



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  
 01803 864069 | watersidebistro.com [t](#) [f](#)

**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) 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) 3.50

### Starters (with complimentary crusty bread and butter)

- Homemade soup of the day 6
- Waterside fish soup with rouille, gruyère and croutons 7.50
- Salade tricolore with tomato, mozzarella, rocket and avocado starter 7 | main 13
- Crispy fried calamari with good garlicky aioli 7.50
- Moules marinière with shallots, white wine, garlic and herbs 1/2 kilo 7.50 | kilo 14
- Antipasto plate of cured meats with olives, mozzarella and vegetables starter 8 | main 14
- Simple plate of smoked salmon with crème fraîche, pink peppercorns and dressed leaves 8
- Grilled goat's cheese on focaccia with rocket, sundried tomato and pesto (v) 8
- Potted Devon crab with Atlantic prawns and Marie Rose sauce 9

### 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 8
  - Mature cheddar and chutney (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

- Fresh fish of the day see today's specials menu
- Our homemade pie of the day with mash, red wine gravy and seasonal vegetables 14
- Confit of Creedy Carver duck leg with gratin dauphinoise, red wine gravy and seasonal vegetables 14
- Waterside fish pie (using MSC certified sustainable fish) with salmon, smoked hake and pollock, cheesy mash and tomato and baby leaf salad 15
- Penne pasta with pesto, parmesan, rocket and roast cherry tomatoes (v) 13
- Lemon and oregano chicken Caesar salad with crispy cos, croutons, anchovies and parmesan 14
- Spanish-style slow cooked lamb shoulder with peppers and smoked paprika, creamy mash and seasonal vegetables 17
- Trio of award winning Devon sausages with mash, gravy and seasonal vegetables 13
- Moroccan spiced vegetable tagine with peppers, apricots and prunes, couscous and mint yoghurt (v) (vg) without yoghurt 14
- Seafood plate of Devon crab, smoked salmon, prawns and smoked mackerel with mixed salad, coleslaw and crusty bread 16
- 8oz West Country sirloin steak from Bridgetown Butchers with skin-on fries, sundried tomato, rocket and parmesan salad, and aioli 19
- Waterside signature beef burger served in a classic bun with cheese, bacon, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries 14
- Falafel burger served in a classic bun with vegan cheese, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries (vg) 14
- Add bacon, cheese, chillies, peppercorn sauce or onion rings 1.50
- Add an extra burger or falafel 3

### Sides

- Skin-on fries; gratin dauphinoise; seasonal vegetables; rocket and parmesan salad; dressed mixed salad; onion rings 3.50 each

### 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) tomato, mozzarella, oregano (upgrade to vegan cheese for only 50p) piccolo 9 | grande 11
- Diavola pepperoni, roquito peppers, jalapeños piccolo 11 | grande 13
- Funghi (v) field mushrooms, cherry tomatoes, rocket, pine nuts (v) piccolo 11 | grande 13
- Napoletana anchovies, capers, olives piccolo 11 | grande 13
- Vegetarian (v) (vg) red peppers, onions, corn, mushrooms, olives (upgrade to vegan cheese for only 50p) piccolo 11 | grande 13
- Goat's cheese (v) cherry tomatoes, olives, pesto, rocket piccolo 11 | grande 13
- Pollo pesto chicken, mushrooms, basil pesto, pine nuts piccolo 11 | grande 13
- Carne pepperoni, ham, chicken, roquito peppers, olives piccolo 12 | grande 14
- Hawaiian ham, sweetcorn, pineapple piccolo 11 | grande 13
- Chinese five spice duck shredded duck with spring onions, plum sauce piccolo 11 | grande 13

- 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



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**- The Birthday Edition -**

**Homemade desserts**

**Waterside chocolate brownie**  
with chocolate sauce, vanilla ice cream (ngci)

**Crème brûlée**  
with real vanilla and homemade shortbread

**Seasonal fruit crumble**  
with oatly cinnamon topping and custard or vanilla ice cream  
(can be made vegan with our homemade granola topping and raspberry sorbet vg)

**Sticky toffee pudding**  
with butterscotch sauce and vanilla ice cream

**Baileys bread and butter pudding**  
with vanilla ice cream

**Lemon, almond and polenta cake**  
with strawberries and clotted cream (ngci)

**Yarde Farm ice creams and sorbets:** 1 scoop 3 | 2 scoop 5 | 3 scoop 6.5  
Vanilla, chocolate, strawberry,  
honeycomb ice cream or raspberry sorbet

**Ice cream sundae, your choice of 3 scoops**  
with chocolate sauce, cream and chocolate flake

**Affogato vanilla ice cream**  
with a shot of espresso to pour over

**Pedrogatto vanilla ice cream**  
with a glass of Pedro Ximenez to pour over

**Liqueur coffees and digestifs**

7 Irish coffee with whiskey

French coffee with brandy

7 Coffee with Baileys

Calypso coffee with Tia Maria

7 Caribbean coffee with dark rum

Bonnie Prince coffee with Drambuie

7 Mexican coffee with tequila

**Dessert wines and port**

7 Coteaux du Layon, Chenin Blanc, Loire, France 12% 100ml | 1/2 | bottle 6 | - | 20

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

5 Pedro Ximenez, Triana, Spain 18% 8 | 20 | -

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

7 Sauternes 2015, Lafleur Mallet, Bordeaux, France 13.5% 8 | 20 | -

Juicy, ripe sweetness. Will stand up beautifully to an indulgent sticky toffee or bread and butter pudding

7 Taylor's Late Bottled Vintage Port, Portugal 6 | - | 22

An elegant and stylish nose combines intense blackcurrant and cherry aromas with subtle notes of liquorice and spice

7 Fonseca Guimaraens, Vintage Port, Portugal - | - | 40

A mature vintage port that still has wonderful richness, opulent

**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