

The Watermark Restaurant

Small Bites £4

Marinated Olives
(GF)(VE)

Spicy Mixed Nuts
(GF)(VE)

Grilled Halloumi Sticks
(GF)(V)

Sharer for Two (V) £11
Marinated olives, hummus,
sourdough and halloumi sticks

To Share

Ploughman's Platter £15
Frensham terrine, mixed breads,
selection of cheese, gherkins,
salami and Asian slaw

Mixed Bread Selection (V)
Extra virgin olive oil and balsamic

House Hummus & Sourdough (V)

To Start

Mussels Marinière (GF) £10
Cream, white wine and garlic
sauce and topped with parsley

Frensham's Farmhouse Terrine £7
Chicken, bacon and duck egg fruit
chutney with sourdough bread

Baked Vegetable Filo Tart (V) £7
Roasted aubergine, bell pepper,
onion, apple and tamarind chutney

Chef's Soup of the Day £6
Sourdough bread

Roast Pork Belly & Beetroot (GF) £7
Caramelized apples, roasted beetroot and red wine jus

Thai Style Fishcakes £8
Spicy tomato sauce and coconut crumble

From the Sea

Teriyaki Salmon Salad £16
North Atlantic salmon fillet topped with sesame seeds
and nested on a teriyaki drizzled crispy salad

Oven Blackened Salmon (GF) £18
Mussels, potato and samphire in
a spicy and sour seafood broth

Camden Pale Ale Battered Fish & Chips £15
Prime beer battered crispy cod served with triple
cooked chips, mushy peas and tartare sauce

Pasta & Salad

Traditional Caesar Salad £10
Cos lettuce, croutons with a Caesar's dressing made up
of olive oil, lemon juice, egg and parmesan cheese
Add Grilled Chicken and Smoky Bacon £3

Chicken Tikka Superfood Salad (GF) £16
White quinoa, edamame beans,
cucumber shavings, red pepper,
cherry tomatoes and pumpkin seeds

Couscous Salad £14
Couscous, courgette, peppers marinated with thyme,
black pepper and olive oil, tossed with cherry tomatoes,
flat parsley, lemon and boiled chickpeas

Pesto Tagliatelle Pasta (V) £11
Creamy pesto and pine kernels
Add Grilled Chicken £3

Chicken & Avocado Salad (GF) £14
3 of your 5 a day, rich in vitamin C and
folate, Asian style slaw and lemon dressing

From the Stove

8oz Fillet Tornado au Poivre £38
Fillet steak wrapped bacon, sauté mushroom, mashed potato, carrots
and peppercorn sauce

Rack of Lamb Duo £29
Parmesan crusted slow roasted rack of lamb and lamb shoulder croquette,
mint pea puree, carrot puree, fondant potato and rosemary jus

Simply Wok Stir Fried Vegetable (V) £12
Carrot, beansprout, spring onion, sesame oil and spicy soy sauce

Gressingham Duck Breast £19
Seared duck breast, pomme puree, carrots with wild berry and red wine jus

Crispy Twice Cooked Pork Belly £16 | Grilled Halloumi Cheese (V) £14
Stir fry vegetables, carrot, beansprout, spring onion and spicy Asian vinaigrette

Pan Roast Cornfed Chicken Breast Fillet £18
Chicken breast, savoy cabbage bubble and squeak, creamy tarragon and
white wine sauce

Three Cheese & Scallion Strudel (V) £13
Parmesan, mozzarella, smoked cheddar, potato and scallion in a filo pastry
served with ratatouille

Thai Green Chicken | Vegetable Curry (VE) £14
Lemongrass and coconut milk in a green curry sauce, served with basmati rice

From the Grill

28 Day Aged Beef Steaks (GF)
Served with cherry tomatoes, portobello mushroom and
triple cooked chips
8oz Fillet £34 8oz Rib Eye £28 8oz Sirloin £26

Sauces £3
Béarnaise, peppercorn, mushroom, blue cheese and rosemary jus

House Burgers
All served in a brioche bun with triple cooked chips, Pico de Gallo and coleslaw

Aberdeen Angus Burger £15
Tomato, lettuce and onion

Cajun Chicken Burger £13
Spicy breaded chicken and Pico de Gallo

Vegetarian Burger (V) £11

Extra Toppings: Mushrooms, Jalapeno Chilli,
Onion Rings, Cheese, Bacon or Egg £1

Sides £4

Sweet Potato Fries (GF)(VE)

