

## All Day Favourites Available from 8am until 5.00pm

<b>All day breakfast</b> 1 fried egg, 2 bacon, 2 sausages & beans	<b>6.75</b>
<b>Two bacon, fried egg &amp; chips</b> <small>NGCI option available</small>	<b>6.75</b>
<b>Two fried egg &amp; chips</b> <small>v NGCI option available</small>	<b>5.25</b>
<b>Two sausages, fried egg &amp; chips</b>	<b>6.75</b>
<b>Wiltshire cut ham, fried egg &amp; chips</b> <small>NGCI option available</small>	<b>8.45</b>
<b>Waterfront eggs Benedict</b> <small>NGCI option available</small> Two free range poached eggs on Wiltshire ham and hollandaise sauce on a toasted English muffin	<b>5.50</b>
<b>Waterfront eggs Royale</b> <small>NGCI option available</small> Two free range poached eggs, smoked salmon and hollandaise sauce on a toasted English muffin	<b>6.75</b>
<b>Beans or mushrooms &amp; toast</b> <small>v NGCI option available</small>	<b>3.95</b>
<b>Two poached free range eggs &amp; toast</b> <small>v NGCI option available</small>	<b>4.25</b>
<b>Two fried free range eggs &amp; toast</b> <small>v NGCI option available</small>	<b>4.25</b>
<b>Bacon or sausage sandwich</b>	<b>4.25</b>
<b>2 slices of toast with butter &amp; marmalade</b> <small>v</small>	<b>2.25</b>

## Baguettes Available until 5.00pm

Fillings: chicken mayonnaise, egg mayonnaise, Cheddar, tuna mayonnaise, bacon, sausage, hummus, brie, Wiltshire ham, cream cheese light,

**White & brown baguettes available**

Please note, different fillings are charged at different rates

One filling from	<b>6.50</b>
Two fillings from	<b>7.25</b>

## Melts Available until 5.00pm

Oven baked filled baguettes with melted Emmental cheese

<b>Bacon</b>	<b>7.95</b>
<b>Tuna Mayo</b>	<b>7.95</b>
<b>Chicken Mayo</b>	<b>7.95</b>

## Toasted Sandwiches Available until 5.00pm

Available on white or multi seeded brown bread served with a leaf garnish

<b>Wiltshire ham &amp; mature cheddar cheese</b> <small>NGCI option available</small>	<b>5.75</b>
<b>Brie, bacon &amp; cranberry sauce</b> <small>NGCI option available</small>	<b>5.95</b>
<b>Mature cheddar &amp; caramelised onion</b> <small>v NGCI option available</small>	<b>5.95</b>
<b>Sliced mozzarella, tomato &amp; pesto</b> <small>v NGCI option available</small>	<b>5.95</b>

## Drinks

<b>Tea</b> per person from	<b>2.10</b>	<b>Flavoured milk steamers</b> from	<b>2.40</b>
<b>Speciality teas</b> per person from	<b>2.40</b>	<b>Carton of Ribena</b>	<b>1.80</b>
<b>Filter coffee</b> from	<b>2.30</b>	<b>Soft drinks &amp; fruit juices</b> from	<b>2.10</b>
<b>Cappuccino/Latte</b> from	<b>2.80</b>	<b>Milkshakes</b> from	<b>2.50</b>
<b>Americano</b> from	<b>2.70</b>	<b>Still/Sparkling water</b> from	<b>1.80</b>
<b>Mochaccino</b> from	<b>2.95</b>	<b>Bottled beer/cider</b> from	<b>3.75</b>
<b>Espresso</b> from	<b>1.90</b>	<b>Spirits</b> 25ml from	<b>2.75</b>
<b>Hot chocolate</b>	<b>2.95</b>	<b>Draught beer</b> per pint from	<b>4.00</b>
<b>Add cream, syrup or marshmallows</b> from	<b>0.40</b>	<b>Pressés/Fentimans/Luscombe &amp; organic drinks</b> from	<b>2.65</b>

## Wines

	Glass 175ml	Glass 250ml	Bottle 75cl
<b>WHITE WINES</b>			
<b>Cuvée Jean-Paul Gascogne Blanc de Blancs Sec</b> , France Aromatic, fresh and dry	<b>4.95</b>	<b>5.95</b>	<b>16.95</b>
<b>Sauvignon Blanc</b> , Sierra Grande, Chile Vibrant, dry, lemony sauvignon	<b>4.95</b>	<b>5.95</b>	<b>16.95</b>
<b>Pinot Grigio</b> , Sanvignilio, Venezia, Italy Flavourful, tangy dry Pinot with apple and citrus notes	<b>5.25</b>	<b>6.25</b>	<b>17.95</b>
<b>Chardonnay</b> Araldica, Piemonte, Italy Unoaked chardonnay, a fresh, round mix of melon and citrus flavours	<b>5.50</b>	<b>6.50</b>	<b>18.50</b>
<b>Marlborough Sauvignon Blanc</b> , Moko Black, New Zealand Aromatic, gooseberry and tropical flavours and a full crisp palate	<b>6.50</b>	<b>7.50</b>	<b>22.25</b>
<b>Gavi La Battistina</b> , Piemonte, Italy Juicy, textured, with weighty fruit and a zippy, mouthwatering feel	<b>6.95</b>	<b>7.95</b>	<b>23.50</b>
<b>Chablis La Colombe</b> , Boutinot, France Characterful, good body and tangy, steely finish			<b>25.50</b>

