

The Watermark Restaurant

Sunday Lunch

To Start

Chicken Liver Pâté £9

Cranberry and port compote, toasted brioche and dressed leaves

Chef's Soup of the Day (V) £8

Fresh seasonal soup with warm artisan roll and butter

Winter Prawn Cocktail (GF) £9

Lettuce, Marie Rose Sauce, Pomegranate, Bread

Main

all our roasts are served with garlic & thyme roast potatoes, seasonal greens, roasted celeriac puree, maple glazed carrot, a giant Yorkshire pudding & lashings of beer gravy

Roast Breast of British Turkey

Pigs in blanket, stuffing

Roast Rump of Beef

Horseradish cream

Pork Belly with Crackling

Apple sauce

Pan-Fried Sea Bass Fillet

White wine sauce

Vegetable Wellington (V)

Red Wine Gravy

GF option on all roasts

Sides

Cauliflower Cheese (GF)(V)(VE) £5

Honey-roasted parsnips & Chantenay carrots (GF)(V)(VE) £5

Brussels sprouts, chestnuts, bacon (GF) £5

Braised red cabbage, apple, cinnamon (GF)(V)(VE) £5

Sage and onion stuffing (V) £5

Dessert

Sticky Toffee Pudding (V) £10

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with vanilla Madagascan bean ice cream. A British classic.

Ice Cream & Sorbets (V) £6

Ask your server for flavours

Winter Berry Crumble (V) £9

Vanilla Madagascan bean ice cream

Traditional Homemade Tiramisu (V) £7

Ladyfingers dipped in espresso, layered with mascarpone cheese and 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.