

Starters

Salt baked heritage beetroot and Lancashire goats cheese filo pie ~ £8 [470 kcal]

Cracked black pepper, beet and horseradish gel and Southport honey dressing (V)

Crispy runny duck Scotch egg ~ £8 [382 kcal]

Black truffle shavings, green and white asparagus

Waterfront prawn cocktail ~ £10 [538 kcal]

In house dehydrated tomato, watercress Southport shrimp, crayfish, Bloody Mary dressing and samphire salad

Pan-fried tiger prawn ~ £10 [548 kcal]

On toasted sourdough bread with a prawn oil, saffron aioli and 'nduja crumb

Roast green heritage tomato soup ~ £6.5 [254 kcal]

Kirkham's Lancashire cheese bon bons and vincotto (V)

Parchment baked wild mushrooms ~ £7 [206 kcal]

Roast garlic and thyme (VG/GF/DF)

Yaka tori chicken and sesame skewer ~ £7 [422 kcal]

Asian slaw, satay sauce and toasted spicy cashews (GF/DF) (tofu alternative available)

Pan fried king scallop ~ £11 [356 kcal]

Curried cauliflower puree, crispy pressed pork belly and a pea foam (GF)

From the field

Dishes sourcing the best meat and poultry from local Southport farms

Flat iron smashed cheeseburger ~ £18 [968 kcal]

2 hand pressed burger cooked on a contact grill with Birkdale cheddar cheese, toasted seeded bun, herb fries and tomato jam, Viennese onion, Waterfront slaw

Lancashire lamb rump ~ £22 [845 kcal]

Roast locally sourced pan roasted lamb rump, pressed lamb breast, morel mushroom, black berry and lavender jus and tender stem broccoli (GF/DF)

Free-range pan-fried chicken breast ~ £17 [1126 kcal]

'Nduja ravioli, asparagus tips, cavoli nero and spinach, lemon and caper berry sauce

Crispy 24 hour confit belly ~ £14.5 [944 kcal]

Sticky ginger poached Asian pear and Waldorf coleslaw (GF/DF)

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

Fjord reared hallibut ~ £24 [154 kcal]

Black pudding potato cake, fresh summer peas on the pod, grain mustard hollandaise and pea shoots

Line caught haddock fish and chips ~ £19 [1401 kcal]

In beer batter served with triple cooked chips, mushy marrowfat peas and chunky tartar sauce

Grilled lobster thermidor ~ £30 half / £50 full [1428 kcal]

Half/full with dressed spinach and green beans

From the sweet trolley

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

Black forest delice [865 kcal]

White chocolate and blueberry cheesecake [452 kcal]

With blue berry gel, macadamia brittle

Rhubarb and lavender sponge pudding [520 kcal]

With cream anglaise

Vegan strawberry parfait [365 kcal]

Matcha sponge, dehydrated strawberry and strawberry marshmallow

28-day aged Bowland steaks

All served with forced Waterfront butter, in house dehydrated tomato and watercress

10oz Ribeye ~ £30 [520 kcal] (GF)

12oz Picanha ~ £22 [620 kcal]

Sous vide rump cap (GF)

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

28oz Tomahawk ~ £80 (for two) [1392 kcal]
(Pre-order only)

Steak sauces

ALL SAUCES ~ £4

Blue Cheese [103 kcal] (GF)

Peppercorn [110 kcal] (GF)

Diane [122 kcal] (GF)

Damson Jus [115 kcal] (GF/DF)

From the earth

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

Miso marinated panko aubergine steak ~ £15 [564 kcal]

Katsu curry and vegetable noodles

Lemon, pea and risotto ~ £15 [456 kcal]

Artichoke tempura and white truffle oil

Vegan "fish" and chips ~ £17 [810 kcal]

Seaweed wrapped firm tofu in ale batter, triple cooked chips and marrowfat peas

On the side

ALL SIDES ~ £5

Triple cooked chips [383 kcal] (GF/DF)

Skin on crispy sage fries [402 kcal]

Wilted spinach [134 kcal] (VG/GF/DF)

Tender stem broccoli in almond

and lemon butter [241 kcal] (V/GF)

Mixed leaf salad [106 kcal] (VG/GF/DF)

Marinated roast heritage tomatoes [156 kcal] (V/GF)

Truffle mash [322 kcal] (V/GF)

Elderflower posset [426 kcal]