## RED WINES

<b>Cuvée Jean-Paul Vaucluse Rouge</b> , Rhone, France Light and flavoursome with ample, spicy, sweet juicy fruit	<b>4.95</b>	<b>5.95</b>	<b>16.95</b>
<b>Merlot</b> , Sierra Grande, Chile Ripely earthy, plummy rich character with good structure	<b>4.95</b>	<b>5.95</b>	<b>16.95</b>
<b>Shiraz</b> , Cape Heights, South Africa Generous, mouthfilling liquor, rich in red and black fruits	<b>5.50</b>	<b>6.50</b>	<b>18.75</b>
<b>Rioja Vega Piedra</b> , Bodegas Serres, Spain Light and plummy, with a long and juicy yet smooth finish	<b>6.50</b>	<b>7.50</b>	<b>21.75</b>
<b>Malbec</b> Nieto, Argentina Vibrant and well structured, full bodied, rich and warming with fleshy black fruit, plums and cherries	<b>6.95</b>	<b>7.95</b>	<b>23.50</b>
<b>Fleurie La Madone</b> , Reine de l'Arenite, Beaujolais, France Fleshy, luscious red berry fruit flavours, light but classy			<b>24.95</b>

## ROSÉ WINES

<b>Cuvée Jean-Paul Gascogne Rosé</b> , France Soft, red berry flavours, dry with a refreshing finish	<b>4.95</b>	<b>5.95</b>	<b>16.95</b>
<b>Blush Pinot Grigio</b> , Sanvignilio, Venezia, Italy Elegant salmon pink rosé with juicy summer fruits and an off-dry finish	<b>5.25</b>	<b>6.25</b>	<b>17.95</b>

## FIZZ

	Glass 125ml		
<b>Prosecco</b> , Le Dolci Colline, Adria Vini, Italy Gently fruity fizz, delicate, lively and refreshing	<b>5.25</b>		<b>23.95</b>
<b>Champagne Gremillet</b> , Brut Selection, France Crisp, elegant, balanced and an attractive creamy style			<b>39.00</b>
<b>Rosé Champagne Gremillet</b> , Brut NV, France Ripe strawberry and vanilla with classic biscuity flavours			<b>42.00</b>

*Wine available in a 125ml measure on request*

# WATERFRONT CAFÉ

BAR-BISTRO

Join our Reward Club today

[f](#) waterfrontcafebenson [@waterfront\\_cafe](#)

01491 833732

info@waterfrontcafe.co.uk

www.waterfrontcafe.co.uk

v Suitable for vegetarian NGCI No gluten containing ingredients. All eggs are free range eggs.

All items may contain nuts or nut derivatives and other allergens. All tips are kept by our team. Some items may come with balsamic glaze. Please make staff aware of any food allergies or dietary restrictions. All prices include VAT at the current rate but are subject to change.

## Intros

<b>Mixed nuts</b>	<b>2.95</b>
<b>Marinated olives</b>	<b>3.75</b>
<b>Nachos</b> with salsa dip <b>NGCI</b>	<b>3.25</b>
<b>Rustic bread board</b> with olive oil & balsamic vinegar	<b>2.95</b>
<b>Hummus</b> with rustic bread	<b>3.50</b>
<b>Chilli bar mix</b>	<b>2.75</b>
<b>Crudités &amp; dips</b> carrot, cucumber & celery strips with hummus & tzatziki <b>NGCI</b>	<b>4.95</b>

