

The Watermark Restaurant

Mixed Bread and Marinated Olives £7

Small Bites £5

- Grilled Halloumi Sticks (GF)(V) Spicy Mixed Nuts (GF)(VE) Marinated Olives(GF)(VE)
- Mixed Bread Selection (V)
Extra virgin olive oil & balsamic
- House Hummus & Pita bread (V)

To Share

- Sharer for Two (V) £14
Marinated olives, hummus, Pita Bread, & halloumi sticks
- Fishman's Platter £16
Thai Fish Cakes, mixed breads, selection of cheeses, gherkins & salami,

To Start

- Smoked Salmon & Avocado £11
On sourdough & drizzled with Lemon juice & Pico de Gallo
- Frensham Prawn Cocktail £9
Prawns dressed in Marie rose sauce on a bed of Lettuce, Tomato & brown bloomer bread.
- Baked Vegetable Filo Tart (V) £8
Roasted aubergine, bell pepper, onion, apple, & tamarind chutney
- Chef's Soup of the Day £7
Mini bread rolls
- Roast Pork Belly & Beetroot (GF) £8
Apple puree & roasted beetroot & red wine Jus
- Thai Style Fishcakes £9
Spicy tomato sauce & coconut crumble

From the Sea

- Baked Parmesan Crusted Salmon £17
Spicy couscous, chargrilled courgette, cherry tomatoes & lemon wedge
- Baked Sea bream £18
Coconut rice and green beans with Thai spicy sauce.
- Traditional Fish & Chips £18
Prime beer crispy battered cod served with chunky cooked chips, mushy peas, & tartare sauce

Pasta Salad

- Traditional Caesar Salad £13
Cos lettuce, croutons with a Caesar's dressing made up of olive oil, lemon juice, & parmesan cheese
Add Grilled Chicken & Smoky Bacon £4
- Chicken & Avocado Salad (GF) £15
3 of your 5 a day, rich in vitamin C & folate & lemon dressing
- Couscous Salad £14
Spicy couscous, chargrilled courgette, peppers marinated with thyme, black pepper, and olive oil, tossed with cherry tomatoes, flat parsley, lemon, and boiled chickpeas.
Add Chicken Tikka £4
- Pesto Tagliatelle Pasta (V) £13
Creamy pesto & pine kernels
Add Grilled Chicken £4

From the Stove

- Crispy Twice Cooked Pork Belly £18 | Grilled Halloumi Cheese (V) £16
Stir fry vegetables, carrot, beansprout, spring onion, egg noodles & spicy Asian vinaigrette.
- Gressingham Duck Breast £21
Seared duck breast, pomme puree, carrots with wild berry & red wine jus
- Mexican Breaded Chicken £17
Breaded chicken breast topped with cheese and Jalapeno chili & couscous salad.
- Thai Green Chicken | Vegetable Curry (VE) £17
Lemongrass and coconut milk in a green curry sauce & basmati rice
- Vegetable Stack (VE) £14
Mediterranean stewed vegetable base.
- Simply Wok Stir Fried Vegetable & Egg Noodles (V) £14
Carrot, beansprout, spring onion, sesame oil & spicy soy sauce

From the Grill

- 28 Day Aged Beef Steaks (GF)
served with cherry tomatoes, mushroom & chunky chips.
- 8 oz Rib Eye £29 8 oz Sirloin £27
- Sauces £3
Béarnaise, peppercorn, mushroom, blue cheese & rosemary jus
- House Burgers
All served in a brioche bun with French fries & coleslaw.
- Tower Aberdeen Angus Burger £17 Cajun Chicken or Grilled Burger £17
Onion rings, tomato, lettuce & onion Spicy breaded chicken, onion rings & Pico de Gallo
- Vegetarian Burger (V) £14
Bean Burger Onion rings, tomato, lettuce & onion
- Extra Toppings: Mushrooms, Jalapeno Chili, Cheese, Bacon, or Egg £1.50*

