

All Day Favourites Available from 8am until 4.00pm

All day breakfast 1 fried egg, 2 bacon, 2 sausages & beans	6.85
Two bacon, fried egg & chips <small>NGCI option available</small>	6.95
Two fried egg & chips <small>v NGCI option available</small>	5.35
Two sausages, fried egg & chips	6.95
Wiltshire cut ham, fried egg & chips <small>NGCI option available</small>	8.50
Waterfront eggs Benedict <small>NGCI option available</small> Two free range poached eggs on Wiltshire ham and hollandaise sauce on a toasted English muffin	5.50
Waterfront eggs Royale <small>NGCI option available</small> Two free range poached eggs, smoked salmon and hollandaise sauce on a toasted English muffin	6.75
Beans or mushrooms & toast <small>v NGCI option available</small>	3.95
Two poached free range eggs & toast <small>v NGCI option available</small>	4.35
Two fried free range eggs & toast <small>v NGCI option available</small>	4.35
Bacon or sausage sandwich	4.35
2 slices of toast with butter & marmalade <small>v</small>	2.25

Baguettes Available 11am until 4pm

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	6.50
Two fillings from	7.25

Melts Available 11am until 4.00pm

Oven baked filled baguettes with melted Emmental cheese

Bacon	7.95
Tuna Mayo	7.95
Chicken Mayo	7.95

Toasted Sandwiches Available 11am until 4pm

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

Wiltshire ham & mature cheddar cheese <small>NGCI option available</small>	5.95
Brie, bacon & cranberry sauce <small>NGCI option available</small>	6.25
Mature cheddar & caramelised onion <small>v NGCI option available</small>	5.95
Sliced mozzarella, tomato & pesto <small>v NGCI option available</small>	5.95

Drinks

Tea per person from	2.20	Flavoured milk steamers from	2.40
Speciality teas per person from	2.50	Carton drinks	from 1.85
Filter coffee	from 2.30	Soft drinks & fruit juices	from 2.25
Cappuccino/Latte	from 2.80	Milkshakes	from 2.50
Americano	from 2.70	Still/Sparkling water	from 1.80
Mochaccino	from 2.95	Bottled beer/cider	from 3.75
Espresso	from 1.90	Spirits 25ml	from 2.75
Hot chocolate	2.95	Draught beer per pint from	4.00
Add cream, syrup or marshmallows	from 0.40	Pressés/Fentimans/Luscombe & organic drinks	from 2.75

Wines

	Glass 175ml	Glass 250ml	Bottle 75cl
WHITE WINES			
Cuvée Jean-Paul Gascogne Blanc de Blancs Sec , France Aromatic, fresh and dry	4.95	5.95	17.50
Sauvignon Blanc , Sierra Grande, Chile Vibrant, dry, lemony sauvignon	4.95	5.95	17.50
Pinot Grigio , Sanvignilio, Venezia, Italy Flavourful, tangy dry Pinot with apple and citrus notes	5.45	6.45	18.75
Chardonnay , Araldica, Piemonte, Italy Unoaked chardonnay, a fresh, round mix of melon and citrus flavours	5.50	6.50	18.50
Marlborough Sauvignon Blanc , Moko Black, NZ Aromatic, gooseberry and tropical flavours and a full crisp palate	6.80	7.80	23.25
Gavi La Battistina , Piemonte, Italy Juicy, textured, with weighty fruit and a zippy, mouthwatering feel	7.75	8.75	25.50
Chablis Vieilles Vignes Colombe , Domaine de la Motte, France Textured, full flavoured benchmark chablis			28.50
RED WINES			
Cuvée Jean-Paul Vaucluse Rouge , Rhone, France Light and flavoursome with ample, spicy, sweet juicy fruit	4.95	5.95	17.50
Merlot , Sierra Grande, Chile Ripely earthy, plummy rich character with good structure	4.95	5.95	17.50
Shiraz , Cape Heights, South Africa Generous, mouthfilling liquor, rich in red and black fruits	5.60	6.60	18.95
Rioja Vega Piedra , Bodegas Serres, Spain Light and plummy, with a long and juicy yet smooth finish	6.75	7.75	22.50
Malbec , Nieto, Argentina Vibrant and well structured, full bodied, rich and warming with fleshy black fruit, plums and cherries	7.65	8.65	24.95
Fleurie La Madone , Reine de l'Arenite, Beaujolais, France Fleshy, luscious red berry fruit flavours, light but classy			27.95
ROSÉ WINES			
Cuvée Jean-Paul Gascogne Rosé , France Soft, red berry flavours, dry with a refreshing finish	4.95	5.95	17.50
Blush Pinot Grigio , Sanvignilio, Venezia, Italy Elegant salmon pink rosé with juicy summer fruits and an off-dry finish	5.50	6.50	18.95
FIZZ	Glass 125ml		
Prosecco , Le Dolci Colline, Adria Vini, Italy Gently fruity fizz, delicate, lively and refreshing	5.50		24.95
Champagne Gremillet , Brut Selection, France Crisp, elegant, balanced and an attractive creamy style			40.00
Rosé Champagne Gremillet , Brut NV, France Ripe strawberry and vanilla with classic biscuity flavours			43.00