## Starters, Lights & Sharing

<b>Garlic bread</b> <b>V</b>	<b>3.95</b>
<b>Garlic flat bread</b> <b>V</b> with caramelised onion & melted cheese	<b>4.95</b>
<b>Freshly made soup</b> with multi seeded brown or white roll	<b>4.95</b>
<b>Breaded camembert bites</b> <b>V</b> with a red pepper chilli jam	<b>5.75</b>
<b>Scottish smoked salmon</b> with buttered wholemeal bread	<b>5.95</b>
<b>Chicken and apricot terrine</b> with spiced fruit chutney & toasted rustic bread	<b>6.50</b>
<b>Tempura king prawns</b> with a sweet chilli dipping sauce	<b>6.50</b>
<b>Goats' cheese</b> <b>V</b> and caramelised onion tartlet	<b>6.25</b>
<b>Mushrooms</b> <b>V</b> in a garlic & cream sauce with rustic bread	<b>6.75</b>
<b>Whole baked camembert</b> <b>V</b> with a red pepper chilli jam & rustic roll	<b>7.50</b>
<b>Mediterranean Mezze</b> <b>V</b> Hummus, tzatziki, feta, olives, Piquillo peppers & Italian style bread	<b>12.95</b>
<b>Antipasti of cured meats</b> with mixed olives, marinated tomatoes, balsamic glazed leaves & freshly baked rustic bread	<b>15.25</b>
<b>Waterfront fish platter</b> Smoked trout, smoked salmon, prawn & crayfish cocktail, horseradish dip, lemon mayonnaise & rustic bread	<b>16.30</b>

## Nachos

All served with soured cream & guacamole

<b>Waterfront nachos</b> <b>V NGCI</b> Tortilla chips, salsa, jalapeño peppers & melted cheese	<b>9.50</b>
<b>Chicken nachos</b> <b>NGCI</b> Tortilla chips, salsa, jalapeño peppers, chicken & melted cheese	<b>10.35</b>
<b>Beef chilli nachos</b> <b>NGCI</b> Tortilla chips topped with beef chilli, jalapeño peppers & melted cheese	<b>10.95</b>
<b>Vegetarian chilli nachos</b> <b>V NGCI</b> Tortilla chips topped with vegetarian chilli, jalapeño peppers & melted cheese	<b>10.95</b>

## Speciality Sandwiches

Served in a multi seeded brown or white roll, house chips & leaf garnish

<b>Waterfront club</b> chicken, bacon, egg mayonnaise & tomato	<b>9.25</b>
<b>Wiltshire ham &amp; Cheddar cheese</b> with a onion & tomato chutney	<b>8.95</b>
<b>Prawns &amp; smoked salmon</b> with a lime & dill mayonnaise	<b>9.95</b>
<b>Hummus</b> with Piquillo peppers, mixed leaves & sliced tomato <b>V</b>	<b>8.75</b>
<b>Posh fish sandwich</b> home battered cod fingers with rocket & lemon mayonnaise	<b>9.95</b>

## Meat & Fish

<b>Sirloin steak</b> 225g	<b>18.25</b>
<b>Rib eye steak</b> 285g Served with house chips & salad <b>NGCI</b> option available	<b>19.50</b>

<b>Prime butcher's gammon steak</b> With two free range eggs & house chips <b>NGCI</b> option available	<b>13.50</b>
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<b>Waterfront chargrilled chicken</b> <i>most of bones removed</i> Chicken joint chargrilled plain with a choice of rub or sauce, served with house chips <b>NGCI</b> option available	<b>13.85</b>
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<b>Piri piri</b>	<b>Cajun spice</b>
<b>Honey &amp; mustard glaze</b>	<b>Garlic butter &amp; herb</b>
<b>Sea salt &amp; cracked black pepper</b>	<b>Sweet chilli sauce</b>
<b>Aioli</b>	<b>BBQ sauce</b>

Supplied by our local butcher Carl Woods Butchers Ltd of Sonning Common

<b>Homemade chicken pie</b> Chicken, asparagus & tarragon pie with new potatoes, cabbage, carrots, leek & pea mix	<b>13.25</b>
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<b>Homemade cottage pie</b> <b>NGCI</b> With cabbage, carrots, leek & pea mix	<b>11.75</b>
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<b>Homemade curry of the day</b> With rice & naan bread	<b>11.95</b>
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<b>Beef chilli</b> <b>NGCI</b> Homemade beef chilli & wild rice	<b>11.95</b>
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<b>Vegetarian chilli</b> <b>V NGCI</b> Homemade with vegetarian mince, mixed vegetables & wild rice	<b>11.95</b>
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<b>Breaded plaice fillet</b> With house chips, salad and tartare sauce	<b>13.45</b>
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<b>Homemade fish cakes</b> With salad & sweet chilli sauce	<b>10.35</b>
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<b>Homemade beer battered cod fillet</b> With house chips, mushy peas & tartare sauce	<b>11.95</b>
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<b>Breaded scampi</b> With house chips, salad & tartare sauce	<b>12.95</b>
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## Gourmet Burgers

