

- 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
Vanilla, vegan vanilla, chocolate, strawberry, (2 scoops) 5
honeycomb ice cream or raspberry sorbet (3 scoops) 6.5
- 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

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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. Get points worth 10% off hot drinks and 5% off most other food and drinks.

Dessert wines and port

100ml | 1/2 | bottle

- Coteaux du Layon**
Chenin Blanc, Loire, France 12% 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% 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.



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Liqueur coffees and digestifs 7

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

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Coffee

- 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

Tea

- Speciality and fruit teas 2.50
- English breakfast and earl grey 2.50

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Hot chocolate

- Hot chocolate 3.50
- Luxury hot chocolate *with cream and marshmallows* 4.50

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We recommend

- Italian cannoli biscuits 1
filled with chocolate and hazelnut or pistachio

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