

The  
**Waterside Hotel**

**INVERNESS**

19 Ness Bank Inverness IV2 4SF  
Served from 12.00 – 4.00pm & 6.00pm – 9.30pm

Tel: 01463 233065

www.thewatersideinverness.co.uk  
info@thewatersideinverness.co.uk

Located on the banks of  
the beautiful River Ness.  
Conservatory Restaurant  
& outside dining area

FISH STARTERS

Homemade Thai Crab Cake

*With a sweet corn salsa & fresh rocket*  
Starter £6.95 Main £13.95

Pan Seared North Uist Scallops

*Cooked to perfection – served with a leek vinaigrette  
& crispy bacon*  
Starter £7.75 Main £14.50

Moules Mariniere

*Fresh Mussels steamed in their shells  
In white wine, onions, garlic, cream & chopped parsley*  
Starter £6.00 kilo pot £12.95

Jumbo Sweet and Sour Prawns

*With julienne of vegetables, noodles & coriander*  
Starter £7.00 main £14.00

Scottish Smoked Salmon

*Traditionally served with fresh lemon & sauce vierge*  
Starter £6.50 main £12.00

STARTERS

All with complimentary homemade bread

*Additional bread will be charged £1.00 per person*

Home made Soup of the Day £3.95

Oriental Salad of Warm Rare Beef

*With a Soya, honey reduction & toasted seeds*  
Starter £6.50 main £13.00

(v) Pan seared Halloumi Cheese

*Rested on cucumber Papardelle with avocado & sun blushed tomato*  
Starter £6.45 main £11.95

Warm Char-grilled Provencale Vegetables

*With roasted butternut squash, Prosciutto & grated Italian cheese*  
(This dish can be served as a vegetarian option)  
Starter £7.00 main £12.95

Homemade Venison, Juniper & Pistachio Terrine £6.95

*Wrapped in smoked bacon with a cranberry & mint jelly*

FISH MAIN COURSES

Pan Seared Scottish Salmon £12.95

*Resting on a Tartare Potato Cake  
Topped with a warm Poached Egg and Hollandaise*

Six Large Langoustine Tails £25.00

*Simply sautéed in garlic and parsley butter  
With new potato and salad*

Oven Baked Cod £13.95

*With crispy potatoes, mustard & caper lentils  
Drizzled with sauce vierge*

The Waterside Traditional Fish & Chips £10.95

*Served with garden peas & chunky tartare sauce*

*(see fish starter section for further main course options)*

Please advise your server if you require a portion of Fresh

Seasonal Vegetables to accompany your meal

£2.50 per portion

FROM THE CHARGRILL

Scottish Beef Steaks

Sirloin Steak £19.95

Fillet Steak £22.95

*Our steaks are cut to 8oz uncooked weight and garnished with vine  
tomatoes, Portobello mushrooms & rustic chips*

Steak Sauces £2.00 each

*Black Peppercorn / Blue Cheese / Béarnaise Sauce*

Homemade Double Beef Steak Mince Burger £9.95

*Served in a toasted bun with bacon & cheese, accompanied with  
Coleslaw, rustic chips & salad*

Homemade Battered Onion Rings £2.00

Please advise your server if you require a portion of Fresh  
Seasonal Vegetables to accompany your meal

£2.50 per portion

## MAIN COURSES

Wherever possible we aim to provide locally produced & sourced meats

### Scottish Venison Steak £16.95

*With cubed Polenta cake with caramelised shallots & a sweet redcurrant & Port sauce*

### Spinach, Wild Mushroom Stuffed Chicken Breast £13.95

*Wrapped in a Parmesan crust with maple roasted parsnip & potato mash with a leek cream sauce*

### Braised Lamb Shank £14.95

*With Boulangere potato & roasted root vegetables*

### Morayshire Pork Stack £14.95

*Pork loin stacked with haggis, crisp potato rosti, Caramelised apple wedges & a cider jus*

### Chefs Homemade Meatballs £12.95

*With Tagliatelle tomato ragu & shaved Italian cheese*

### Warm Goats Cheese, Leek & Asparagus Tart £12.95

*Accompanied with seasonal salad & buttered boiled potatoes*

### (V) Oriental Tofu Stir fry £12.95

*Drizzled with chefs own sweet & sour sauce garnished with toasted sesame seeds*

Please advise your server if you require a portion of Fresh Seasonal Vegetables  
To accompany your meal £2.50 per portion

## DESSERTS *All our Desserts are home made*

### Warm Pear & Franzipan Tart £6.00

*With a creamy ginger sauce Anglaise*

### Caramelised Espresso Coffee Crème Brulee £6.00

*Accompanied with a Tuile spoon & pan forte*

### Waterside's Summer Pudding "Knickerbocker" Glory £5.95

*Raspberry ripple ice cream, berry compote, raspberry coulis, fruit sponge  
& whipped cream topped with toasted crumbs*

### Warm Chocolate Flourless Cake £6.50

*With a cherry jam & white chocolate ice cream*

### Chefs Own Banoffee Cheesecake £5.95

*Smothered with toffee sauce*

### Iced Nougat Parfait £6.50

*Tropical fruit compote & fresh berries*

### 3 Scoops of Premium Ice Cream £4.00

*Vanilla, chocolate, toffee, raspberry ripple*

### Selection of Scottish Cheeses with Fruit, Celery & Biscuits £7.50

## SIDE ORDERS

Homemade Battered Onion Rings	£2.00
Garlic Ciabatta Bread	£3.00
Mixed Salad	£3.00
Portion of Rustic Chips	£3.00
Portion of Fresh Vegetables	£2.50

## COFFEES

Regular Coffee	£1.90
Single Espresso	£1.90
Double Espresso	£2.10
Cappuccino	£2.15
Moccachino	£2.15
Café Latte	£2.15
Premium Tea	£1.40
Herbal/Earl Grey	£1.60
Hot Chocolate with Cream	£2.15

## LIQUEUR COFFEES

*Liqueur or Sprit of your choice made with  
Freshly brewed coffee, Demerara  
sugar & whipped cream (all £3.85)*

Gaelic (Scotch whisky)
Prince Charles (Drambuie)
Calypso (Tia Maria)
Royale (Brandy)
Irish (Irish whiskey)
Amaretto
Bailey's or Caledonian Cream
Grand Marnier (orange liqueur)
Frangelico (hazelnut liqueur)

## FUNCTIONS & WEDDING VENUE

For a stunning location with a  
Unique venue in the heart of  
Inverness, *the Waterside Hotel*



Private Lunches/Dinners

Anniversaries

Birthdays

Weddings

Ask for our Function Menus or  
Wedding brochure