Sides £4

- Sweet Potato Fries (GF)(VE) Mashed Potato (GF)(V) New Potatoes in Pesto (V)
- Chunky Chips or French Fries (GF)(VE) Seasoned fries with Parmesan, Truffle Oil & Rosemary (GF)(V) Mixed Salad (VE)
- Onion Rings (VE) Ratatouille (GF)(V) Seasonal Vegetables (GF)(VE)

Dessert

- Traditional House Made Tiramisu (V) £7
Ladyfingers dipped in espresso, layered with mascarpone cheese & cocoa powder
- Apple & Rhubarb Crumble £8
Crumble topped with honeycomb ice cream
- Ice Cream & Sorbet (GF)(V) £6
Please ask your server for flavors.
- Frensham Pond Lemon Parfait (V) £7
Lemon curd, sweet, whipped cream cheese folded into heavy cream
- Warm Chocolate Brownie & Coconut Crumb £8
Homemade chocolate brownie, coconut crumb & coconut ice cream
- Sticky Toffee Pudding (V) £9
A moist sponge cake, made with finely chopped dates covered in a toffee sauce served with vanilla ice-cream.

- Sharing Traditional Cheese Board £14
Smoked cheddar, Stilton brie & English Cheese
- (GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

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White Wine

	BOTTLE	175 ml	250 ml
Le Bosq Blanc, France Citrus & passionfruit with floral notes & a lively, dry finish.	21.95	5.95	7.95
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry green apple	24.95	6.35	8.95
Berri Estates Unoaked Chardonnay, Southeastern Australia Fresh & ripe crisp lemons	25.95	7.55	9.95
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh & aromatic, flavours of a summer fruit salad	25.95		
Errázuriz Sauvignon Blan, Aconcagua Valley, Chile Dry with an intense gooseberry & citrus	27.95		
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas with minerally citrus flavours	26.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh flowers & peach	31.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine & lemongrass	35.95		

Red Wine

	BOTTLE	175 ml	250 ml
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, bilberries, & spice	21.95	5.95	7.95
Luis Felipe Edwards Gran Reserve Merlot, Chile Plums, cherries & vanilla	27.95	7.95	10.50
Los Intocables Black Malbec, San Juan, Argentina Reign of Terroir Pinotage, Swartland, South Africa Red fruit, berries & cherries with a hint of oak	31.95	8.65	12.15
Rare Vineyards Pinot Noir, Vin de France, France Blueberries & spice	25.95		
Beaujolais-Villages Combe aux Jacques, Louis Jadot, France Intensely fragrant, vivacious & succulent	34.95		
Red Knot Shiraz, McLaren Vale, Australia Strawberry, blackberry & black pepper spice	33.95		
Cune Rioja Crianza, Spain Red fruits, liquorice. vanilla. cocoa & caramel	34.95		

Rosé

	BOTTLE	175 ml	250 ml
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh summer fruit	22.95	6.65	8.75
Côtes de Province Rosé Domaine Gordonne Les Gravieres, France	29.95		

Champagne & Prosecco

Prosecco	27.95	Louis Dornier et Fils Brut	49
Prosecco Rose	27.95	Louis Dornier et Fils Brut Rosé	59
Bottega Gold Mini Bottle	9.95	Veuve Clicquot Yellow Label	79
Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Brut Rosé	89
		Dom Pérignon	265

Draught

	Half	Pint
Camden Pale Ale	3.85	6.95
Stella Artois	3.10	5.95
Peroni	3.85	6.95
Orchard Pig	3.10	5.95

Bottle

Birra Moretti	5.25
Corona	5.25
Estrella Damm	5.25
Heineken 0%	3.95
San Miguel	5.25
Spitfire Gold	5.50
Bombardier Ale	5.50
Doom Bar	5.50
London Pride	6.25
Guinness	6.00
Kopparberg (all flavours)	6.00

Soft Drinks

Coca Cola, Diet, Zero	3.95
Fanta	3.95
Appetiser	3.95
Ginger Beer	3.25
Red Bull	4.50
Lemonade	2.95
J20 Apple & Mango	3.95
J20 Apple & Raspbery	3.95
J20 Orange & Passion	3.95
Apple Juice	2.95
Cranberry Juice	2.95
Orange Juice	2.95
Pineapple Juice	2.95
Tomato Juice	2.95
Water Still/Sparkling (Small)	3.95
Water Still/Sparkling (Large)	4.95

