

- The Summer Edition -

Small bites and tapas

Freshly baked bread and butter (V)	1.50
Marinated mixed olives (VG)	3
Garlic bread tear and share (V) with melting mozzarella (V)	4
Hummus and crisp tortillas (VG)	5
	3.50

Starters (with complimentary crusty bread and butter)

Tomato and roasted red pepper soup (VG)	6
Waterside fish soup with rouille, gruyère and croutons	7.50
Salade tricolore with tomato, mozzarella, rocket and avocado (V) (VG) with vegan cheese	7
Crispy fried calamari served with good garlicky aioli	7.50
Moules marinière with shallots, white wine, garlic and herbs	1/2 kilo 7.50
Antipasto plate of cured meats with black olives, mozzarella, rocket and red peppers	8
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

Confit of Creedy Carver duck leg with gratin dauphinois and crisp green salad	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 tomato and roasted red pepper sauce with black olives, goat's cheese and rocket (V) (VG) with vegan cheese	13
Lemon and oregano chicken Caesar salad with crispy cos, croutons, anchovies and parmesan	14
Salade tricolore with tomato, mozzarella, rocket and avocado (V) (VG) with vegan cheese	13
Antipasto plate of cured meats with black olives, mozzarella, rocket and red peppers	14
Trio of award winning Devon sausages with mash, gravy and seasonal vegetables	13
Moroccan spiced vegetable tagine peppers, apricots and prunes, couscous and mint yoghurt (V) (VG) without yoghurt	14
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 in a classic bun cheese, bacon, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries	14
Falafel burger in a classic bun vegan cheese, onion rings, tomato, lettuce, gherkin, coleslaw and skin-on fries (VG)	14
Add bacon, cheese, chillies or onion rings	1.50
Add an extra burger or falafel	3

Seafood mains (each served with french fries and mixed salad)

Moules marinière	kilo 14
Grilled sea bass fillets finished with garlic butter	18
Seafood plate of Devon crab, smoked salmon, prawns and smoked mackerel with coleslaw	16
Whole grilled Cornish sardines (MSC-certified sustainable) finished with garlic butter	14
Fresh local lobster	market price

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 - extra 50p)	piccolo 9 grande 11
Diavola pepperoni, roquito peppers, jalapeños	piccolo 11 grande 13
Funghi (V) field mushrooms, cherry tomatoes, rocket, pine nuts	piccolo 11 grande 13
Napoletana anchovies, capers, olives	piccolo 11 grande 13
Vegetarian (V) (VG) red peppers, onions, sweetcorn, mushrooms, olives (upgrade to vegan cheese - extra 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
ham; red onion; mushrooms; olives; pepperoni; sweetcorn; pineapple; rocket; cherry tomatoes; jalapeño chillies; red peppers; goat's cheese; cheddar cheese; anchovies; chicken; capers	

Take away pizza (hot or ready to cook) - save 20%

Sides

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



It's our 15th Birthday this year and to celebrate we've introduced a special edition menu featuring 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. Get points worth 10% off hot drinks and 5% off most other food and drinks.

- The Summer Edition -

Homemade desserts

- Waterside chocolate brownie 7
with chocolate sauce, vanilla ice cream (NGCI)
- Crème brûlée 7
with real vanilla and homemade shortbread (NGCI) without shortbread
- Summer fruit pudding 7
with strawberries and clotted cream (VG) with vegan ice cream
- Sticky toffee pudding 7
with butterscotch sauce and vanilla ice cream
- Warm bread and butter pudding 7
with vanilla ice cream
- Yarde Farm ice creams and sorbets: 1 scoop 3 | 2 scoop 5 | 3 scoop 6.5
Vanilla, vegan vanilla, chocolate, strawberry, honeycomb ice cream or raspberry sorbet
- Ice cream sundae, your choice of 3 scoops 7
with chocolate sauce, cream and chocolate flake
- Affogato vanilla ice cream 5
with a shot of espresso to pour over
- Pedrogatto vanilla ice cream 7
with a glass of Pedro Ximenez to pour over

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

Dessert wines and port

- 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 summer fruit pudding.
- Pedro Ximenez, Triana, Spain 18% 7
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.
- 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.
- 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.
- 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-6pm

Kids' menu

Feeding little ones? Take a look at our kids' menu

Private party

Menus available, please ask 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