

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

To Start

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.

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

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

From the Sea

Baked Sea Bream (GF) 20
Pan seared sea bream fillet over coconut-lemongrass rice, green beans and spicy Thai chili-lime sauce

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

Traditional Fish & Chips £20
Prime beer crispy battered cod served with chunky cooked chips, mushy or garden peas, & tartare sauce

Pasta Salad

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

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

From the Grill

Grilled Halloumi Stir Fry (V) 17
Pan-seared Cyprus halloumi, Asian-spiced egg noodles, crispy carrots, fresh beansprouts & spring onions in fragrant sesame and spicy soya sauce

Mexican-Spiced Chicken Milanesa 19
Crispy panko-breaded chicken breast smothered in melted Oaxaca cheese and fresh jalapeños, served with a zesty cilantro-lime couscous salad

28 Day Aged Beef Steaks Served with cherry tomatoes, Portobello mushroom & chunky chips	
8oz Rib Eye 29	8oz Sirloin 27
Sauces 3 Béarnaise, peppercorn, mushroom, blue cheese or rosemary jus	

House Burgers
Served in a brioche bun with French fries & coleslaw
Additional toppings £1.50: Cheese, Mushrooms, Jalapeno Chili, Bacon, or Egg

Angus Tower Burger 20
with crispy beer-battered onion rings

Cajun or Grilled Chicken Burger 19
Spicy breaded or grilled chicken

Vegetarian Burger (V) 17
Bean Burger, onion rings, tomato, lettuce & onion

Sides

All sides £5

Mashed Potato (GF)(V)
Onion Rings (V)(VE)
Ratatouille (GF)(V)

New Potatoes in Pesto (GF)(V)(VE)
Seasonal Vegetables (GF)(VE)
Mixed Salad (GF)(V)(VE)

Dessert

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

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

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