

Locally sourced

We're proud to source the freshest, finest food and drink from a variety of local suppliers, both in Totnes and around south Devon