## The Watermark Restaurant

	bbles 5 each)
Mixed Bread Selection (V) Extra virgin olive oil and balsamic	Marinated Olives (GF)(VE)
Grilled Halloumi Sticks (GF)(V)	Spicy Mixed Nuts (GF)(VE)
То	Start
Chefs Soup of the Day Served with Sourdough Bread	Roast Pork Belly & Beetroot Apple Puree and roast Beetroot & red wine jus
Frensham Prawn Cocktail Piled cold water prawns with Marie rose sauce, lettuce and tomato	Baked Vegetable Filo Tart (V) Roasted aubergine, bell pepper, onion, apple and tamarind chutney
House Hum	mus & Sourdough(V)
Sunda	ay Stove ————————————————————————————————————
<b>(Supple</b> ) Roast Sirloin and Pork, Roa	m Duo Roast ment £4.00) st potato, seasonal vegetables, ling & red wine jus.
	rloin of Beef es, Yorkshire pudding & red wine jus.
-	hire Loin of Pork kshire pudding & creamy apple cider sauce.
	eaded Chicken cheese & jalapeno Chili & couscous salad
	Sea Bream onut rice and Green Beans
• •	Vegetables & Noodles(V) es, spring onions, sesame oil and spicy soy sauce.
	use Pasta (V) in, garlic pesto and pine kernels.
———— DES	SSERTS —————

Choose from our Dessert Menu Selection (Excludes Cheese Board)

Two Courses (Starter, Main or Dessert) £26.00
Three Courses (Starter, Main and Dessert) £28.00