

The Watermark Restaurant

Small Bites

Grilled Halloumi Sticks (GF) (V) 5
House Hummus & Pitta Bread (V) 9

To Share

Sharer for Two (V) 14
Marinated olives, hummus, pitta bread, & halloumi sticks

Fishermans Platter 16
Thai Fish Cakes, Mixed bread, selection of cheeses, gherkins, salami & rollmops

To Start

Roast Pork Belly & Heritage Beetroot 11
Slow-cooked crispy pork belly with caramelized apple purée, roasted organic beetroot, and a rich red wine reduction

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

Thai Style Fishcakes 10
Fishcakes marinated in fragrant red curry paste, served with spicy tomato sauce and coconut-lemongrass crumble.

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 Soup of the Day (V) 7
Fresh seasonal soup with warm artisan roll and butter

Rustic Mediterranean Vegetable Tart (V) 10
Flaky filo pastry filled with slow-roasted eggplant, sweet bell peppers, and caramelised onions, crowned with crisp apple and homemade spiced tamarind chutney

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

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

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) 14
Crisp Romaine hearts, garlic-herb croutons, and shaved Parmesan tossed in our creamy house-made Caesar dressing with fresh lemon
Additions: 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 and 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

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

Chicken or Vegetable Thai Green Curry (GF)(VE) 19
Aromatic Thai green curry simmered with fresh lemongrass, galangal, kaffir lime and coconut milk. Served with fragrant basmati 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 with Asian-spiced egg noodles, crisp stir-fried vegetables, and chili-ginger 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

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 **Cajun or Grilled Chicken Burger 19**
with crispy beer-battered onion rings Spicy breaded or grilled chicken

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

Sides

All sides £5

Sweet Potato Fries (V)(VE)+ 1.50
Chunky Chips or French Fries (V)(VE)
Cajun Fries (V)+1.95
Onion Rings (V)(VE)

Mashed Potato (GF)(V)
Seasoned Fries (GF)(V)
Parmesan, Truffle Oil & Rosemary +1.95
Ratatouille (GF)(V)

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

Dessert

Home Made Tiramisu (V) 9
Delicate espresso-soaked ladyfingers layered with creamy Mascarpone, finished with a dusting of rich cocoa powder

Mixed Berry Crumble (V) 9
Warm spiced apple and tart rhubarb filling topped with a buttery oat crumble, served with Madagascan vanilla bean ice cream

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.

Frensham Pond Lemon Parfait (V) 8
Silky lemon curd layered with cloud-like whipped cream cheese and fresh cream. Bright & indulgent balancing sweet and tangy notes

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 paste, celery, and fresh grapes

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

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White Wine

	BOTTLE	175	250
Le Bosq Blanc, France Citrus & passion fruit with floral notes & a lively, dry finish	25.95	6.85	8.95
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry green apple	29.95	8.95	11.05
Errázuriz Sauvignon Blanc, Aconcagua Valley, Chile Dry with an intense gooseberry & citrus	29.95	8.95	11.05
Berri Estates Unoaked Chardonnay, South Eastern Australia Fresh & ripe crisp lemons	27.95		
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh & aromatic, flavours of a summer fruit salad	30.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh flowers & peach	33.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine & lemongrass	37.95		

Red Wine

	BOTTLE	175	250
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, bilberries, & spice	26.90	7.25	9.75
Luis Felipe Edwards Gran Reserve Merlot, Chile Plums, cherries & vanilla	30.95	8.05	10.65
Los Intocables Black Malbec, San Juan, Argentina A ripe, modern malbec with red cherries, caramel & vanilla	34.95	9.05	11.65
Reign of Terroir Pinotage, Swartland, South Africa Red fruit, berries & cherries with a hint of oak	27.95		
Rare Vineyards Pinot Noir, Vin de France, France Blueberries & spice	29.95		
Beaujolais-Villages, Louis Jadot, France Intensely fragrant, vivacious & succulent	37.95		
Shiraz, St. Hallet Gamekeeper's, Australia Raspberry, supple tannins & rose and spice notes	38.95		
Cune Rioja Crianza, Spain Red fruits, liquorice, vanilla, cocoa & caramel	37.95		

Rosé

	BOTTLE	175	250
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh summer fruit	27.95	7.85	10.35
Côtes de Provence Rosé Domaine, Gordonne Les Gravieres, France Intense berry and pink grapefruit aromas. Notes of black fruits	34.95		

Champagne & Prosecco

Prosecco	29.95	Bouché Père et Fils Cuvée Brut	52
Bottega Gold Mini Bottle	9.95	Moët Chandon	69
Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Yellow Label	79
		Veuve Clicquot Brut Rosé	89

Draught

	Half	Pint
Camden Pale Ale	4.00	6.95
Stella Artois	3.25	5.95
Peroni	3.85	6.95
Cruz Campo	3.85	7.05
Orchard Pig	3.45	6.45

