



# Watermark Restaurant

## ENTREES

Chef's homemade  
soup of the day (v)

Smooth chicken liver parfait  
with onion chutney and  
toasted Brioche

Brie and red onion Marmalade  
in filo pastry basket (v)

Heirloom tomato &  
mozzarella salad, olives,  
pesto & balsamic glaze (v, gf)

## TEA & COFFEE

Freshly brewed tea/coffee £2.50

Espresso £2.40

Cappuccino £3.25

Café Latte £3.25

Hot Chocolate £2.95

Liqueur Coffees:

Bailey's

Whiskey

Brandy

Amaretto

Cointreau £5.50

---

A discretionary service charge  
of 10% will be added to your bill.

## SPECIAL OFFER MENU

**2 Courses £17.95**

Inclusive 175ml Glass of House Wine  
(£4.95 supplement additional course)

### Mains

Grilled salmon hollandaise with green beans  
and new potatoes

Twice cooked Pork belly served with mashed potatoes,  
roasted root vegetables, black pudding fritters, red wine jus

Baked lemon garlic herb chicken breast fillet served with  
Asian salad, roasted new potatoes & green beans

Three cheeses & spring onion in filo pastry, served  
with Mediterranean vegetables & chunky tomato sauce (v)

### Side Order (£3 each)

Chips, mash, roasted new potatoes, green beans,  
mixed vegetables, broccoli hollandaise,  
onion rings or mixed salad

### Desserts

Pavlova served with vanilla cream, strawberry  
compote, raspberry biscuit, mint jus (v)

Mille feuilles with caramelized figs & crème pâtissier (v)

Sticky toffee pudding served with  
sticky toffee sauce & vanilla ice cream (v)

Selection of English cheeses & biscuits (v, gf) (£3 supplement)

We will be happy to provide you with allergen guidelines for all our menu items as all our food is freshly prepared in our kitchen. Please ask a member of staff for more details.