THE CANALSIDE RESTAURANT

EVENING DINING
from 5pm

STARTERS

THAI SALMON & LEMONGRASS FISHCAKES (gf) £10.95
Sweet chilli dip

LEMON CHICKEN SKEWERS (df) £11.95
Garlic aoili, charred pitta, house salad garnish

MOULES MARINIERE (gf*) £13.95
Mussels, white wine and dill sauce, crusty bread

CLASSIC PRAWN COCKTAIL (gf*) £10.95
Coldwater prawns, Marie Rose, gem lettuce, tomato, red onion, cheese twists

VEGETABLE SAMOSAS (v, df) £9.95
Curry mayonnaise, coriander salsa

GOAT'S CHEESE BON BONS £10.95
Heritage beets, candied walnut, honey dressing

CHEF'S HOMEMADE SOUP (vg, gf*) £8.95
Warm roll

HOUMOUS & CRISPY CHICK PEAS (vg, gf*) £9.50
Crispy chick peas, paprika, toasted pitta

PORK, DUCK LIVER & PORT PATE (gf*) £11.95
Caramelised onion chutney, tousted sourdough

OLIVE SHARING BOARD (vg, gf*) £9.95
Marinated olives, warm bread, olive oil & balsamic

MAIN COURSES

ROAST CHICKEN SUPREME (gf) £21.95
Braised leeks, potato gratin, wild mushroom & Madeira jus

TUNA SUPREME (df) £22.50
Sesame noodles, charred pak choi, mango and chilli salsa

BBQ RACK OF RIBS (gf*, df) £18.95
Skinny fries, house slaw, buttered corn on the cob

SLOW COOKED LAMB SHANK (gf, df) £28.95
Roasted new potatoes, lemon, garlic, oregano and tomato cassoulet

PAN FRIED GNOCCHI, SWEET POTATO & SPINACH (df) £18.00
Tomato and tarragon sauce

HAND BATTERED FISH & CHIPS (gf*) £21.95
Battered haddock, hand cut chips, mushy peas, tartare, lemon

PAN FRIED SEA BASS (gf) £22.95
Herb crushed new potatoes, crispy chorizo, charred tenderstem, lemon and herb butter sauce

BEEF BOURGIUGNON (gf) £23.95
Slow braised beef steak, creamy mash, bourgiugnon sauce, buttered greens

BUTTERNUT SQUASH & CHESTNUT ROAST (vg, gf, df) £18.95
Filled with apricot, brown rice and onion with herb new potatoes, tenderstem and vegan gravy

CAESAR SALAD (v*) £15.95
Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons

ADD CHARGRILLED CHICKEN TO YOUR CAESAR SALAD £4.00
ADD TEMPURA PRAWNS TO YOUR CAESAR SALAD £4.00

FROM THE GRILL

8oz SIRLOIN STEAK (gf*, df) £29.95
Roasted tomato, mushroom, skinny fries

GAMMON STEAK (gf*, df) £19.95
Pineapple, fried egg, roasted tomato, mushroom, skinny fries

All our burgers are served with skinny fries on a brioche bun

GOURMET BEEF BURGER £20.95
Two beef patties, portobello mushroom, bacon, caramelised onion

GOURMET CHICKEN BURGER £20.95
Cajun chicken breast, blue cheese

CLASSIC CHAR GRILLED BEEF OR CHICKEN BREAST £18.95

SIDES

HOUSE SALAD (vg) £4.95
Olive oil, balsamic

SAUCE £3.95
Peppercorn, béarnaise, Diane

HAND CUT CHIPS (vg, gf*) £4.95
Sea salt

SKINNY FRIES (vg, gf*) £4.25
Sea salt

MASHED POTATO (v) £4.95

ROASTED HERB NEW POTATOES £4.95

HAND BATTERED ONION RINGS (v, gf*) £4.95

DESSERTS

SALTED CARAMEL CHEESECAKE £8.95
Vanilla ice cream

APPLE CRUMBLE £8.95
Custard

DARK CHOCOLATE & CLEMENTINE TORTE (vg, gf) £8.95
Berry compote

WINTER BERRY ETON MESS (gf) £8.95

TRIO OF ICE CREAMS & SORBETS £7.50

BLOOD ORANGE PANNA COTTA £8.95
Berry compote

CREME BRULEE (gf*) £8.95
Shortbread

STICKY TOFFEE PUDDING (gf) £8.95
Butterscotch sauce, vanilla ice cream

(vg) Vegan (v) Vegetarian (vg**) Vegan alternative available (gf**) gluten free alternative available
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.
Guests on a dinner inclusive package have an allowance of £30 per person
A 10% discretionary service charge will be added to your bill

