

# The Watermark Restaurant

## 2 Course menu

### To Start

#### Rustic Mediterranean Vegetable Tart (V)

Flaky filo, slow-roast eggplant, sweet pepper, caramelised onion, with crisp apple and homemade spiced tamarind chutney

#### Chef's Soup of the Day (V)

Fresh seasonal soup with warm artisan roll and butter

#### Smoked Salmon & Avocado

Hand-sliced Scottish smoked salmon, layered with creamy avocado on toasted artisanal sourdough, fresh pico de gallo.

### Main

#### Mexican-Spiced Chicken Milanesa

Crispy panko-breaded chicken breast smothered in melted Oaxaca cheese and fresh jalapeños, served with a zesty cilantro-lime couscous salad

#### Jalfrezi Curry

Tender chicken or mixed vegetables stir-fried with peppers, onions and tomatoes in a medium-spiced aromatic sauce with a warming kick.

Served with poppadom, baby naan & pilau rice.

#### Baked Sea Bass (GF)

Pan seared sea bass fillet over coconut-lemongrass rice, green beans and spicy Thai chili-lime sauce

#### Wok-Tossed Egg Noodles with Asian Vegetables (V)

Noodles stir-fried, crisp carrots, fresh beansprouts and spring onions in a fragrant sesame and spicy soy sauce

#### Classic Caesar Salad

Crisp Romaine hearts, garlic-herb croutons, and shaved Parmesan tossed in our creamy house-made Caesar dressing with fresh lemon and anchovies

#### Chicken or Vegetable Thai Green Curry (GF)(VE)

Aromatic Thai green curry simmered with fresh lemongrass, galangal, kaffir lime and coconut milk. Served with fragrant basmati rice.

### Dessert

#### Sticky Toffee Pudding (V)

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan bean ice cream

#### Ice Cream & Sorbets (V)

Ask your server for flavours

#### Home Made Tiramisu (V)

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.

For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers