

Small Plates

Spicy burnt carrot and orange soup ~ £6 [215 kcal]
Herbed crème fraiche, roasted onion focaccia, smoked butter (V, VG)

Crispy filo goat's cheese tart ~ £8 [345 kcal]
Roasted heritage beet and pear salad, Southport honey dressing

Parchment baked wild mushrooms ~ £7 [206 kcal]
Roast garlic and thyme (VG, GF, DF)

Teriyaki mackerel toragashi yum yum ~ £7 [235 kcal]
Crispy sushi rice, pink ginger, wasabi (GF, DF)

Flower pot garlic sourdough ~ £5 [196 kcal]
In house cultured butter (V)

Crispy duck scotch egg ~ £9 [382 kcal]
Black truffle shavings, toasted brioche soldiers (V)

Prawn cocktail ~ £10 [538 kcal]
In house dehydrated tomato, watercress, southport shrimp, crayfish, bloody mary dressing, samphire salad

Pan-fried tiger prawn ~ £10 [548 kcal]
Toasted sourdough bread, prawn oil, saffron aioli, 'nduja crumb

Yaka tori chicken and sesame skewer ~ £7 [422 kcal]
Asian slaw, satay sauce, toasted spicy cashews (GF, DF)

~ Soup available as Vegan on request ~

A discretionary 10% service charge will be added to your bill when eating in Waterfront Marina Restaurant or on our Bar & Roof Garden.

V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free
+ GF Option Available

From the field

Dishes sourcing the best meat and poultry from local Southport farms

Slow cooked lancashire short rib ~ £29 [1256 kcal]
Foie gras and pulled rib faggot, black vichy carrot, birkdale cheddar mash (GF, DF)

Roast guinea fowl ~ £19 [934 kcal]
Dried apricot and hazelnut stuffing, confit leg, candy beet fondant, black cabbage

Crispy 24hr confit pork belly ~ £14.50 [944 kcal]
Sticky ginger poached asian pear, waldorf coleslaw (GF, DF)

Flat iron smashed cheeseburger ~ £18 [968 kcal]
2 hand pressed burgers with Birkdale cheddar cheese, toasted seeded bun, herb fries and tomato jam, Viennese onion, slaw

From the sea

Here at the Waterfront Southport Hotel we have a great relationship with local fisheries and source the freshest sustainable seafood from our cod to our Southport shrimps

Curried monkfish tail ~ £28 [960 kcal]
Crispy monkfish cheek, kedgerree, soft hens egg

Roast halibut ~ £23 [846 kcal]
Horseradish and broad bean cake, pearl onions, dill cream (GF)

Line caught haddock and chips ~ £19 [1401 kcal]
Beer battered fish, tripdle cooked chips, mushy marrowfat peas, chunky tartar sauce

From the earth

Dishes created using locally grown produce, a lot of which are vegetarian or vegan

Steamed puy lentil and porcini rag pudding ~ £17 [890 kcal]
Marrowfat puree, redcurrant gravy (VG, DF)

Mushroom Risotto ~ £16 [456 kcal]
Wild mushroom and Birkdale blue cheese risotto (V)

Vegan "fish" and chips ~ £17 [810 kcal]
Battered seaweed wrapped firm tofu, tripple cooked chips, marrowfat peas (VG, DF)

28-day aged Bowland steaks

All served with butter, in house dehydrated tomato and watercress

10oz Ribeye ~ £30 [520 kcal]

12oz Picanha ~ £26 [620 kcal]
Sous vide rump cap (GF)

8oz Flat iron steak ~ £16 (GF) [432 kcal]

28oz Tomahawk ~ £75 (for two) [1392 kcal]
(Pre-order only)

MAINS

Steak sauces

ALL SAUCES ~ £4

Café de Paris butter (GF) [103 kcal]
Peppercorn (GF) [110 kcal]
Diane (GF) [122 kcal]
Damson jus (GF) [115 kcal]

On the side

ALL SIDES ~ £5

Roast heritage beetroot (VG, GF) [80 kcal]
Winter greens (VG, GF) [65 kcal]
Vichy carrots (VG, GF) [63 kcal]
Triple cooked chips (GF) [383 kcal]
Skin on crispy sage fries (V) [402 kcal]
Mixed leave salad (VG, GF) [106 kcal]
Truffle mash (V) [322 kcal]

From the sweet trolley

All our desserts are made by our pastry chef in house
ALL DESSERTS ~ £7 (except Cheese board)

Black forest chocolate delice [865 kcal]
Kirsch cream, morello cherry (V, GF)

Steamed ginger pudding [745 kcal]
Banana toffee sauce, stem ginger ice-cream (V)

Passion fruit and mango panna cotta [310 kcal]
Pandan coconut ice cream (V, VG, GF)

White chocolate and blueberry cheesecake [452 kcal]
Blueberry gel, macadamia brittle (V)

Pistachio and blueberry blondie [543 kcal]
Raspberry coulis (V)

Cheese board ~ £14 [639 kcal]
Selection of locally sourced and continental cheeses
Served with Chorley cake, apple gel and in house grain cracker

DESSERTS



Red Wine

175ml ~ 250ml ~ btl
125ml glasses also available

Invenio Shiraz,
Australia ~ £7.70 ~ £9.90 ~ £27.95

Plate 95 Merlot,
Chile ~ £7.45 ~ £9.60 ~ £27

Dead Man's Dice Malbec,
Argentina ~ £8.60 ~ £10.90 ~ £31.50

Bougrier Pinot Noir,
France ~ £33.50

Medievo Crianza Rioja,
Spain ~ £32.95

White Wine

175ml ~ 250ml ~ btl
125ml glasses also available

Carta 23 Sauvignon Blanc,
Chile ~ £7.70 ~ £9.90 ~ £27.95

Spearwood Chardonnay,
Australia ~ £7.45 ~ £9.60 ~ £27

Morajo Pinot Grigio,
Italy ~ £7.60 ~ £9.80 ~ £27.50

Picpoul de Pinet, Cuvée Thetis,
France ~ £35

Cloud Island Sauvignon Blanc,
New Zealand ~ £36.50

Gavi, Terre del Barolo,
Italy ~ £29.95

Rosé Wine

175ml ~ 250ml ~ btl

Jack & Gina Zinfandel Rosé,
USA ~ £7.45 ~ £9.60 ~ £27

Henri Gaillard Côtes de Provence Rosé,
France ~ £37.95

Champagne & Sparkling Wine

125ml Morajo Prosecco Extra Dry ~ £7.50
750ml Morajo Prosecco Extra Dry, Italy ~ £32
750ml Zimor Prosecco Rosé, Italy ~ £34
750ml Taittinger Champagne Brut ~ £60

Beer

Carlsberg Pilsner ~ £3.00 ~ £5.40
Poretti ~ £3.20 ~ £5.85
San Miguel ~ £3.20 ~ £5.85
Guinness ~ £3.20 ~ £5.85
Shipyards Pale Ale ~ £3.00 ~ £5.40
Somersby Cider ~ £3.00 ~ £5.40

Corona Extra ~ £5.50
Estrella Damm ~ £5.50
Brewdog Punk IPA ~ £5.60
San Miguel 0'0 Alc Free ~ £3.65
Kopparberg Cider ~ £5.85
WKD Vodka Blue ~ £4.60

Fortified Wine

Dry Vermouth ~ £4.90
Rose Vermouth ~ £4.90
Ruby Port (50ml) ~ £6
Sherry (50ml) ~ £6

Vodka

Smirnoff Red Label ~ £4.90
Absolut Blue ~ £5
JJ Whitley Raspberry ~ £5

Rum

Havana Club Original 3yrs ~ £5
Bacardi Blanca ~ £5
Captain Morgan Black Label ~ £4.90
Morgan's Spiced Gold ~ £5

Liqueurs & Spirits

Baileys Irish Cream (50ml) ~ £6
Tia Maria ~ £6.90
Kahlua ~ £4.90
Drambuie W Grant ~ £5.50
Southern Comfort ~ £4.90
Disaronno Amaretto ~ £4.90
Midori Melon ~ £4.90
Jägermeister digestif ~ £4.90
Malibu ~ £4.90
Campari Bitter ~ £4.90
Pimms No.1 (50ml) ~ £6
Aperol ~ £4.90
Archers ~ £4.90
Antica Sambuca ~ £4.90
Cuervo Especial Tequila ~ £4.90
Tequila Rose ~ £4.90

Brandy & Cognac

Martell VS Cognac ~ £5.50
Remy Martin ~ £6
Remy Martin 1738 Accord Royal ~ £10.75

Gin

Beefeater Dry ~ £4.90
Beefeater 24 ~ £5.30
Beefeater Pink ~ £5
Beefeater Blood Orange ~ £5
Hendricks ~ £5.50
Bombay Sapphire Dry ~ £5.30
Plymouth ~ £5.30
Slingsby ~ £5.50
Tanqueray No.10 ~ £5.90
Whitley Neil Gins ~ £5.30

Whisky

Talisker 10yrs Malt ~ £6
Johnnie Walker Red Label ~ £4.90
Glenmorangie Original ~ £5.90
Laphroaig Islay Sing Malt 10yrs ~ £6
Jamesons Irish ~ £5
Dalwhinnie 15yrs ~ £6.30
Glenfiddich ~ £6.30
Jack Daniels Tennessee ~ £5
Haig Clubman ~ £5.30
Bulleit Bourbon ~ £5.50

Soft Drinks

Pepsi ~ £2.30
Diet Pepsi ~ £2.30
Britvic Soda Water ~ £2
Still/Sparkling (750ml) ~ £2.95
Still/Sparkling (330ml) ~ £1.75
Juice ~ £2.50
Fever Tree Tonics ~ £2.30
Fever Tree Lemonade ~ £2.30
J20 ~ £2.75
Robinsons Fruit Shoot ~ £1.50

Hot Drinks

All served with a biscuit.
Diary free milk is available on request.

Espresso ~ £2.95
Cappuccino ~ £3.60
Americano ~ £3.50
Flat White ~ £3.60
Latte ~ £3.60
Mocca ~ £3.80
Hot Chocolate ~ £3.80
Pot of Breakfast Tea ~ £2.90
Pot of Flavoured Tea ~ £3

