

The Watermark Restaurant

Sunday Lunch

To Start

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) £8

Fresh seasonal soup with warm artisan roll and butter

Winter Prawn Cocktail (GF) £9

Lettuce, Marie Rose Sauce, Pomegranate, Bread

Sharers

Fishermans Platter 16

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

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 gravy

Roast Corn Fed Chicken Supreme

Wild mushroom sauce

Roast Aged Sirloin of Beef

Horseradish cream

Pork Belly Porchetta

Apple sauce

Pan-Fried Sea Bass Fillet

White wine sauce

Vegetable Wellington (V)

Red Wine Gravy

GF option on all roasts

Sides

Cauliflower Cheese & Broccoli (GF) (V) (VE) £5

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

Chilli Broccoli & Maldon sea salt

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

Traditional Homemade Tiramisu (V) £7

Ladyfingers dipped in espresso, layered with mascarpone cheese and cocoa powder

Winter Berry Crumble (V) £9

Vanilla Madagascan bean ice cream

(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.