

THE **W**ATERSIDE INN  
*UN RESTAURANT AVEC CHAMBRES*

PRIVATE DINING MENUS  
SPRING 2026

PARTIES OF 9+ MUST SELECT ONE OF THE SET MENUS  
FOR THE WHOLE TABLE IN ADVANCE: EITHER LE MENU  
EXCEPTIONNEL OR THE FOUR COURSE MENU

*Please notify us of your specific dietary requirements to ensure  
we are able to provide accurate information and advice  
on the ingredients and allergens in our dishes*

*All prices are inclusive of VAT at the current rate  
Please note a discretionary 12.5% service charge will be added to your final bill*

## ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £125.00 | 50g - £210.00 | 125g - £490.00  
served with blinis and crème fraîche

## ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian Oscietra Caviar, with blinis and crème fraîche  
served with one glass of  
Billecart-Salmon Brut "Cuvée Louis Salmon" 2012  
£235.00 per couple (125ml)

## SUGGESTED PAIRINGS

*Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 (France) - £55.00 (125ml)*

The unique dimension of a great Blanc de Blancs, pure and intense. This Champagne exudes a genuine character and distinguishes with its freshness, minerality and lingering finish of the palate.  
Its potential and its balance express a remarkable finesse.

*Cîroc Vodka (France) - £16.00 (50ml)*

It is the fine French grapes and the fifth distillation that gives CÎROC a distinctive flavour with an exceptionally fresh, smooth, and fruity taste.

*Belvedere Vodka (Poland) - £16.00 (50ml)*

Created from just three vital ingredients, rye, water, and character, it is soft and smooth, with hints of cream and spice. This spirit is quadruple distilled with purified water from Belvedere's own artesian wells, allowing the complexity of Dańkowskie rye to shine through.

*Nikka Coffey Vodka (Japan) - £16.00 (50ml)*

Corn and barley are separately distilled into various batches, carefully blended and then refined with white birch charcoal. Zesty notes, rich sweetness and milky mouthfeel perfectly captures the exquisite fullness.

## LE MENU EXCEPTIONNEL

The tasting menu is to be ordered by the whole table  
£280.00 PER PERSON

*Ravioli de homard bleu, perles de légumes  
et consommé parfumé aux bâtons de citronnelle*

Native lobster ravioli, lemongrass flavoured consommé and vegetable pearls

*Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja*  
Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

*Filet de Saint-Pierre braisé, artichauts poivrade farci  
aux effluves de combava et beurre blanc au caviar osciètre*

Braised John Dory fillet, baby artichoke scented with kaffir lime leaves  
and oscietra caviar beurre blanc sauce

*Duo d'agneau de lait des Pyrénées rôti,  
petits primeurs et morille farcie, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables  
and stuffed morel mushroom, minted hollandaise sauce

*Trio de fromages fermiers affinés de France et d'Angleterre*

Trio of French and English artisanal cheeses

*Sorbet fraise gariguette et infusion verveine citronnée au champagne*

Gariguette strawberry sorbet with champagne and lemon verbena infusion

*Soufflé chaud à la rhubarbe teinté de framboises*  
Warm rhubarb soufflé enhanced with raspberries

## LE MENU EXCEPTIONNEL VEGETARIEN

£280.00 PER PERSON

*Ravioli de chou Napa au tofu soyeux et consommé végétal  
parfumé aux bâtons de citronnelle*

Napa cabbage and silken tofu ravioli served in  
a lemongrass flavoured consommé

*Asperge blanche, caviar des montagnes et sauce maltaise*  
White asparagus with mountain caviar and maltaise sauce

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette  
de primeurs du Val de Loire agrémentés à la truffe noire*

Warm courgette flower with wild mushrooms,  
Val de Loire spring vegetables and black truffle

*Gnocchi de pommes de terre gratinés à l'ail d'ours,  
artichauts et fenouil à la grecque, sauce crémeuse au labneh*

Potato gnocchi under a veil of bear's garlic crust,  
artichoke and fennel "à la grecque", velvety labneh sauce

*Trio de fromages fermiers affinés de France et d'Angleterre*

Trio of French and English artisanal cheeses

*Sorbet fraise gariguette et infusion verveine citronnée au champagne*

Gariguette strawberry sorbet with champagne and lemon verbena infusion

*Soufflé chaud à la rhubarbe teinté de framboises*  
Warm rhubarb soufflé enhanced with raspberries

## FOUR COURSES £270.00 PER PERSON

### STARTERS

*Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja*

Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

or

*Noix de Saint-Jacques des Orcades gratinée à l'ail d'ours, mitonnée de fèves et émulsion crémeuse au labneh*

Seared Orkney scallop under a veil of bear's garlic crust, young broad beans and velvety labneh emulsion

or

*Asperge blanche, caviar des montagnes et sauce maltaise*

White asparagus with mountain caviar and maltaise sauce (v)

### MIDDLE COURSES

*Tronçonnets de homard poêlés minute au Porto blanc*

Pan fried lobster medallion and ginger flavoured vegetable julienne, white port sauce

or

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette de primeurs du Val de Loire agrémentés à la truffe noire*

Warm courgette flower with wild mushrooms, Val de Loire spring vegetables and black truffle (v)

### MAIN COURSES

*Duo d'agneau de lait des Pyrénées rôti,*

*petits primeurs et morille farcie, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables and stuffed morel mushroom, minted hollandaise sauce

or

*Dos de loup de mer poêlé et crevettes impériale, garniture Dubarry, câprons et jus de têtes*

Pan fried seabass fillet with cardinal prawns, cauliflower and caperberries

or

*Gnocchi de pommes de terre gratinés à l'ail d'ours, artichauts et fenouil à la grecque, sauce crémeuse au labneh*

Potato gnocchi under a veil of bear's garlic crust, artichoke and fennel "à la grecque", velvety labneh sauce (v)

### SHARING MAIN COURSES

*Bar en croûte de sel aux algues marines*

Whole seabass baked in a seaweed flavoured salt crust

(for minimum 6 guests)

*Filet de boeuf d'Angus en croûte de feuilletage et duxelle de champignons, sauce bordelaise*

Fillet of Angus beef cooked in puff pastry with a mushroom duxelle, bordelaise sauce

(for minimum 6 guests)

*Baron d'agneau rôti, jus au romarin*

Roasted saddle and leg of lamb served with a rosemary jus

(suitable for 12-18 guests only - 7 days' notice required for this dish)

### CHEESE OR DESSERTS

*Assiette de quatre fromages fermiers affinés*

Plate of four artisanal cheeses

*Soufflé chaud à la rhubarbe teinté de framboises*

Warm rhubarb soufflé enhanced with raspberries

*Assortiment de quatre desserts gourmands*

A selection of four mouth-watering desserts (v)

*Café ou thé et mignardises*

Coffee or tea and mignardises

£12.00 per person

(v) suitable for vegetarians

To assist us in recognizing guests with special dietary needs and ensuring smooth service, we will attach a table plan for you to fill out and return

On the day of the event, we will print personalized menus. If you would like to include a special heading on them, please let us know

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