

# The Watermark Restaurant

## Small Bites

**Grilled Halloumi Sticks (GF) (V) 5**  
**House Hummus & Pitta Bread (V) 9**

**Sharer for Two (V) 14**  
Marinated olives, hummus, pitta bread, & halloumi sticks

## To Share

**Fishermans Platter 16**  
Thai Fish Cakes, Mixed bread, selection of cheeses, gherkins, salami & rollmops

## To Start

**Roast Pork Belly & Heritage Beetroot 11**  
Slow-cooked crispy pork belly with caramelized apple purée, roasted organic beetroot, and a rich red wine reduction

**Frensham Prawn Cocktail 12**  
Succulent Atlantic prawns in zesty Marie rose sauce, served over crisp lettuce and vine-ripened tomatoes. Accompanied by freshly-baked brown bloomer bread

**Thai Style Fishcakes 10**  
Fishcakes marinated in fragrant red curry paste, served with spicy tomato sauce and coconut-lemongrass crumble.

**Smoked Salmon & Avocado 12**  
Hand-sliced Scottish salmon, house-smoked, layered with creamy avocado on toasted artisanal sourdough, finished with fresh pico de gallo.

**Chef's Soup of the Day (V) 7**  
Fresh seasonal soup with warm artisan roll and butter

**Rustic Mediterranean Vegetable Tart (V) 10**  
Flaky filo pastry filled with slow-roasted eggplant, sweet bell peppers, and caramelised onions, crowned with crisp apple and homemade spiced tamarind chutney

## From the Sea

**Herb-Crusted Atlantic Salmon 21**  
Delicate fillet encased in golden Parmesan and fresh herbs, served over aromatic spiced couscous with charred Mediterranean vegetables infused with citrus

**Baked Sea Bream (GF) 20**  
Pan seared sea bream fillet over coconut-lemongrass rice, green beans and spicy Thai chili-lime sauce

**Traditional Fish & Chips £20**  
Prime beer crispy battered cod served with chunky cooked chips, mushy or garden peas, & tartare sauce

## Pasta Salad

**Classic Caesar Salad (V) 14**  
Crisp Romaine hearts, garlic-herb croutons, and shaved Parmesan tossed in our creamy house-made Caesar dressing with fresh lemon and anchovies  
*Addtions: Grilled Chicken or Smoky Bacon 4*

**Grilled Chicken & Avocado Salad (GF) 17**  
Mixed leaves, cherry tomatoes and red onion tossed with tender char-grilled chicken breast, creamy avocado and a zesty lemon-herb dressing. Packed with vitamins and protein for a nutritious, satisfying meal

**Mediterranean Couscous Salad (V) 16**  
Pearl couscous infused with harissa and preserved lemon, layered with smoky chargrilled courgette and sweet peppers. Finished with blistered cherry tomatoes, fresh parsley, and citrus-olive oil  
*Add Chicken Tikka £4*

**Pesto Tagliatelle (V) 17**  
Tagliatelle ribbons tossed in a vibrant basil pesto, toasted pine nuts, aged Parmigiano-Reggiano, and virgin olive oil from the Ligurian coast. Finished with fresh torn basil and cracked black pepper  
*Add Grilled Chicken £4*

## From the Stove

**Twice-Cooked Pork Belly with Asian Noodles 20**  
Slow-braised then crisped to perfection, served over egg noodles with stir-fried carrots, fresh beansprouts and spring onions in a zesty chili-spiked vinaigrette

**Mexican-Spiced Chicken Milanese 19**  
Crispy panko-breaded chicken breast smothered in melted Oaxaca cheese and fresh jalapeños, served with a zesty cilantro-lime couscous salad

**Chicken or Vegetable Thai Green Curry (GF)(VE) 19**  
Aromatic Thai green curry simmered with fresh lemongrass, galangal, kaffir lime and coconut milk. Served with fragrant basmati rice.

**Roasted Butternut Squash Wellington (GF)(V) 17**  
Pastry filled with spiced butternut squash, aromatic cumin lentils and herbs. Served alongside herb-buttered new potatoes, vegetables and cranberry jus

**Wok-Tossed Egg Noodles with Asian Vegetables (V) 16**  
Tender noodles stir-fried with crisp carrots, fresh beansprouts and spring onions in a fragrant sesame and spicy soy sauce

## From the Grill

**Grilled Halloumi Stir Fry (V) 17**  
Pan-seared Cyprus halloumi with Asian-spiced egg noodles, crisp stir-fried vegetables, and chili-ginger vinaigrette

**Pan-Roasted Gressingham Duck Breast (GF) 23**  
Succulent, duck breast with crispy skin, silky pomme purée, honey-glazed heritage carrots, finished with a rich wild berry and red wine reduction

**28 Day Aged Beef Steaks**  
Served with cherry tomatoes, Portobello mushroom & chunky chips

<b>8oz Rib Eye 29</b>	<b>8oz Sirloin 27</b>
<b>Sauces 3</b>	
Béarnaise, peppercorn, mushroom, blue cheese or rosemary jus	

**House Burgers**  
Served in a brioche bun with French fries & coleslaw  
*Additional toppings £3: Cheese, Mushrooms, Jalapeno Chili, Bacon, or Egg*

**Angus Tower Burger 20**      **Cajun or Grilled Chicken Burger 19**  
with crispy beer-battered onion rings      Spicy breaded or grilled chicken

**Vegetarian Burger (V) 17**  
Bean Burger, onion rings, tomato, lettuce & onion

## Sides

All sides £5

**Sweet Potato Fries (V)(VE)+ 1.50**  
**Chunky Chips or French Fries (V)(VE)**  
**Cajun Fries (V)+1.95**  
**Onion Rings (V)(VE)**

**Mashed Potato (GF)(V)**  
**Seasoned Fries (GF)(V)**  
Parmesan, Truffle Oil & Rosemary +1.95  
**Ratatouille (GF)(V)**

**New Potatoes in Pesto (GF)(V)(VE)**  
**Mixed Salad (GF)(V)(VE)**  
**Seasonal Vegetables (GF)(VE)**

## Dessert

**Home Made Tiramisu (V) 9**  
Delicate espresso-soaked ladyfingers layered with creamy Mascarpone, finished with a dusting of rich cocoa powder

**Apple & Rhubarb Crumble (V) 9**  
Warm spiced apple and tart rhubarb filling topped with a buttery oat crumble, served with Madagascan vanilla bean ice cream

**Sticky Toffee Pudding (V) 10**  
Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan bean ice cream. A British classic.

**Frensham Pond Lemon Parfait (V) 8**  
Silky lemon curd layered with cloud-like whipped cream cheese and fresh cream. Bright & indulgent balancing sweet and tangy notes

**Warm Chocolate Brownie & Coconut Crumble (V) 9**  
Decadent warm chocolate brownie topped with toasted coconut crumble and house-churned coconut ice cream. A divine blend of rich chocolate and tropical coconut

**Artisanal Cheese Board (V) 15**  
A curated selection of British cheeses featuring rich oak-smoked Somerset cheddar, creamy Croxton Manor Stilton, velvety Somerset brie, and classic Red Leicester. Served with artisan crackers, quince paste, celery, and fresh grapes

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian