

# Nacho Mondays

**Nachos, drinks & films.**

**17:00 – 20:00 every Monday.**

## **Naked Nachos** **VE** 4.50

A mix of crispy tortilla chips, peanuts & fried onions topped with fresh onion, tomatoes & coriander, drizzled with spicy Korean ketchup & vegan mayo.

## **Double Cheese Nachos** **V GF** 8.75

Freshly baked tortillas, Monterey jack, Red Leicester cheese, sour cream, & salsa.

*Add jalapeños or guacamole. 1.60*

## **Double Cheese Nachos fully loaded** **GF** 13.95

Freshly baked tortillas, Monterey Jack, Red Leicester cheese, sour cream, guacamole & salsa & your choice of either braised beef or vegan lentil chilli.

*Add jalapeños. 1.60*

## **Patron & Tonic** 6.70

Patron Silver Tequila, premium tonic served over ice with a wedge of lime.

## **Tequila Sunrise** 6.00

Patron Silver Tequila, orange juice & grenadine served over ice.

## **Orange, lemonade & lime** 2.30

Fresh limes muddled, topped up with orange juice & lemonade served over ice.



# WATERSHED Menu

**Available Tuesday-Sunday 12:00-20:00, Friday & Saturday 12:00-20:30**

Our food and drink is sourced where possible from people we know and trust in the South West.

**How to order** ▶ Please note your table number and order your food from anywhere at the bar. Alternatively, scan the QR code on the menu to order food and drink direct to your table.

## Good to Share

Double Cheese Nachos v, gf **8.75**

*Freshly baked tortillas, Monterey jack, Red Leicester cheese, sour cream and salsa*

Add jalapenos or guacamole **1.60**

Double Cheese Nachos fully loaded v, gf **11.95**

*Freshly baked tortillas, Monterey Jack, Red Leicester cheese, sour cream and salsa and your choice of either braised beef or vegan lentil chilli*

Add jalapenos or guacamole **1.60**

## Light Bites: delicious small plates

Corn chips, hummus, olives v, ve, gf **4.50**

Soup of the day, fresh bread v, ve **4.95**

Baked onion bhajis, minted vegan yogurt v, ve, gf **5.00**

Falafel, mixed leaves, avocado vegan mayo v, ve, gf **5.50**

Leek, courgette and cheddar Quesadilla with salsa v **5.50**

Summer tabbouleh\*\* v, ve **6.00**

*A mix of bulgar wheat, summer vegetables and herbs*

Braised beef chilli gf or Vegan Lentil Chilli, corn chips v, ve, gf **6.75**

Tart of the day, dressed mixed leaves v **6.85**

## Mains

Spinach, lentil & chickpea dhal, minted vegan yogurt v, ve, gf **7.00**

Roast chermoula aubergine, bulgar wheat salad\*\* v, ve **7.50**

Oyster mushroom katsu curry, brown rice v, ve **8.00**

Goan spiced fish curry, brown rice gf **10.50**

Orvieto chicken, olives, fennel, potatoes gf **11.50**

Black bean burger, avocado vegan mayonnaise, fries v **11.75**

Herefordshire beef burger, crispy onion, garlic mayonnaise, fries **12.75**

Watershed fish\* and chips **12.75**

*Beer battered fish, chunky chips and tartare sauce*

## Children's Menu

*Suitable for children aged 12 and under.*

Chicken goujons, served with garden peas & fries **6.50**

Veggie nuggets, served with garden peas & fries ve **6.50**

Fish\* goujons, served with garden peas & fries **6.50**

### Allergens

Please visit [wshd.to/allergen](http://wshd.to/allergen) for our complete allergen or ask a member of the team who will be able to help you

