

WATERLEAF

INTERNATIONAL CUISINE - SPRING 2026

DINNER SEATINGS: 7:00PM
SELECT WEDNESDAYS

\$50 PER PERSON (INCLUDES 8.25% TAX)

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE.

British Classics

March 11, March 18 & March 25

Reservations open

Feb. 25, March 4 & March 11

AMUSE

SMOKED FISH PÂTÉ SPREAD

DILL, CAPERS, SMOKED TROUT ROE, CROSTINI

FIRST COURSE

SCOTCH EGG

*SPICED SAUSAGE, JAMMY YOLK, HERBED CRÈME
FRAICHE*

SECOND COURSE

"CHIPPY"

*LIGHTLY BATTERED HADDOCK, DOUBLE FRIED CHIPS,
MUSHY PEAS, TARTAR SAUCE, MALT VINEGAR*

ENTRÉE

SUNDAY BEEF ROAST

*HERB-SALT CRUST, WHIPPED POTATOES, CARROTS,
PARSNIPS, SAVOY CABBAGE, BEEF-DRIPPING
YORKSHIRE PUDDING, RICH GRAVY*

DESSERT

STICKY TOFFEE PUDDING

*DATE SPONGE CAKE, WARM TOFFEE SAUCE, VANILLA
ICE CREAM*

Taste of Italy

April 15, April 22 & April 29

Reservations open

April 1, April 8 & April 15

AMUSE

ARANCINI

PROSCIUTTO BUTTER

FIRST COURSE

GRILLED OCTOPUS

RADICCHIO, FENNEL, OLIVE AGRODOLCE

SECOND COURSE

GNUDI AL POMODORO

*RICOTTA DUMPLINGS, TOMATO-BASIL SAUCE,
PECORINO CRUMBLE*

ENTRÉE

OSSOBUCCO

CREAMY POLENTA, GRILLED RAPINI, GREMOLATA

DESSERT

LIMONCELLO ZABAGLIONE

OLIVE OIL CAKE, CITRUS, PISTACHIO