

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, salami selection of cheeses, gherkins & rollmops

Chef's Soup of the Day (V) 7

Fresh seasonal soup with warm artisan roll and butter

Smoked Salmon & Avocado 12

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

Baked Sea Bream (GF) 20

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

Classic Caesar Salad (V) 16

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

Add: Grilled Chicken or Smoky Bacon 4

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

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

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

Roast Pork Belly & Heritage Beetroot 11

Slow-cooked crispy pork belly with caramelized apple purée, roasted organic beetroot, and a rich red wine reduction

Rustic Mediterranean Vegetable Tart (V) 10

Flaky filo filled with slow-roasted eggplant, sweet bell peppers, caramelised onions, crowned with crisp apple and homemade tamarind chutney

Traditional Fish & Chips £20

Prime beer crispy battered cod served with chunky cooked chips, mushy or garden peas, & tartare sauce

Pasta Salad

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 & protein for a nutritious, satisfying meal

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

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

Jalfrezi Curry £19 (V)(VE)

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 and pilau rice.

Roasted Butternut Squash Wellington (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

Sweet Potato Fries (V)(VE)+ 1.50

Chunky Chips or French Fries (V)(VE)

Cajun Fries (V)+1.95

Seasoned Fries (GF)(V)

Parmesan, Truffle Oil & Rosemary +1.95

Home Made Tiramisu (V) 9

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

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

Sides

All sides £5

Mashed Potato (GF)(V)

Onion Rings (V)(VE)

Ratatouille (GF)(V)

Dessert

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, celery, and fresh grapes

New Potatoes in Pesto (GF)(V)(VE)

Seasonal Vegetables (GF)(VE)

Mixed Salad (GF)(V)(VE)

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.

Winter Berry Crumble (V) 9

Warming spiced raspberry and blueberries topped with a buttery oat crumble, served with Madagascan vanilla bean ice cream