WINE MENU

CHAMPAGNE, SPARKLING & PROSECCO

	125ml	Half Bottle	Bottle
TAITTINGER BRUT RESERVE, FRANCE *A high proportion of Chardonnay and a minimum of three years in the cellar, where it reaches the peak of aromatic maturity. The nose, very open and expressive, delivers aromas of fruit and brioche, peach, white flower and vanilla pod*		£39.50	£75
TAITTINGER PRESTIGE ROSE, FRANCE *The intense and brilliant body is bright pink in colour, the bubbles are fine and mousse persistent. The full nose is expressive, fresh and young. Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant*		£44.50	£85
PONTEBELLO PROSECCO, ITALY *Showcases aromas of fresh green apples, pear, and citrus, complemented by floral hints. On the palate, it's crisp and lively, with balanced acidity and a touch of sweetness that makes it incredibly approachable.*	£7.00		£35

WHITE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO, ITALY *Light in style with distinct flavours. Nutty almond blends with apple and pear, hints of citrus and nectarine.*	£8.50	£10.50	£29
BERRI ESTATES CHARDONNAY, SOUTH EASTERN AUSTRALIA *Buttery green apples with a hint of pineapple and vanilla*	£8.50	£10.50	£29
CULLINAN VIEW, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA *A dry, ripe tropical-fruits style of Sauvignon Blanc which will appeal to those who prefer a softer, more rounded version of this popular grape variety.*	£8.50	£10.50	£29
BABYDOLL, SAUVIGNON BLANC, MARLBOROUGH, NZ *Named after the minituare Babydoll sheep that graze around the vineyard, this is a fresh and expressive Marlborough classic with crisp passionfruit and grapefruit flavours.*	£9.75	£12.50	£36
DON JACOBO, RIOJA VIURA ORGANICO, SPAIN *Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness. Mildly acidic with hints of grapefruit and citrus.*			£39

ROSE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO ROSATO, ITALY *A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes from the Venezie wine region. The wine is cool-fermented in stainless steel after a brief maceration on the skins to extract sufficient colour.*	£8.50	£10.50	£29
WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA *Medium-sweet rose made using Zinfandel grapes from warm Californian vineyards*	£8.50	£10.50	£29

RED WINE

	175ml	250ml	Bottle
BERRI ESTATES, MERLOT, AUSTRALIA *Rich raspberry, blueberry and plum fruit flavours are given further complexity by subtle chocolate and spiky oak characters in this generous Australian Merlot.*	£8.50	£10.50	£29
TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE *Light-bodied yet juicy Cabernet Sauvignon with a plum and bramble character*	£8.50	£10.50	£29
VINA REAL, RIOJA, SPAIN *Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.*	£9.75	£12.50	£36
THE GUV'NOR, TEMPRANILLO *Made from Tempranillo grapes picked from their favourite vineyards across Spain, it's a crowd-pleasing wine designed to be shared with good food – and even better company. It's bold. It's fruity. It's a modern Spanish red that goes with everything, especially spicy barbecue meats or anything chargrilled.*			£32
FAMILIA ZUCCARDI BRAZOS, MALBEC, MENDOZA, ARGENTINA *Enticing aromas of cherry and plum with a background of warming spice. Well structured with freshness to the finish*			£39

HOUSE WINE

	175ml	250ml	Bottle
PONTEBELLO, PINOT GRIGIO, ITALY *A light, bright and fresh Pinot Grigio that has citrus, grapefruit and hints stone fruit on the nose. With lemon, peach and nectarine flavours this is an ideal aperitif or matches perfectly with fish.*	£7.95	£8.95	£25.00
SHORT MILE BAY, SHIRAZ, AUSTRALIA *A rich, vibrant, red berry fruit-driven style.*	£7.95	£8.95	£25.00
FOOTSTEPS, ZINFANDEL ROSE, CALIFORNIA USA *Cool-fermented to preserve the fruit and freshness this wine has a delicious grapey off-dry palate. Great summer drinking!*	£7.95	£8.95	£25.00

PLEASE MAKE THE TEAM AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING TO ALLOW US TO GIVE YOU THE CORRECT INFORMATION