

# The Waterman's Arms

## GROUPS

For tables of more than 8 persons, we operate a set menu based on chef's selection.

## GROUP DINING

We can cater to a maximum of 16 guests for a private event in our back dining room on the first floor.

Menus will change with the seasons as well as the local offering from our suppliers. It will come in the format of sharing dishes in each course. The menu will be chef lead and reflect options from the current a la carte menu.

You will have the room to yourselves for the entire lunch or dinner.

On special request, we can tailor to your needs, from flowers to special menu requests.

## SAMPLE MENU

£80 for mix of fish / steak

£85 for steak only

(inc VAT, ex service)

Bread, butter / Pickles

Sharing plates :

Tropea onion, potato, pecorino

Aubergine, Gorgonzola, brown butter

Red mullet, tomato, coriander

Market fish, wild garlic, bay

Aged Hereford steak, beef lardons

Mustard leaves

Chips

Chocolate mousse, ginger, buckwheat

Baked malt custard, macadamia nuts

\*Prices are inclusive of VAT

We will take a 30% deposit upon confirmation of booking.

[Privatedining@watermansarms.co.uk](mailto:Privatedining@watermansarms.co.uk)

Cancellation

a. In the event of a cancellation or postponement, The Waterman's Arms must be advised in writing. The Waterman's Arms shall be entitled to cancellation charges as detailed below:

- 2 weeks or more prior to the date of the booking, the deposit paid will be refunded

- 7 days prior to the booking date, the cancellation fee will be 50% of the deposit paid.

- 48 hours prior to the commencement of the booking, the cancellation fee will be 100% of the deposit paid.

Snack items can be ordered separately in addition,

Carlingford oyster, mignonette £3.5

Bread, butter £4

Olives £4

Pickled peppers £4

Curried scallop £9.5

Merguez, red cabbage £8.5

Mozzarella, olive oil £9.5

Pancetta arrotolata £9

Aperitif

French 75 / Negroni / Martini £12 add on