

# The Watermark Restaurant

## Sunday Roast Menu

### Start

#### 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 Seasonal Soup (V) 7

A freshly prepared, seasonal creation crafted by our chef, served with a warm artisan roll, and cultured butter for the perfect accompaniment

#### Frensham Prawn Cocktail (V) 9

Succulent Atlantic prawns in zesty Marie Rose sauce, served over crisp lettuce and vine ripened tomatoes. Accompanied by freshly baked bread

### Share

#### Fisherman's Fusion Platter for Two 16

An elegant selection featuring delicate Thai fish cakes, artisanal breads, cured salami, a curated assortment of fine cheeses, tangy gherkins, and classic rollmops – a perfect harmony of land and sea

### Main 19

Each of our signature roasts is accompanied by golden garlic and thyme-infused roast potatoes, a medley of seasonal greens, velvety roasted celeriac purée, Honey-glazed heritage carrots, an indulgent giant Yorkshire pudding, and finished with a generous pour of rich, house-made gravy

#### Roast Aged Sirloin of Beef

Prime aged sirloin, Seasoned with crushed Pepper and hand-harvested Maldon Sea Salt, slow roasted to perfection, accompanied by a delicate horseradish crème.

#### Roasted Corn-Fed Chicken Supreme

Succulent corn-fed chicken breast, perfectly roasted and served with a rich creamy onion and garlic red wine Jus

#### Slow Roast Porchetta of Pork Belly

Slow-roasted pork belly, delicately rolled with fresh herbs and garlic, delivering a melt-in-the-mouth texture. Finished with a silky apple reduction for a perfect balance of richness and sweetness

#### Pan-Seared Fillet of Sea Bass

Fresh sea bass fillet, pan-seared for a crisp skin, complemented by a refined white wine Beurre Blanc.

#### Roasted Butternut Squash Wellington (V)

Pastry filled with spiced butternut squash, aromatic cumin lentils, and herbs. Served alongside herb-buttered new potatoes, vegetables, and cranberry jus

GF option on all roasts

### Sides 5

#### Cauliflower Cheese & Broccoli (GF) (V) (VE)

Creamy cauliflower gratin paired with vibrant tender stem broccoli, finished with a delicate cheese glaze.

#### Honey-Roasted Parsnips & Carrots (GF) (V) (VE)

Sweet, caramelised parsnips and heritage carrots, roasted with golden honey for a rich depth of flavour.

#### Chilli-infused Broccoli & Maldon sea salt (GF) (V) (VE)

Fresh broccoli florets tossed with a subtle chilli heat and a sprinkle of hand-harvested Maldon Sea salt.

#### Braised Red Cabbage with Apple & Cinnamon (GF) (V) (VE)

Slow-braised red cabbage infused with crisp apple and warm cinnamon spice for a fragrant, seasonal finish

### Desserts

#### Sticky Toffee Pudding (V) 10

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with vanilla Madagascan bean ice cream. A British classic.

#### Ice Cream & Sorbets (V) 6

Ask your server for flavours

#### Winter Berry Crumble (V) 9

Vanilla Madagascan bean ice cream

#### Traditional Homemade Tiramisu (V) 7

Delicate espresso-soaked ladyfingers layered with creamy Mascarpone, finished with a dusting of rich cocoa powder

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

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time.