With blood orange jam and cardamom Madeline biscuits

Longridge sorbets and ice creams [656 kcal]

Choice of three scoops with fruit crisps and Sherbert

Cheese board ~ £14 [639 kcal]

Garstang White, Sandersons creamy Lancashire, Local Guest Blue
Served with Chorley cake, apple gel and in house grain cracker

STARTERS

MAINS

DESSERTS

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

ALL ABOUT

Red Wine

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

2020 Merlot Chemin de la Pinede, IGP Pays d'OC, France ~ £7.50 ~ £9.50 ~ £27
Ripe, rich and full of spices

Tall Horse Shiraz, Western Cape ~ £8 ~ £10.50 ~ £29
Ruby with a bright strawberry rim, blue and black berry aromas and flavours integrated with peppery high notes

2021 Gaudou 'Exception' Malbec Fabrice Durou, France ~ £8.50 ~ £10.50 ~ £29
Plum, chocolate and blackcurrant

Bugalugs Barossa Shiraz Tim Smith Wines, Australia ~ £44
Bramble fruit, sweet cherry and redcurrants

2019 Tentenublo Rioja Tinto, Spain ~ £43
Raspberry, violet and redcurrant

2019 Los Vascos Cabernet Sauvignon, Chile ~ £40
Redcurrant, blackcurrant and cedar

Rosé Wine

175ml ~ 250ml ~ btl

MIP*, Classic Rose, Made In Provence, France ~ £38
White Flower, redcurrant & peach

Saint Felix Grenache, France ~ £8.50 ~ £10.50 ~ £28
Redcurrant, grapefruit and mineral

White Wine

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

2021 'Chaval' Chardonnay Bodegas Nodus, Spain ~ £8.50 ~ £10.50 ~ £28
Apple, pear and citrus

2021 T'air D'oc Sauvignon Blanc Domaine Gayda, France ~ £8.50 ~ £10.50 ~ £29
Citrus, gooseberry and mineral

Pinot Grigio, Della Venezie Cantina Valdadige, Italy ~ £8.50 ~ £10.50 ~ £29
Apple, white peach and mineral

2021 Picpoul De Pinet Saint-Peyre, France ~ £31
Floral, lime and mineral

2020 Goldtröpfchen Riesling Kabinett Weingut Lehnert-Veit, Germany ~ £36
Lime juice, mineral and blossom

2020 Petit Chablis Hauterivien Domaine Denis Pommier, France ~ £44
Citrus, lemon and mineral

Sauvignon Blanc, Two Rivers Of Marlborough, New Zeland ~ £38
Kiwi, passionfruit and guava

Prosecco

Prosecco Spumante Brut, Il Follo, Treviso ~ £7.50 ~ £32
Apple, pear, citrus

Cuvee Rose Spumante Brut, Il Follo, Treviso ~ £7.50 ~ £32
Raspberry, pear, cream

Champagne

Pol Roger White Foil Brut Champagne NV, France ~ £65
Biscuit, baked apple and crème brûlée

Nyetimber Nv Classic Cuvée Brut, England ~ £65
Green apple, quince and vanilla

Beer

Madri ~ £3 ~ £5.20

Atlantic Pale Ale ~ £3 ~ £5.20

Pravha Lager ~ £3 ~ £5.20

Aspall Cider ~ £3 ~ £5.20

Guinness ~ £3 ~ £5.20

Brew Dog Punk IPA ~ £5.50

Estrella Damm ~ £5.50

Rekorderlig ~ £6.50 Various flavours

Cocktails

ALL OUR COCKTAILS ARE £10.50

Margarita

Tequila, Cointreau, fresh lime juice, sugar syrup and a salt rim (VG)

Aperol Spritz

Aperol, prosecco topped with Fever-Tree soda water (VG)

Daiquiri (Raspberry, Strawberry, Peach, Or Passionfruit)

Bacardi Rum, fruit, fresh lime and sugar syrup

Espresso Martini

Kahlua, vodka, espresso and topped with coffee beans (VG)

Porn Star

Vodka, passionfruit, pineapple juice, sugar syrup, fresh lime and served with a shot of prosecco (VG)

Cosmopolitan

Vodka, Cointreau, cranberry juice and fresh lime (VG)

Classic Mojito

Bacardi Rum, fresh mint, fresh lime juice, sugar syrup and topped with soda (VG)



DRINK