Gin

Bombay Sapphire	4.75
Chase Seville Marmalade	5.35
Gordons Pink	4.25
Hendricks	4.95
Monkey 47 Sloe Gin	4.95
Silent Pool	4.95
Sipsmith	4.75
Slingsby Yorkshire Rhubarb	5.25

Vodka

Absolut	3.95
Stolichnaya	5.35
Ciroc	4.25
Grey Goose	4.95

Vermouth

Cinzano Bianco	3.95
Martini Rossa & Dry	3.95
Campari	3.95

Classic Cocktails

Dry Martini	8
Shaken not stirred - calling all Bond fans.	
Margarita	9
Tequila and Cointreau meet lime.	
Old Fashioned	10
Bourbon, sweetened with Angostura.	
Sex on the Beach	9
Archers, vodka, raspberry liquor & cranberry	
Bloody Mary	8
Classic recipe with a touch of celery	
Caipirinha	8
Brazil's national cocktail, cachaça rum, sugar & lime	
Cosmo	9
Vodka, Cointreau, cranberry, orange bitters & lime	
Daiquiri Classic	8
Bacardi, pineapple & lime juice	
French Martini	9
Vodka, Chambord, cranberry, orange bitters & lime	
Pina Colada	10
Havana Club, Malibu, Coconut syrup, Pineapple juice, milk & cream	

Signature Cocktails

Strawberry Bellini	10
Strawberry, lime & prosecco	
Espresso Martini	8
Classic 80's wake me up - Kahlua and espresso	
Long Island	12
Tequila, vodka, triple sec, gin, rum & cola	
Mojito	8
Bacardi, fresh mint, fresh lime, sugar syrup & soda	
Porn-star Martini	11
Vodka, a shot of prosecco and passionfruit	

Spritz & Sour Cocktails

Disaronno Fizz	8
Disaronno Amaretto, lemon & soda water	
Whisky Sour	8
Whiskey, lemon juice & sugar	
Aperol Spritz	9
Aperol topped with prosecco & soda& garnished with orange	

Mocktails

Soured Passion	5
Bitter lemon, lime & passionfruit	
Summer Breeze	5
Cranberry, orange, pineapple & grenadine	
Virgin Mary	5
Tomato juice, Worcestershire sauce, tabasco, lemon, and celery salt	
Virgin Porn-star Martini	6
Apple, lime, vanilla & passionfruit	

All spirit measures are served as 25 ML

Whiskey

Bells 8Y	3.95
Dalwhinnie 15Y	4.95
Glenkinchie 12Y	4.75
Glenmorangie 10y	4.95
Jameson 4Y	4.75
Johnnie Walker Black 12Y	4.95
Talisker 10Y	5.45

Cognac

Courvoisier VS*	4.95
Remy Martin VSOP Fine	5.95
Champagne	

Rum

Bacardi Carta Blanca	3.95
Cachaça Velho Barreiro Gold	3.45
Captain Morgan Dark	3.75
Captain Morgan Spiced	3.75
Havana Club 3Y	3.85

Liquors

Archers Peach Schnapps	3.95
Aperol Aperitivo	4.85
Baileys Irish Cream	5.25
Chambord	4.75
Cointreau	3.55
Disaronno Amaretto	4.25
Jägermeister	3.95
Kahlua	5.50
Limoncello	3.15
Pernod	4.25
Pimms No. 1	4.75
Sambuca	3.95
Sambuca Passione Nera	4.25
Southern Comfort	4.95
Jose Cuervo Esp. Tequila	4.95
Tia Maria	5.25
Malibu	3.95

Bourbon

Maker's Mark	4.25
Jack Daniels	4.95

Hot Drinks

Espresso	2.95
Double Espresso	3.50
Americano	3.95
Cappuccino	3.95
Latte	3.95
Mocha	3.95
Liqueur Coffee	7.00
Tea	3.75
Herbal Tea	3.75
Hot Chocolate & Marshmallow	4.75