LUNCH MENU

Our philosophy is simple: source locally, prepare fresh daily, and let the ingredients shine. Proudly supporting local suppliers, we bring the freshest flavours of our region straight to your plate.

NIBBLES

HOUSE FOCACCIA
Butternut squash hummus, crispy pumpkin seed, shallot and chilli oil (VE) **£7**

GARLIC FLATBREAD 8" **£6** 10" **£10**
Cheese (V) 8" **£8** 10" **£12**

GORDAL OLIVES (VE/GF) **£5**

SALT N PEPPER PADRON PEPPERS
Lemon (VE/GF) **£5**

SMALL PLATES

For the perfect sharing experience

DUCK LIVER PARFAIT
Smoked duck breast, spiced plum gel, toasted hazelnuts, brioche. (GFA) **£12**

SALT N VINEGAR MONKFISH 'SCAMPI'
Crispy panko monkfish, Nduja tartare sauce. **£11**

CHICKEN KIEV CROQUETTE
Bacon jam, black garlic aioli. **£10**

BEETROOT CURED SALMON
Pickled beetroot, orange, trout roe, miso sour cream, yuzu vinaigrette. (GF) **£13**

VOL AU VENT
Wild mushroom and stilton, confit garlic cream sauce, chive emulsion. (V) **£10**

ROASTED BEETROOT SALAD
Goat cheese snow, almond and oat biscuit, pickled shallot, herb emulsion. (V) **£10**

STEAKS

All our steaks proudly sourced from British farms and dry-aged for minimum of 28 days for exceptional tenderness and flavour, served with truffle and parmesan fries and roasted Padron peppers. (GF)

8oz FILLET £42
10oz PICANHA £32
10oz SIRLOIN £34

SIDES
Garlic butter King Prawns (GF) £7
Onion Rings (V/VEA) £5
Garlic Mushrooms (VE/GF) £5

SAUCE
Peppercorn (GF) £5
Diane £5
Stilton & mushroom (GF) £5

(VE) Vegan (V) Vegetarian (GF) Gluten free (VEA) Vegan Adaptable (GFA Gluten Free Adaptable
If you have a food allergy or intolerance, you must speak to your server about ingredients in our dishes before you order
A 10% discretionary service charge will be added to your bill

A LA CARTE MENU

WATERFRONT
SOUTHPORT HOTEL

LARGE PLATES

CORN FED CHICKEN SUPREME
Fondant potato, pancetta and cabbage, creamy garlic sauce. £18

HADDOCK AND CHIPS
Triple cooked chips, marrowfat peas, tartare sauce, lemon. (GF)
SMALL £14
LARGE £19

LAMB SHANK HOTPOT
Sticky sweet n sour red cabbage. (GF) **£28**

BUTTERNUT SQUASH
Butternut squash roasted and hot honey glazed, hummus, tempura, toasted pumpkin seed, shallot and chilli oil, crispy cabbage. (V/VEA/GFA) £18

PAN FRIED SEA BASS
Crushed citrus potatoes, tender stem broccoli, warm tartare sauce. (GF) £21

WATERFRONT DOUBLE CHEESEBURGER
Two 4oz beef patties, American cheese, streaky bacon, baby gem, house gherkins, burger sauce, chicken salt fries. **£18**

PIZZA

10" MARGHERITA
Tomato sauce, mozzarella. (V/VEA) £12

10" HOT HONEY PEPPERONI
Tomato sauce, mozzarella, pepperoni, hot honey. £14

SIDES

FRIES £5
chicken salt (GF) £6
salt 'n' pepper(VE/GF) **£6**
truffle 'n' Parmesan (V/GF) **£7**

CRINKLE CUT HALLOUMI FRIES
sriracha mayo. (GF/V) **£8**

ROAST TENDERSTEM BROCOLLI
butternut squash hummus, crispy pumpkin seed, shallot and chilli oil. (VE) £6

HONEY AND HARISA CHARGRILLED BABY CARROTS
goat cheese snow, pistachio dukkah. (V/GF) £8

BABY GEM WEDGE
caesar dressing, parmesan (GF) £6

(VE) Vegan (V) Vegetarian (GF) Gluten free (VEA) Vegan Adaptable (GFA Gluten Free Adaptable
If you have a food allergy or intolerance, you must speak to your server about ingredients in our dishes before you order
A 10% discretionary service charge will be added to your bill