



It's our 15th Birthday and to celebrate we've introduced a special birthday edition menu with a selection of our favourite classic Waterside Bistro dishes

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

- The Birthday Edition -

Small bites and tapas

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

Starters (with complimentary crusty bread and butter)

- Homemade soup of the day
- Waterside fish soup with rouille, gruyère and croutons
- Salade tricolore with tomato, mozzarella, rocket and avocado
- Crispy fried calamari with good garlicky aioli
- Moules marinière 1/2 kilo 7.50 | kilo 14 with shallots, white wine, garlic and herbs
- Antipasti plate of cured meats with olives, mozzarella and vegetables
- Simple plate of smoked salmon with crème fraîche, pink peppercorns and dressed leaves
- Grilled goat's cheese on focaccia with rocket, sundried tomato and pesto (v)
- Potted Devon crab with Atlantic prawns and Marie Rose sauce

Sandwiches (served 12pm - 3pm)

- Soft malted brown bread served with a small portion of fries and filled with tomato, salad and the filling of your choice:
- Devon ham and chutney
 - Mature cheddar and chutney (v)
 - Scottish smoked salmon and crème fraîche
 - Atlantic prawn Marie Rose
 - Devon crab mayonnaise
 - Warm bacon, lettuce and tomato
 - Hummus, tomato, pepper and olive (vg)

Mains

- 1.50 Fresh fish of the day see today's specials menu
- 3 Our homemade pie of the day 14
with mash, red wine gravy and seasonal vegetables
- 4 Confit duck leg 16
with spring onion mash, five spice plum sauce and vegetables
- 5
- 3.50 Waterside fish pie (using MSC certified sustainable fish) 15
with salmon, smoked hake and pollock, cheesy mash and tomato and baby leaf salad
- 3.50
- Penne pasta 13
with pesto, parmesan, rocket and roast cherry tomatoes (v)
- Escalope of chicken 16
with Parma ham, gruyère cheese, dauphinoise, madeira jus and seasonal vegetables
- Slow cooked lamb shoulder Spanish-style 15
with paprika, peppers, patatas bravas and vegetables
- Home cooked ham 13
a thick slice of home cooked Devon ham with sauce charcutière, parsley mash and vegetables
- Moroccan spiced vegetable tagine 14
with peppers, apricots and prunes, couscous and mint yoghurt (v) (vg) without yoghurt
- 28 day aged West Country steaks 10 oz rump 18 | 6 oz fillet 20
from Bridgetown Butchers with skin-on fries, rocket, sun dried tomato, parmesan and aioli
- Waterside signature beef burger 14
served in a classic bun with cheese, bacon, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries
- Falafel burger 13
served in a classic bun with field mushrooms, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries (vg)

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

Add an extra burger or falafel 3

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Sides

- 3.50 each Skin-on fries; gratin dauphinoise; 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.

- Classic margherita (v) (vg) piccolo 9 | grande 11
tomato, mozzarella, oregano (upgrade to vegan cheese for only 50p)
- Diavola piccolo 11 | grande 13
pepperoni, roquito peppers, jalapeños
- Funghi (v) piccolo 11 | grande 13
field mushrooms, cherry tomatoes, rocket, pine nuts (v)
- Napoletana piccolo 11 | grande 13
anchovies, capers, olives
- Vegetarian (v) (vg) piccolo 11 | grande 13
red peppers, onions, corn, mushrooms, olives (upgrade to vegan cheese for only 50p)
- Goat's cheese (v) piccolo 11 | grande 13
cherry tomatoes, olives, pesto, rocket
- Pollo pesto piccolo 11 | grande 13
chicken, mushrooms, basil pesto, pine nuts
- Carne piccolo 12 | grande 14
pepperoni, ham, chicken, roquito peppers, olives
- Hawaiian piccolo 11 | grande 13
ham, sweetcorn, pineapple
- Chinese five spice duck piccolo 11 | grande 13
shredded duck with spring onions, plum sauce
- Frutti di mare piccolo 12 | grande 14
mozzarella, crème fraîche, smoked salmon, prawns, anchovies, capers, peppers, rocket
- Quattro formaggio piccolo 12 | grande 14
blue, brie, goat's, mozzarella, red onion

Add toppings to craft your own pizza from 50p

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

- The Birthday Edition -

Desserts

- Waterside warm chocolate brownie with chocolate sauce, vanilla ice cream (ngci) 7
- Crème brûlée with real vanilla and homemade shortbread 7
- Warm seasonal fruit crumble with oatly cinnamon topping and custard or vanilla ice cream 7
- Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream 7
- Warm Baileys bread and butter pudding with vanilla ice cream 7
- Flourless chocolate torte with caramel sauce and blackcurrant sorbet 7
- Rhubarb clafoutis with pouring cream 7
- Yarde Farm ice creams and sorbets: 1 scoop 3 | 2 scoop 5 | 3 scoop 6.5
Vanilla, chocolate, coffee, honeycomb ice cream or raspberry sorbet
- Ice cream sundae, your choice of 3 scoops with chocolate sauce, cream and chocolate flake 7
- Affogato vanilla ice cream with a shot of espresso to pour over 5
- Pedrogatto vanilla ice cream with a glass of Pedro Ximenez to pour over 7

Dessert wines

- Coteaux du Layon, Chenin Blanc, Loire, France 12% 100ml 6
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 is the perfect match for our warm fruity crumble
- Pedro Ximenez, Triana, Spain 18% 8
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
- Sauternes 2015, Lafleur Mallet, Bordeaux, France 13.5% 8
Juicy, ripe sweetness 🍷 Will stand up beautifully to an indulgent sticky toffee or bread and butter pudding

Liqueur coffees and digestifs

- Irish coffee with whiskey 7
- French coffee with brandy 7
- Coffee with Baileys 7
- Calypso coffee with Tia Maria 7
- Caribbean coffee with dark rum 7
- Bonnie Prince coffee with Drambuie 7
- Mexican coffee with tequila 7

Cheese and port

- Cheese board with Devon blue, Cornish brie, goat's cheese and mature cheddar, served with crusty bread, oatcakes and chutney 9
- Taylor's Late Bottled Vintage Port, Portugal (elegant) 100ml | bottle 6 | 22
- Fonseca Guimaraens, Vintage Port, Portugal (mature) - | 40

Coffee, tea and hot chocolate

- Babyccino 1.60
- Espresso single 2 | double 2.50
- Macchiato regular 2.20 | large 2.70
- Americano regular 2.50 | large 3
- Cappuccino regular 3 | large 3.50
- Caffe latte regular 3 | large 3.50
- Flat white regular 3
- Mocha regular 3.30 | large 3.80
- Add a flavoured syrup to any coffee** 50p
Vanilla, caramel, almond, cinnamon or hazelnut
- Hot chocolate 3.50
- Luxury hot chocolate with cream and marshmallows 4.50
- Speciality and fruit teas 2.50
- English breakfast and Earl Grey 2.50
- We recommend**
- Delicious Italian cannoli biscuits filled with chocolate and hazelnut or pistachio* 1

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