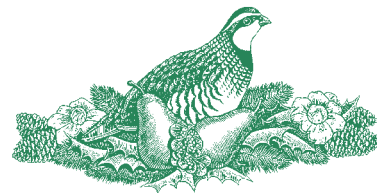


WATERSHED

Winter Menu 2012



Plot to Plate

Welcome to Watershed, where we take an ethical, sustainable approach to our Plot to Plate menu. Our food and drink is full of flavour and goodness and sourced from people we know and trust in the South West.

Many meals can be made Vegan, Dairy or Gluten free on request. Children's portions of many items are available at £3.95. Please ask a member of staff if you have any questions.

How to order: Please note your table number and order your food from anywhere at the bar.

As all our food is freshly prepared orders can take a little while during busy periods.

Good to Share

Chunky Chips

Triple cooked and served with tomato sauce and garlic mayo. **£3.50**

Nachos

Oven baked corn chips covered with West Country cheddar, served with sour cream and Watershed salsa.

Regular **£4.95** or Large **£7.25**

Extra toppings: beef chilli, veg chilli and guacamole **£1.50** each. Jalapeños **£1.00**

Garlic and Herb Flatbread

Baked fresh to order. **£3.50**
Topped with cheese. **£3.90**

Olives, Hummus and Bread

Served with balsamic dipping oil. **£4.25**

Light Bites

Arancini

Risotto balls stuffed with spinach and parmesan. Served with cauliflower purée and salad. **£5.35**

Watershed Chorizo in Spiced Mulled Wine

Served with crusty bread. **£4.95**

Leek and Pumpkin Soufflé

Served with rocket salad and toasted seeds. **£5.35**

Smoked Coley Chowder

Coley, potato and spinach chowder served with crusty bread. **£5.50**

Dishes of the Day

Please ask for today's fresh selection or see our specials board.


Soup of the Day

Freshly made vegetarian soup served with today's bread and butter. **£3.60**

Seasonal Vegetable Tart

Served with salad, herb oil and balsamic dressing. **£4.95**

Winter Broths and Stews

Served with crusty bread and butter. **£7.95** or  **£6.95**

Risotto of the Day

Today's risotto cooked to order using fresh local ingredients. **£7.95** or  **£6.95**

Baguettes

Served with salad and coleslaw.

Steak Baguette

Top rump steak from Devon Rose served with horseradish aioli. **£6.70**

Roast Pork Baguette

With chestnut and bacon stuffing and apple compote. **£6.70**

Hot Squash Baguette

Roasted pumpkin and melted feta. **£5.95**

Hummus Baguette

With celeriac cooked in lemon and smoked paprika. **£5.95**

Jacket Potatoes

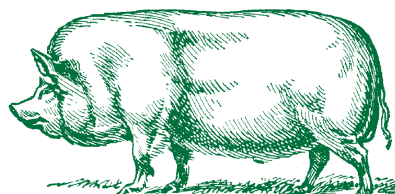
Served with salad garnish and one of these tasty toppings: beef chilli, veg chilli, baked beans topped with cheese, mackerel mayo, or cream cheese with leek and chives.

All **£4.95**

Extra toppings at **£1.50**

Breakfast

Breakfast is available until 11.45am every day and lunch is served from 12 noon. Please ask a member of staff for details.



From the Field

Bean Burger Melt

Homemade veggie burger stuffed with brie. Served in a rustic bap, with chunky chips, dips and salad. **£8.95**

Vegetable Dhansak

Lentil and squash curry served with wholegrain basmati rice. **£7.50**



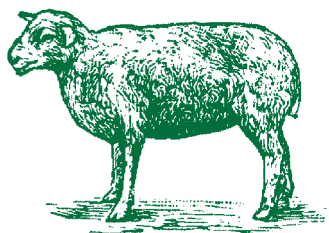
From the Farm

Lamb Burger Deluxe

Double lamb burger with melted feta, served in a rustic bap with chunky chips, mint yoghurt and tomato relish. **£9.95**

Beef Penang

Tender top rump of beef traditionally marinated in Thai spices and fish sauce served with coconut rice and coriander oil. **£8.95**



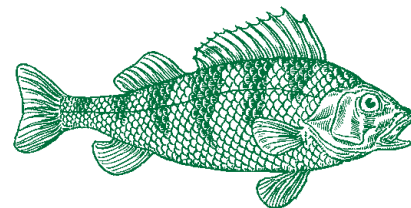
From the Sea

Fillet of Scottish Salmon

Served on lemon and thyme risotto. **£8.95**

Watershed Fish and Chips

West Country Haddock straight out of the sea, beer battered and served with chunky chips, mint pea puree and homemade tartare sauce. **£9.95**



Homemade Desserts

Bread and Butter pudding with crème anglais ice cream. **£3.50**

Sticky Toffee Pudding with toffee sauce **£3.50**

Ices and Sorbets. **£3.50**

Wine List

Whites

Elki Pedro Ximenez *Elki Ximenez* 2010, Chile

Attractive nose of floral and aromatic notes, with a balance of minerality and fruity character.

175ml **£3.95** 250ml **£5.30** Bottle **£15.50**

Via Nova  *Pinot Grigio Garganega* 2009, Italy

Light fruity flavours of apples and pears with a zesty acidity and a clean crisp finish.

175ml **£4.30** 250ml **£5.75** Bottle **£16.95**

Petit Chenin *Chenin Blanc* 2009, South Africa

Full bodied with melon and spicy baked apple aromas balanced with delicate oak and vanilla flavours.

175ml **£4.95** 250ml **£6.65** Bottle **£18.95**

The Frost Pocket *Sauvignon Blanc* 2010, New Zealand

Deliciously crisp and elegant, full of vibrant lime, gooseberry and tropical flavours and creamy on the finish.

175ml **£5.20** 250ml **£6.95** Bottle **£19.95**

Reds

El Viento *Cabernet Sauvignon* 2009, Chile

Black cherry flavours with luscious, ripe berries in every mouthful.

175ml **£3.95** 250ml **£5.30** Bottle **£15.50**

Javier San Pedro Rioja *Tempranillo* 2008, Spain

Very traditional Rioja produced without oak, masses of aromatic cherry fruit and a lovely long clean finish.

175ml **£4.60** 250ml **£6.10** Bottle **£17.95**

Montepulciano d'Abruzzo  *Montepulciano* 2009, Italy

A wonderful wine, medium bodied with plenty of ripe plummy fruit and a dry, flavourful finish.

175ml **£4.60** 250ml **£6.10** Bottle **£17.95**

Santa Ana Malbec  *Eco Organic Malbec* 2009, Argentina

Hand harvested grapes fermented without oak to produce a lovely velvety texture.

175ml **£5.20** 250ml **£6.95** Bottle **£19.95**

Rosé

Château du Donjon *Grenache Syrah Cinsault* 2009, France

A clear pink with fresh and delicate flavours of strawberry and lovely hints of summer.

175ml **£5.20** 250ml **£6.95** Bottle **£19.95**

Sparkling

Santa Ana Sparkling  *NV Brut*, Argentina

A delicate body with fresh stone fruit flavours

Bottle only **£18.95**

Prosecco Argeo Ruggeri  *Prosecco NV Brut*, Italy

Deliciously sophisticated with light apple flavours and a refreshing finish.

Bottle only **£21.95**

Champagne

Jacquart Brut *Mosaique NV Brut*, France

Delicious fizz - perfect for Christmas!

Bottle only **£29.95**

