



Watermark Restaurant

Lunch Menu

5432543212 Course £18.50 3 Course £21.50

Entrees

Chef's homemade soup of the day **(V)**

Smoked Trout with apple & horseradish

Chicken liver & pork terrine, onion marmalade & granary toast

Heritage Tomato Salad, creamed Goat Cheese, micro basil and rocket with a tapenade crostini

Roasted figs & dolcelatté Parma ham, wild rocket & basil oil

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)

Mains

Pan-fried cod fillet, pesto crushed new potato with tomato & herb sauce

Twice cooked pork belly set on brambly puree, baby roast potatoes with hazy hog cider and sage sauce

Roast breast of chicken wrapped in Parma ham, red wine & basil jus with roasted new potatoes

Pappardelle pasta tossed in truffle oil, roasted vegetable, garden herbs finished off with rocket & parmesan

From the chargrill

Grilled salmon hollandaise with new potatoes **(£3.75 supplement)**

28-day aged Casterbridge 8oz Rib Eye steak **(£4.85 supplement)**

28-day aged Casterbridge 8oz Sirloin steak **(£4.85 supplement)**

Steaks are served with home cut triple cooked chips, mushrooms, tomato and local watercress.

Steaks can be served with peppercorn sauce, béarnaise sauce, Norbury blue cheese sauce or mushroom sauce **(£2.00 supplement)**

**** All main courses are served with seasoned vegetables ****

Desserts

Sticky toffee pudding with homemade vanilla ice cream and toffee sauce

White chocolate torte with raspberry sorbet

Pavlova with mango cream & passion fruit liqueur

Lemon & lime parfait with ginger nut crumbs

Today's trio of homemade ice cream and sorbet

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

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

Our Steak Selection

Only English beef, sired from traditional and continental cross beef breeds and sourced from selected farms, is used to produce Casterbridge. All our cattle are reared with animal welfare as a priority; proven by using only Red Tractor accredited farms. Our stringent sourcing process means we can fully trace every steak back to the farm it was born. It truly is a 'farm to fork supply chain'. All meat is processed in fully accredited abattoirs, improving animal welfare and reducing food miles. Carcasses are selected to strict specifications, based on the size of the eye, levels of intramuscular fat (marbling) and fat covering, which lend themselves to optimum eating quality. Casterbridge beef is matured on the bone to give its distinctive succulence and traditional flavor. In short, the perfect combination of traditional methods allied to modern practices to produce a contemporary product of the highest quality.

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 Friesian 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 flavour. 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 at 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.