Mashed Potato (GF)(V)

Triple Cooked Chips (GF)(VE)

Carrots (GF)(V)

Seasoned Fries with Parmesan, Truffle Oil,
and Rosemary (GF)(V)

Onion Rings (VE)

Ratatouille (GF)(V)

Garlic Bread (V)

New Potatoes in Pesto (V)

Dessert

Traditional House Made Tiramisu (V) £7
Ladyfingers dipped in espresso, layered with
mascarpone cheese and cocoa powder

Apple & Rhubarb Crumble (V) £7
Crumble topped with honeycomb ice cream

Sharing Traditional Cheese Board (V) £14
Smoked cheddar, stilton, brie
and English cheese

Frensham Pond Lemon Parfait (V) £6
Lemon curd, sweet whipped cream
cheese folded into heavy cream

Sticky Toffee Pudding (V) £8
A moist sponge cake, made with finely chopped dates,
covered in a toffee sauce served with vanilla ice-cream

Ice Cream & Sorbet (GF)(V) £6
Please ask your server for flavours

(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. Spa, Residents/Dinner inclusive are permitted to have the full menu with an allowance of £28, the additional charge will apply. For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers. All the service charge here at the Frensham Pond Hotel are distributed fairly between all staff. No monies are kept by the company; this includes tips by credit cards. Promotion menus cannot be used with any discount card. Prices correct at time of going to print.

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White Wine

	BOTTLE	175 ml	250 ml
Le Bosq Blanc, France Citrus and passionfruit with floral notes and a lively, dry finish	19.95	5.85	7.65
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry green apple	24.95	7.25	9.95
Berri Estates Unoaked Chardonnay, South Eastern Australia Fresh and ripe crisp lemons	25.95	7.55	9.95
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh and aromatic, flavours of a summer fruit salad	27.95		
Errázuriz Sauvignon Blan, Aconcagua Valley, Chile Dry with an intense gooseberry and citrus	29.95		
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas with minerally citrus flavours and an off-dry finish	34.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh flowers and peach	37.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine and lemongrass	39.95		

Red Wine

	BOTTLE	175 ml	250 ml
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, bilberries and spice	19.95	5.85	7.65
Reign of Terroir Pinotage, Swartland, South Africa Red fruit, berries and cherries with a hint of oak	23.95		
Rare Vineyards Pinot Noir, Vin de France, France Blueberries and spice	25.95		
Luis Felipe Edwards Gran Reserva Merlot, Chile Plums, cherries and vanilla	26.95	7.85	10.35
Los Intocables Black Malbes, San Juan, Argentina A ripe, modern malbec with red cherries, caramel and vanilla	28.95	8.45	11.15
Beaujolais-Villages Combe aux Jacques, Louis Jadot, France Intensely fragrant, vivacious and succulent	34.95		
Red Knot Shiraz, McLaren Vale, Australia Strawberry, blackberry and black pepper spice	37.95		
Cune Rioja Crianza, Spain Red fruits, liquorice, vanilla, cocoa and caramel	39.95		

Rosé

	BOTTLE	175 ml	250 ml
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh summer fruit	23.00	6.65	8.75
Côtes de Province Rosé Domaine Gordonne Les Gravieres, France	30.00		

Champagne & Prosecco

Prosecco	24.95	Louis Dornier et Fils Brut	49.00
Prosecco Rose	24.95	Louis Dornier et Fils Brut Rosé	59.00
Bottega Gold Mini Bottle	9.95	Veuve Clicquot Yellow Label	79.00
Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Brut Rosé	85.00
		Dom Pérignon	195.00

Draught

Camden Pale Ale	5.95
Stella Artois	4.95
Peroni	5.25

Bottle

Birra Moretti	3.95
Corona	3.95
Estrella Damm	4.25
Heineken 0%	3.25
San Miguel	3.95
Spitfire Gold	4.95
Bombardier Ale	4.95
Doom Bar	4.95
London Pride	5.95
Guinness	4.65
Koppaberg (All flavours)	4.95
Magners Irish Cider	4.50
Somersby Cider	4.95

