



Entrees

Chef's homemade soup of the day (V)

Smoked trout with apple and walnut salad, horseradish crème fraiche

Smooth chicken liver parfait with onion chutney and toasted brioche

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

Mushroom and Chorizo cooked in Brandy sauce served with grilled Ciabatta

Tea & coffee

Freshly brewed tea/coffee	£2.50
Espresso	£2.40
Cappuccino	£3.25
Café Latte	£3.25
Hot Chocolate	£2.95
Liqueur Coffees	£5.50
(Bailey's, Whiskey, Brandy, Amaretto, Cointreau)	

Watermark Restaurant

Sunday lunch menu

2 Course £20.95

3 Course £24.95

Mains

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes and seasonal vegetables with homemade gravy

Roast pork loin set on apple puree, roasted potatoes, seasonal vegetables and homemade gravy

Roasted Chicken supreme fillet with crispy Pancetta served with Bubble and Squeak, braised red cabbage and a Rosemary jus

Pan Fried Cod set on scallion mash, sautéed green beans and mussel sauce

Pea and Asparagus Risotto served with a soft poached egg (V)

Side order (£3.00 each)

Chips, Mash, Roasted new potatoes, Green beans, mixed vegetable, Broccoli hollandaise, Onion rings or mixed salad

Desserts

White chocolate torte with raspberry sorbet and champagne jelly

Sticky toffee pudding with vanilla ice cream

Banoffee pie served with a black coconut ice cream

Vanilla Pannacotta with fruit compote

Selection of **ice cream & sorbets**

Selection of **English cheeses & biscuits** (see over page) **£3.00 supplement**

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

Our Local Cheese Selection

Norbury Blue – Surrey

Started in 2001 Norbury blue soon became a cheese noted locally for its distinct taste and flavor. Derived from the closed herd of Fresian cows that have a rich and diverse diet. The fact that all the flavors are not cooked out with the commonly used pasteurization process also adds to the unique flavor. Norbury Park farm Cheese Company Ltd is a small family run company who pride themselves on their handmade artisan product and non-commercial attitude towards their much loved cheese that cannot be found in any supermarket.

Rosary Goat's Garlic and Herb Log - Hampshire

Rosary goat's cheese, flavored with garlic and herb, made by Chris and Clare Moody on the Hampshire and Wiltshire border, the pasteurized cheese is soft, fluffy and speckled with fresh herbs and garlic.

Waterloo - Berkshire

Waterloo cheese is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire, and is described as luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass. The cheese is made from unpasteurized Guernsey milk sourced from a farm near Henley. A full-fat cheese, it has a fat content of 45%.

Mayfield Cut - Sussex

A semi-hard cheese with natural eyes and a creamy, sweet, nutty flavour. This cheese ages for five to seven months and is made from cow's milk. Mayfield won Gold with three stars at the Great Taste Awards, gold at the 2010 British cheese Awards and another Gold Medal the 2011 World Cheese Awards. Mayfield Cut is like an emmental with its large holes but tastes a lot sweeter and creamier; Mayfield takes 6 months to mature.