**V** Vegetarian / **Ve** Vegan / **GF** Gluten Free / \*may contain bones / \*\*contains nuts

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## Nibbles

**Burts Crisps 1.40**

*Sea salt, mature cheddar and spring onion, salt and vinegar*

**Propercorn popcorn 1.70**

*Lightly salted, sweet and salty*

**Mr Filberts Nut Mix 2.00**

*Sea salt mixed nuts*

**Bowl of Olives 2.50**

## Sides

Fries v, ve, gf **2.75 / 3.75**

Hand cut chunky chips v, ve, gf **3.50 / 4.50**

Add salsa v, ve, gf guacamole v, ve, gf  
or cheese v gf **1.60**

Dressed mixed leaves  
v, ve, gf **2.75**

Chopped salad v, ve, gf **2.75**

Garlic greens v, ve, gf **2.75**

Bread and butter v **2.50**

Crushed peas, chilli, mint, coriander v, ve, gf **2.75**

## Extras

Cheese v, gf **1.60**

Guacamole v, ve, gf **1.60**

Salsa v, ve, gf **1.60**

Hummus v, ve, gf **1.60**

Jalapenos v, ve, gf **1.60**

Beef Chilli gf **3.75**

Lentil Chilli v, ve, gf **3.75**

**Order food and drink to your table using the QR code:**



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# WATERSHED Drinks Menu

## Hot Drinks

### Tea

Cup of tea/pot for one/pot for two **2.00/2.30/3.80**

*Clipper organic teas: English breakfast, earl grey, green, lemon and ginger, peppermint, rooibos, chamomile, wild berry, decaf*

### Coffee

Filter coffee **1.80/2.10**

Americano **2.70**

Flat white **2.80**

Latte **3.00**

Cappuccino **2.80/3.00**

Mocha **3.10**

Espresso **2.10/2.60**

Macchiato **2.20/2.70**

Iced coffee **3.00**

Hot chocolate **3.00**

Children's hot chocolate **1.50**

Chai Latte **3.00**

Babycino **0.80**

Cream **0.25**

Marshmallows **0.25**

## Soft Drinks

Still/Sparkling water **1.60**

Diet Coke **1.70/2.90**

Lemonade **1.70/2.90**

Coke **1.80/3.00**

Cawston Press Carton **1.90**

Apple & Pear

Cawston Press Ginger Beer **2.40**

Low Cal Tonic Water/

Tonic Water/Ginger Ale **2.20**

San Pellegrino **2.40**

Limonata / Blood Orange

Eager Fruit Juice **2.30/3.30**

*Orange, Apple, Cranberry, Pineapple*

Big Tom Tomato Juice **3.10**

Appletiser **3.10**

Elderflower Presse **3.10**

## Alcoholic Beverages

### Draught

Running With Sceptres IPL 5.2% **5.80/3.00**

Cubic Pale Ale 4.5% **5.30/2.70**

Keller Pils 4.8% **5.50/2.80**

Pure Optimism 4.2% **5.95/3.00**

Korev Cornish Lager 4.8% **4.80/2.50**

Monterey California Pale Ale 3.9% **4.80/2.50**

Grolsch 4.0% **4.70/2.40**

Sheppy's Cider (still) 6.0% **4.30/2.20**

Bounders Cider 5.5% **4.60/2.40**

Sheppy's 200 Special Cider 5.0% **4.70/2.40**

### Bottles

Estrella Galicia Alcohol Free 0%, 330ml **3.40**

Butcombe Goram IPA 0.5%, 330ml **3.40**

Stella Artois 4.6%, 330ml **4.00**

Estrella Galicia Gluten-Free 5.5%, 330ml **4.00**

Guinness 4.2%, 330ml **4.00**

Crabbies Ginger Beer 4.0%, 500ml **5.70**

Proper Job Cornish IPA 5.5%, 500ml **5.10**

Sheppy's Elderflower Cider 4.0%, 500ml **5.70**

Sheppy's Raspberry Cider 4.0%, 500ml **5.70**

## Spirits

Bristol Distilling Co

Gin 77 40%, 25ml....**3.80**

Peach Gin 77 40%, 25ml **4.00**

Passion Fruit Gin 77 40%, 25ml **4.00**

Dark Fruit Gin 77 40%, 25ml **4.00**

6 O'Clock Gin

London Dry Gin 43%, 25ml.....**4.00**

Damson Gin 40%, 25ml **4.00**

Brunel Edition 50%, 25ml **4.50**

Whiskey 40%, 25ml **3.80**

Malt Whisky 40%, 25ml **4.50**

Jack Daniels 40%, 25ml **3.80**

Southern Comfort 35%, 25ml **3.80**

Bacardi Spiced 35%, 25ml **3.80**

Mount Gay Rum 40%, 25ml **3.80**

Smirnoff Vodka 37.5%, 25ml **3.80**

Patron Tequila 40%, 25ml **4.50**

Martell VS 40%, 25ml **3.80**

# WATERSHED Wine List

## House Wine

Red, White and Rose **5.40** 175ml **7.15** 250ml **19.50** bottle  
Please ask a member of the team for today's House Wine