All served in a multi seeded brown or white roll, house chips & leaf garnish

<b>Waterfront homemade beef burger</b> 170g chargrilled prime beef steak & house seasoning	<b>10.50</b>
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<b>Chicken burger</b> <b>NGCI</b> option available Chargrilled fresh chicken breast	<b>10.50</b>
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<b>Homemade lamb burger</b> 170g chargrilled lamb & mixed spices	<b>10.50</b>
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<b>Waterfront vegetarian burger</b> <b>V NGCI</b> option available Whole flat mushroom topped with Piquillo peppers and melted three cheese mix, served with tomato salsa	<b>8.95</b>
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Add a topping, sauce or relish to your burger

<b>Bacon &amp; melted cheese</b>	<b>1.50</b>
<b>Melted cheese</b>	<b>1.00</b>
<b>Jalapeño peppers, onion &amp; melted cheese</b>	<b>1.50</b>
<b>Soured cream &amp; mint, chunky tomato salsa, BBQ sauce, aioli</b>	each <b>0.75</b>
<b>Cajun spices</b>	<b>0.50</b>

Discretionary 10% service charge will be added to evening bistro service and tables of 6 or more during day service when table service provided.

## Salads

Add a multi seeded brown or white rustic roll for 95p **NGCI** option available

<b>Halloumi salad</b> <b>V NGCI</b> Grilled Halloumi, butternut squash, roasted peppers, red skinned radish, sunflower seeds & mixed leaves with a citrus dressing	<b>12.75</b>
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<b>Warm goats' cheese</b> <b>V NGCI</b> With beetroot, tomato, cucumber, walnuts & mixed leaves drizzled with nut oil	<b>12.50</b>
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<b>Prawn &amp; smoked salmon</b> <b>NGCI</b> With tomato, cucumber & mixed leaves with a dill & lime mayonnaise	<b>13.50</b>
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<b>Waterfront Caesar salad</b> Cold chicken and bacon, croutons, mixed leaves, tomatoes, cucumber, Caesar dressing & parmesan	<b>12.50</b>
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## Pasta

<b>Traditional lasagne</b> Layered pasta, minced beef, cheese sauce & salad	<b>11.25</b>
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<b>Penne pasta</b> <b>NGCI</b> With bacon, onions, mushrooms and cream sauce	<b>11.95</b>
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<b>Penne pasta</b> <b>V NGCI</b> With Butternut squash, roasted peppers, spinach in a tomato & cream sauce and crushed walnuts	<b>11.95</b>
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## French Bread Pizza

Homemade French bread oven cooked pizzas

<b>Three cheeses</b> with thick sliced tomato <b>V</b>	<b>8.45</b>
<b>Crispy bacon</b> with mushroom & cheese	<b>9.85</b>
<b>Goats' cheese</b> with mozzarella, Cheddar & caramelised red onions <b>V</b>	<b>9.85</b>

## Extras

<b>House chips</b>	<b>2.95</b>	<b>New potatoes</b>	<b>2.75</b>
<b>House chips &amp; melted cheese</b>	<b>3.75</b>	<b>Tomato &amp; onion salad</b>	<b>2.25</b>
<b>Cabbage, carrots, leek &amp; pea mix</b>	<b>2.95</b>	<b>Mixed salad</b>	<b>2.95</b>
<b>Large rustic roll &amp; butter</b>	<b>0.95</b>	<b>Garden peas</b>	<b>2.25</b>
<b>Peppercorn sauce</b>	<b>1.95</b>	<b>Onion rings</b>	<b>2.95</b>
<b>Rocket, parmesan &amp; Caesar dressing</b>	<b>2.95</b>	<b>House coleslaw mixed with mayo</b>	<b>1.95</b>

## Puds, Cheeses & Cakes

\*Served with custard, ice cream or clotted cream

<b>Homemade bread &amp; butter pudding*</b>	<b>5.50</b>
<b>Homemade fruit crumble*</b>	<b>5.50</b>
<b>White chocolate &amp; raspberry cheesecake*</b>	<b>6.25</b>
<b>Belgian chocolate fondant*</b>	<b>5.50</b>
<b>Apple pie*</b>	<b>5.50</b>
<b>Treacle sponge pudding* NGCI</b>	<b>5.50</b>
<b>Mixed berry Eton Mess NGCI</b>	<b>5.25</b>
<b>Special desserts / Sorbet</b> please see blackboard	from <b>5.25</b>
<b>Luxury ice cream with chocolate or strawberry sauce</b>	<b>4.25</b>
<b>Belgian waffle</b> with banana, luxury ice cream & chocolate sauce	<b>5.95</b>
<b>Greek yoghurt with banana &amp; honey NGCI</b>	<b>3.50</b>
<b>Greek yoghurt with granola &amp; mixed berries</b>	<b>3.95</b>
<b>European cheese board</b> served with biscuits & tomato & onion chutney	<b>8.25</b>
<b>Homemade cakes &amp; NGCI cakes available</b>	from <b>2.50</b>