Wine available in a 125ml measure on request

WATERFRONT CAFÉ

BAR-BISTRO

Join our Reward Club today

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v Suitable for vegetarians. 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

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

Starters & Lights

Garlic bread v	3.95
Garlic flat bread v with caramelised onion & melted cheese	4.95
Freshly made soup with multi seeded brown or white roll	4.95
Breaded camembert bites v with a red pepper chilli jam	5.75
Scottish smoked salmon with buttered wholemeal bread	5.95
Tempura king prawns with a sweet chilli dipping sauce	6.50
Goats' cheese v and caramelised onion tartlet	6.25
Mushrooms v in a garlic & cream sauce with rustic bread	6.75

Sharing

Whole baked camembert v with a red pepper chilli jam & rustic roll	7.50
Mediterranean Mezze v Hummus, tzatziki, feta, olives, Piquillo peppers & Italian style bread	12.95
Antipasti of cured meats with mixed olives, marinated tomatoes, balsamic glazed leaves & freshly baked rustic bread	15.25
Waterfront fish platter Smoked trout, smoked salmon, prawn & crayfish cocktail, horseradish dip, lemon mayonnaise & rustic bread	16.30

Nachos

All served with soured cream & guacamole

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

Speciality Sandwiches

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

Waterfront club chicken, bacon, egg mayonnaise & tomato	9.75
Wiltshire ham & Cheddar cheese with a onion & tomato chutney	8.95
Prawns & smoked salmon with a lime & dill mayonnaise	9.95
Hummus with Piquillo peppers, mixed leaves & sliced tomato v	8.95
Posh fish sandwich home battered cod fingers with rocket & lemon mayonnaise	9.95

Meat & Fish

Sirloin steak 225g	18.75
Rib eye steak 285g Served with house chips & salad NGCI option available	19.75

Prime butcher's gammon steak With two free range eggs & house chips NGCI option available	13.95
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Waterfront chargrilled chicken <i>most of bones removed</i>	13.95
Chicken joint chargrilled plain with a choice of rub or sauce, served with house chips NGCI option available	

Piri piri	Cajun spice
Honey & mustard glaze	Garlic butter & herb
Sea salt & cracked black pepper	Sweet chilli sauce
Aioli	BBQ sauce

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

Homemade chicken pie Chicken, asparagus & tarragon pie with mashed potatoes, cabbage, carrots, leek & pea mix	13.95
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Homemade cottage pie NGCI With cabbage, carrots, leek & pea mix	11.95
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Homemade curry of the day With rice & naan bread	11.95
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Beef chilli NGCI Homemade beef chilli & wild rice	11.95
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Vegetarian chilli v Homemade with vegetarian mince, mixed vegetables & wild rice	11.95
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Breaded plaice fillet With house chips, salad and tartare sauce	13.95
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Homemade fish cakes With salad & sweet chilli sauce	10.35
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Homemade beer battered cod fillet With house chips, mushy peas & tartare sauce	11.95
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Breaded scampi With house chips, salad & tartare sauce	12.95
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Gourmet Burgers

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

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

Bacon & melted cheese	1.50
Melted cheese	1.00
Jalapeño peppers, onion & melted cheese	1.50
Soured cream & mint,	
chunky tomato salsa, each	0.75
BBQ sauce or aioli	
Cajun spices	0.50

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

Halloumi salad v NGCI Grilled Halloumi, butternut squash, roasted peppers, red skinned radish, sunflower seeds & mixed leaves with a citrus dressing	13.50
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Warm goats' cheese v NGCI With beetroot, tomato, cucumber, walnuts & mixed leaves drizzled with nut oil	12.95
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Prawn & smoked salmon NGCI With tomato, cucumber & mixed leaves with a dill & lime mayonnaise	13.95
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Waterfront Caesar salad Cold chicken and bacon, croutons, mixed leaves, tomatoes, cucumber, Caesar dressing & parmesan	12.95
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Pasta

Traditional lasagne Layered pasta, minced beef, cheese sauce & salad	11.95
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Penne pasta NGCI With bacon, onions, mushrooms and cream sauce	12.95
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Penne pasta v NGCI With Butternut squash, roasted peppers, spinach in a tomato & cream sauce and crushed walnuts	12.95
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French Bread Pizza

Homemade French bread oven cooked pizzas

Three cheeses with thick sliced tomato v	8.75
Crispy bacon with mushroom & cheese	9.95
Goats' cheese with mozzarella, Cheddar & caramelised red onions v	9.95

Extras

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

Puds, Cheeses & Cakes

*Served with custard, ice cream or clotted cream

Homemade bread & butter pudding*	5.50
Homemade fruit crumble*	5.50
White chocolate & raspberry cheesecake*	6.25
Belgian chocolate fondant*	5.50
Apple pie*	5.50
Treacle sponge pudding* NGCI	5.50
Mixed berry Eton Mess NGCI	5.25
Special desserts / Sorbet please see blackboard	from 5.25
Luxury ice cream with chocolate or strawberry sauce	4.25
Belgian waffle with banana, luxury ice cream & chocolate sauce	5.95
Greek yoghurt with banana & honey NGCI	3.75
Greek yoghurt with granola & mixed berries	4.50
European cheese board served with biscuits & tomato & onion chutney	8.25
Homemade cakes & NGCI cakes available	from 2.75