## White

Pinot Grigio Folonari, Italy **5.90** 175ml **7.60** 250ml **21.50** bottle  
*Light lemon straw colour, dry and light bodied with citrus apple and light spicy floral notes.*

Sauvignon Blanc, Santa Helena, Chile **5.95** 175ml **7.80** 250ml **22.00** bottle  
*A fairly intense tropical fruit aroma stand out, such as pineapples and mangos. Fruit flavour, good acidity, fresh young character, vivid and pleasant finish, good persistence on the palate.*

Vinho Verde Ponte de Lima, Portugal **7.00** 175ml **8.80** 250ml **26.00** bottle  
*A slight spritz on the palate is a classic feature of this wine. It is light, fresh, and aromatic, with delicate floral notes, overall an attractive and well-balanced summer white.*

Viognier Domaine Mas Bahourat, France **7.50** 175ml **9.90** 250ml **27.60** bottle  
*A Viognier of intense power, character and zest; soft apricots, honeydew melon with notes of chamomile tea are followed by a rich palate and long perfumed finish.*

Rioja Blanco, Monte Real, Spain **7.70** 175ml **10.15** 250ml **28.25** bottle  
*Light yellow with greenish hues. Noticeable, complex, elegant varietal aromas. Good structure, warm and unctuous with good body. Very fruity, long, persistent finish. Flavors suggestive from their stay in barrels on the lees.*

## Red

Cabernet Sauvignon Santa Helena, Chile **5.95** 175ml **7.80** 250ml **22.00** bottle  
*Very intense Cabernet, with berries, cherry and blackcurrant notes, perfectly blended with soft notes of vanilla and chocolate. Fresh palate with an improving fruit taste.*

Pinot Noir Reserve St Martin, France **6.40** 175ml **8.45** 250ml **23.55** bottle  
*Tannins are soft and very supple, aromas vary from raspberry hints to morello cherries.*

Primitivo Apulo, Italy **7.05** 175ml **9.20** 250ml **25.75** bottle  
*Intense notes of red fruit, and plum and black cherry jam, accompanied by hints of vanilla and cinnamon. Soft and enveloping on the palate.*

Shiraz Victoria Park, Australia **7.40** 175ml **9.65** 250ml **27.00** bottle  
*This Shiraz is deep crimson red in colour, with fresh plums and subtle vanilla oak. The palate is silky with blueberry and plum fruit flavours complimented with hints of milk chocolate and warm spices. Vegan friendly.*

Rioja Vina Alnina Crianza Spain **7.95** 175ml **10.50** 250ml **29.35** bottle  
*Fresh fruit and liquorice aromas. Soft in the mouth with pleasant velvety tannins on a nice long harmonious finish*

## Vegan White

Sauvignon Blanc-Airen Wine by Nature, Spain **7.15** 175ml **9.45** 250ml **26.35** bottle  
*Organic, vegan wine. A fresh citrus wine with a medium finish.*

## Vegan Red

Tempranillo Wine by Nature, Spain **7.15** 175ml **9.45** 250ml **26.35** bottle  
*Organic, vegan wine. Dark fruit spices with a full and fruity finish.*

## Sparkling

Cava Castellblanc, Spain **5.00** 125ml **27.00** bottle  
*A truly refreshing Cava thanks to an excellent balance of fine aromas, flavours of citrus, ripe melon and peach balanced by a delicate note of baking bread.*

Gremillet Champagne Selection Brut **60.00** bottle  
*Gremillet is a family Champagne producer, established over 40-years. Their flavoursome Champagnes are listed in over 50 French embassies and consulates worldwide. The wine has fresh floral aromas combined with characteristic sweet brioche overtones on the palate, and with a crisp citrus finish.*