Soft Drinks

Coca Cola, Diet, Zero	3.45
Fanta	3.45
Appletiser	3.45
Ginger Beer	2.45
Red Bull	3.95
Lemonade	2.45
J20 Apple & Mango	2.95
J20 Apple & Raspberry	2.95
J20 Orange & Passion	2.95
Apple Juice	2.65
Cranberry Juice	2.65
Orange Juice	2.65
Pineapple Juice	2.65
Tomato Juice	2.65
Water Still/Sparkling (Small)	2.95
Water Still/Sparkling (Large)	3.95

Gin

Bombay Sapphire	4.75
Chase Seville Marmalde	5.35
Gordons Pink	4.25
Hendricks	4.95
Monkey 47 Sloe Gin	4.95
Silent Pool	4.95
Sipsmith	4.75
Slingsby Yorkshire Rhubarb	5.25
Tanqueray	5.15

Vodka

Absolut	3.95
Stolichnaya	4.25
Ciroc Red Berry	4.55
Grey Goose	5.15

Vermouth

Cinzano Bianco	3.95
Martini Extra Dry	3.95

Classic Cocktails

Dry Martini Shaken not stirred - calling all Bond fans	7.95
Margarita Tequila and Cointreau meets lime	7.95
Old Fashioned Bourbon, sweetened with Angostura	9.25
Sex on the Beach Archers, vodka, raspberry liqueur and cranberry	7.95
Bloody Mary Classic recipe with a touch of celery	7.95
Caipirinha Brazil's national cocktail, cachaça rum, sugar and lime	7.95
Cosmo Vodka, Cointreau, cranberry, orange bitters and lime	7.95
Daiquiri Classic Bacardi, pineapple and lime juice	7.95
French Martini Vodka, Chambord, pineapple juice and fresh raspberry	7.95
Pina Colada Havana Club, Malibu, coconut syrup, pineapple juice, milk and cream	7.95

Signature Cocktails

Strawberry Bellini Strawberry, lime and prosecco	9.25
Espresso Martini Classic 80s wake me up - kahlua and espresso	7.95
Long Island Tequila, vodka, triple sec, gin, rum and cola	9.25
Mojito Bacardi, fresh mint, fresh lime, sugar syrup and soda	7.95
Pornstar Martini Vodka, a shot of prosecco and passionfruit	9.25

Spritz & Sour Cocktails

Disaronno Fizz Disaronno Amaretto, lemon and soda water	7.95
Whisky Sour Whiskey, lemon juice and sugar	9.25
Aperol Spritz Aperol topped with prosecco and soda; garnished with orange	8.95

Mocktails

Soured Passion Bitter lemon, lime and passionfruit	4.95
Summer Breeze Cranberry, orange, pineapple and grenadine	4.95
Virgin Mary Tomato juice, worcestershire sauce, tabasco, lemon and celery salt	4.95
Virgin Pornstar Martini Apple, lime, vanilla and passionfruit	5.95

Whiskey

Bells 8Y	3.95
Dalwhinnie 15Y	4.95
Glenfiddich 12Y	4.95
Glenkinchie 12Y	4.75
Glenmorangie 10Y	4.95
Jameson 4Y	4.75
Johnnie Walker Black 12Y	4.95
Laphroaig 10Y	4.95
Talisker 10Y	5.45
The Balvenie Double Wood 12Y	5.25

Cognac

Courvoisier VS*	4.95
Remy Martin VSOP Fine Champagne	5.95

Rum

Bacardi Carta Blanca	3.95
Cachaça Velho Barreiro Gold	3.45
Captain Morgan Dark	3.75
Captain Morgan Spiced	3.75
Havana Club 3Y	3.85
Havana Club 7Y	4.25

Liquors

Archers Peach Schnapps	3.95
Aperol Aperitivo	4.85
Baileys Irish Cream	5.25
Chambord	4.75
Cointreau	3.55
Disaronno Amaretto	4.25
Jägermeister	3.95
Kahlua Coffee	5.50
Limoncello	3.15
Pernod	4.25
Pimms No. 1	4.75
Sambuca	3.95
Sambuca Passione Nera	4.25
Southern Comfort	4.95
Jose Cuervo Esp. Gold/Silver	4.95
Tia Maria	5.25
Malibu	3.95

Bourbon

Maker's Mark	4.25
Jack Daniels	4.95

Hot Drinks

Espresso	2.75
Double Espresso	3.25
Americano	3.95
Cappuccino	3.95
Cafe Latte	3.95
Mocha	3.95
Liquor Coffee	7.00
Tea	3.45
Herbal Teas	3.75
Hot Chocolate	3.95

All spirit measure are served as 25ml