Bottle

Birra Moretti	4.65
Corona	4.65
Estrella Damm	4.65
Heineken 0%	4.65
San Miguel	4.65
Spitfire Gold	5.95
Peroni (Gluten Free)	4.65
Doom Bar	5.95
London Pride	5.95
Guinness	6.05
Guinness 0%	5.25
Kopparberg (all flavours)	6.15

Soft Drinks

Coca Cola, Zero	3.95
Fanta	3.95
Appletiser	3.95
Ginger Beer	3.45
Red Bull	4.50
Lemonade	3.45
J20 Apple & Mango	3.95
J20 Orange & Passion	3.95
J20 Apple & Raspberry	3.45
Cranberry Juice	3.45
Orange Juice	3.45
Pineapple Juice	3.45
Tomato Juice	3.45
Water Still/Sparkling (Small)	3.25
Water Still/Sparkling (Large)	4.45

Gin

Bombay Sapphire	4.05
Tanqueray	4.15
Gordons Pink	4.15
Hendricks	4.95
Monkey 47 Sloe Gin	5.25
Tanqueray Flor De Sevilla	5.25
Silent Pool	5.25
Sipsmith	5.15
Slingsby Yorkshire Rhubarb	5.25
Tanqueray 0%	4.05

Vodka

Absolut	4.05
Ciroc	5.05
Grey Goose	5.25

Vermouth

Cinzano Bianco	3.50
Martini Rossa & Dry	3.50
Campari	3.95

Classic Cocktails

Dry Martini Shaken not stirred - calling all Bond fans.	10
Margarita Tequila and Cointreau meets lime.	10
Old Fashioned Bourbon, sweetened with Angostura.	10
Sex on the Beach Archers, Vodka, Raspberry liquor & Cranberry	10
Bloody Mary Classic recipe with a touch of celery	10
Caipirinha Brazil's national cocktail, Cachaca Rum, Sugar, Lime	10
Negroni Dry Gin, Vermouth, Campari	10
Cosmo Vodka, Cointreau, Cranberry, Orange bitters & lime	10
Daiquiri Classic Bacardi, Pineapple & lime juice	10
French Martini Vodka, Chambord, Cranberry, Orange bitters & lime	10
Pina Colada Havana Club, Malibu, Coconut, Pineapple, cream	10

Signature Cocktails

Strawberry Bellini Strawberry, lime & prosecco	11
Espresso Martini Classic 80's wake me up Kahlua & espresso	11
Long Island Tequila, vodka, triple sec, gin, rum & cola	12
Mojito Bacardi, fresh mint, fresh lime, sugar syrup & soda	11
Porn-star Martini Vodka, a shot of prosecco & passionfruit	11
Cocktail of the week	11

Spritz & Sour

Disaronno Fizz Disaronno Amaretto, lemon & soda water	10
Whisky Sour Whiskey, lemon juice & sugar	10
Aperol Spritz Aperol topped with Prosecco & soda. Garnished with orange	10

Mocktails

Soured Passion Bitter lemon, lime & passionfruit	7
Summer Breeze Cranberry, orange, pineapple & grenadine	7
Virgin Mary Tomato juice, Worcestershire sauce, Tabasco & Celery	7
Virgin Pornstar Martini Apple, lime, vanilla & passion fruit	7

All spirit measures are served as 25ml

Whisky

Bells 8Y	3.15
Dalwhinnie 15Y	5.50
Glenkinchie 12Y	5.15
Glenmorangie 10y	5.25
Jameson 4Y	4.85
Johnnie Walker Black 12Y	5.15
Laphroaig 10Y	5.95
Glenfiddich	5.05
Famous Grouse	3.25

Cognac

Courvoisier VS*	4.95
Remy Martin VSOP Fine	5.95

Rum

Bacardi Carta Blanca	4.05
Captain Morgan Dark	4.05
Captain Morgan Spiced	4.05
Havana Club 3Y	4.05
Havana Club 7Y	4.25

Liquors

Archers Peach	3.50
Aperol Aperitivo	4.55
Baileys Irish Cream	4.95
Chambord	4.50
Disaronno Amaretto	4.25
Jägermeister	4.25
Kahlua	3.95
Limoncello	5.50
Pernod	4.05
Pimms No. 1	4.95
Sambuca Luxardo	4.75
Sambuca Passione Nero	3.95
Southern Comfort	4.25
Jose Cuervo Esp.	4.25
Tequila	13.9
Tia Maria	5.45
Malibu	3.75

Bourbon

Maker's Mark	4.45
Jack Daniels	4.35

Hot Drinks

Espresso	2.95
Double Espresso	3.50
Americano	3.95
Cappuccino	3.95
Latte	3.95
Mocha	3.95
Liquor Coffee	7.00
Tea	3.75
Herbal Tea	3.75
Hot Chocolate, Marshmallow	4.75