

# 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.