

Watersmeet

Hotel & Restaurant

Mother's Day - Sunday 15th March
At The Rocks

Smoked Salmon Roulade

Pickled Cucumber, Crispy Capers, Dill
2,4,5,9,14

Minted Pea Soup

Parmesan Croquettes, Lemon Oil, Pea Shoots, Homemade Bread
2,5

Duck Liver Parfait

Smoked Beetroot Gel, Pickled Beetroots, Candied Hazelnuts, Micro Salad, Toasted Brioche
2,5,6,9,12,14



Roast Rump of Beef

Yorkshire Pudding, Herb Roasted Potatoes, Kale, Braised Red Cabbage, Horseradish Cream, Watercress,
Red Wine Gravy
1,2,5,9,10,14

Fillet of Sea Bream

Shallot & Whole Grain Mustard Potatoes, Seasonal Vegetables, Capers, Brown Shrimps & Samphire Butter,
Charred Lemon
3,4,5,11,14

Roast Chicken & Sausage Meat Sage & Bacon Stuffing

Yorkshire Pudding, Herb Roasted Potatoes, Kale, Cauliflower Cheese, Braised Red Cabbage,
White Wine & Chicken Gravy
1,2,5,9,14

Nut Roast Wellington

Roast Potatoes, Carrot, Parsnip, Crispy Kale, Braised Red Cabbage, Cauliflower Cheese,
Yorkshire Pudding, Gravy
1,2,5,10,12,14



Warm Apple & Almond Sponge

Caramel Sauce, Candied Walnuts, Clotted Cream Ice Cream
2,5,9,12

Lemon Tart

Meringue, Pistachios, Raspberry Sorbet
2,5,9,12

Chocolate Mouse

Candied Orange, Sesame Seed Tuille, Candied Hazelnuts, Honeycomb Ice Cream
5,9,12,13

Selection of 3 Cheeses

Grapes, Pickled Celery, Quince, Crackers
2,5,9,10,14

2 Courses £35

3 Courses £45

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Allergens Key: 1 celery 2 gluten 3 crustaceans 4 fish 5 dairy 6 mustard 7 peanuts 8 soya 9 eggs 10 lupin 11 molluscs 12 nuts 13 sesame seeds 14 sulphites