

THE WATERMILL THEATRE
RIVERSIDE BAR & RESTAURANT

THE KING'S SPEECH

20 September - 2 November 2024

TWO COURSE SET MENU £25

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen

T O S T A R T

ARTISAN BREAD PLATTER

Served with oil, butter, and anti pasti olives. *G(wheat), Mk.*

M A I N

PAN FRIED CALVES LIVER AND BACON

Served on a bed of cheese and spring onion mashed potato, with a roasted shallot gravy.
Mk.

BREAST OF CHICKEN STUFFED WITH LEEK AND MUSHROOM

Served in a creamy white wine sauce, on a bed of rice. *Mk, A, E*

LOIN OF COD

Served with a Provençale sauce, and new potatoes. *F.*

ROOT VEGETABLE, CHICKPEA AND RED LEICESTER PIE *V*

Served with a cheese and spring onion mashed potato. *Mk.*

STIR FRIED VEGETABLES AND CASHEW NUTS *Vg*

Served on a bed of rice noodles. *N(cashews), S, C, So, Ss.*

All dishes served with a bowl of seasonal green vegetables.

Bucket of chips with Mayonnaise and ketchup - £4.25 *E, M*

Bowl of dressed green salad - £4.95 *M*

D E S S E R T

FRESH FRUIT AND SHERRY TRIFLE *Mk, A, G(wheat)*

GLUTEN FREE APPLE AND BLACKBERRY CRUMBLE *Vg*

Served with either a vegan or dairy vanilla ice cream. *Mk.*

CHOCOLATE CHERRY TIFFIN BOMBE

Served with roasted almonds. *N(almonds), Mk. G(wheat)*

FRESHLY CUT FRUIT SALAD

Served with a raspberry coulis

ENGLISH CHEESE SLATE (£2.75 supplement)

A selection of Somerset brie, mature cheddar, and Somerset Applewood, served with oatcakes and spiced onion chutney. *Mk*

Tea and Coffee available from £2.75

V Vegetarian, Vg Vegan

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates,

C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin,

Mol molluscs, A alcohol.

