

Est
**THE
WATERING
CAN**

L18

Lunch



WELCOME

Thank you for joining us at The Watering Can.

We care deeply about the food that we source and prepare for you. We spend a considerable amount of time and effort to source local, seasonal, artisan, higher welfare, sustainable and free range products wherever possible.

Our meats are premium, award winning products, that are exclusively selected from higher welfare U.K. farms, ensuring traceability and exceptional quality, whilst our breads, pastries and baked goods are handcrafted fresh each day by Frankley's, our in-house artisan bakery.

We hope you enjoy your lunch and your time with us.

Lunch

SNACKS

Frankley's Bakery artisan breads with balsamic vinegar & virgin olive oil (v)(n) - 4.75
- Add whipped goat's cheese - 2.5

Chorizo in honey - 5 | Gordal olives (vg) - 4.5

SIDES

Skin-on fries (v) - 4.5 | Chunky chips (v) - 4.75

Gucci Fries: gochujang hot honey salt 'n' pepper fries (v) - 8

Crispy Halloumi Fries with sweet pickled chilli, pomegranate mollasses and fresh mint (v) - 10

Peppercorn sauce - 2 | Chimichurri sauce(vg)- 2

- LARGE PLATES -

Steak & Chips: 8oz rump steak, triple cooked chunky chips, portobello mushroom, griddled tomato.
Served with fresh herb chimichurri sauce - 28

'Nduja Rigatoni: spicy 'Nduja sausage, bocconcini mozzarella, slow roasted tomato Italian sauce, rigatoni pasta - 15

Spinach, Ricotta & Aubergine 'Lasagne': layers of roasted aubergine, spinach and ricotta and rich tomato sauce. Served with dukkah (gf)(n) - 14

Iconic dish

The Watering Can Steak Burger: Salt-aged rump steak and marrowfat beef burger, American cheese, bacon jam, red onion, gherkins, house burger sauce. Served in a toasted Frankley's brioche bun (n) - 15.5

Posh Fish Finger Sandwich: house-made battered fish fingers using fresh locally sourced fish, homemade tartare sauce and baby gem in a toasted Frankley's brioche bun (n) - 13.5

Crispy Chickpea Bowl: crispy chickpeas, roasted sweet potato, giant cous-cous, pomegranate seeds, sumac onions, pickled cucumber, salad leaves (vg) - 13
Add Halloumi (v) - 3 | Add falafel (vg) - 3

Tuna Salad: Tuna, new potatoes, green beans, cherry tomatoes, radish, red onion, olives, capers and free-range soft-boiled egg, finished with our house salad dressing - 14

Guest favourite

Caesar Salad: chicken breast, pancetta, Frankley's sourdough croutons, baby gem, parmesan shavings, American-style Caesar dressing (n) - 15

Panzanella Salad: a classic Italian salad of heritage tomatoes, cucumber, red onion, basil, Frankley's sourdough croutons. Finished with a light vinaigrette (vg)(n) - 12

- SMALLER PLATES -

Gochujang Chicken Wings: Korean-style hot honey crispy chicken wings with lime mayo - 6.5 (5 wings) / 12 (10 wings)

BBQ Beef Satay Skewers with peanut dipping sauce and red onion salad (n) - 10

Fishcakes with sweet chilli mayo and pickled chilli rings - 10

Salmon & Goat's Cheese: cold-smoked salmon with goat's cheese, pickled baby beetroot, radish, dill, lemon, and Frankley's sourdough crisp (gfo)(n) - 10

Herby Hummus: with roasted sweet potato, pomegranate, sumac onions, toasted dukkah.
Served with khobez bread (v)(n) - 8

Sticky Gochujang Aubergine: gochujang-glazed aubergine served with vegan lime mayo (vg) - 7.5

Duck & Watermelon Salad: crispy duck, cashew nuts, watermelon, beansprouts, basil, hoisin chilli dressing (n) - 10

ALLERGENS

Items are prepared in a kitchen where all of the major food allergen groups are present. As such we cannot 100% guarantee our food will be free from allergens. Please inform your server if you have any allergies, or, intolerances.

Key: (v) Vegetarian | (vg) Vegan | (n) contains nuts | (gfo) gluten free option available