

# The Watermark Restaurant

## **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

## **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

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.  
10% service charge applied. Prices correct at time of going to print.