

Lunch

Lakeside

BAR & RESTAURANT

NIBBLES

HUMMOUS & OLIVES 5.75 (VG)
with toasted pitta

BLANCHBAIT 5.50 (DF)
with zesty lemon aioli

HALLOUMI FRIES 4.50 (V)
with sweet chilli dip

STARTERS

STICKY BBQ CHICKEN WINGS 6.50 (GF)
with cool sour cream & chive dip

GARLIC TIGER PRAWNS 6.95
with bread for dipping

BURRATA 6.50 (v)
with red pesto, rocket & pine nuts & bread

SHARER

NACHOS GRANDE 9.50 (V) (GF)
tortilla chips loaded with spicy refried beans
melted cheddar, peppers, crispy onions,
avocado, salsa & sour cream

SOURDOUGH SANDWICHES 8.50

with root vegetable crisps, upgrade to fries 1.00

FISH FINGER cod fish fingers, tartare sauce, fresh leaves

STEAK SANDWICH jesse smith's bavette steak, red onion chutney 9.00

SKI CLUB roast chicken, smoked bacon, avocado, lettuce, garlic mayo

SPICY VEGGIE grilled halloumi, sweet roasted peppers, sriracha mayo (V)

FAVORITES

FISH & CHIPS 11.95
beer battered atlantic cod loin with smashed petits pois & fries

SPICY SIZZLING FAJITAS 13.95
mixed peppers & onions stir-fried in fajita spices served sizzling on a hot skillet
with chicken, tiger prawn or veggies 12.95 (V) (VG)
served with soft tortilla wraps, grated cheddar, guacamole, salsa & sour cream

PIZZERIA 11.95

12" sourdough pizza base with tomato sauce & mozzarella can be made without cheese, additional toppings 50p

MARGHERITA (V)
sun blushed tomatoes, mozzarella

chef's recommendation
DIAVOLO
nduja, pepperoni, roquito peppers, pesto

DI CAPRA (V)
goats' cheese, onion marmalade & rocket

REGINA
parma ham, sun dried tomatoes, rocket, pesto

COFFEES ETC...

latte 3.00 cappuccino 2.80
flat white 2.80 americano 2.60
espresso 2.00 mochaccino 2.90
iced latte 3.00 iced mocha 3.00

extra shot 60p
add a syrup 40p *chai, vanilla, hazelnut, caramel*
can be served decaf
oat & soya milks available

hot chocolate, cream & marshmallows 3.00
pot of tea for one 2.50 for two 4.00
yorkshire, earl grey, peppermint, green
decaf, berry infusion

BURGERS 12.50

gourmet style with house fries

chef's recommendation
THE WATERMARK
6oz jesse smith's burger loaded with crispy
bacon monterey jack cheese, onion rings
lettuce & tomato in a hobbs house bakery
sesame topped bun, BBQ sauce on the side

CAJUN SKI
cajun spiced butterfly chicken breast avocado
tomato & lettuce in a hobbs house bakery
sesame topped bun, lime mayo on the side

*please tell your server if you have any
food allergies or special dietary requirements*

can be made gluten free (GF)

can be made vegan (VG)

can be made dairy free (DF)

let us know if you have a 10% discount card

CHEEKY MOO SHAKES 4.75

CHOCOLATE CHIP
STRAWBERRY WHIP
SALTED CARAMEL

SMOOTHIES 4.00

RASPBERRY HEAVEN raspberry, blueberry, apple, mango
PINEAPPLE SUNSET pineapple, papaya, mango
GREEN REVIVER curly kale, lemon grass, banana, mango



After tasting delicious bread from British grown wheat during a holiday on the Isle of Wight, our Grandfather, David, decided to buy his own farm and mill the wheat himself to make the tastiest loaves around.

He proudly broke the record for baking the fastest loaf, from field to table in just ninety minutes. We now get our flour from Shipton Mill in Tetbury, who source exceptional grains giving our bread a truly remarkable quality.

Tom & Henry Herbert
The Fabulous Baker Brothers

SALADS 11.95

CLASSIC CHICKEN CAESAR
roast chicken, bacon, mixed leaves
tomatoes, cucumber, creamy
caesar dressing, grated parmesan

HALLOUMI (V)
fried halloumi, avocado, mixed
leaves tomato, cucumber onion,
mango pineapple & habanero
dressing, toasted seeds

LAKESIDES

seasoned house fries 3.95
beer battered onion rings 3.95 (V)
battered corn cob 2.95 (VG)
mixed salad 4.50 (VG)
house slaw 2.92 (V)

DESSERTS 5.95

BISCOFF CHEESECAKE (V)
baked vanilla cheesecake
toffee sauce & biscoff crumbs

CHOCOLATE BROWNIE
vanilla ice cream
& chocolate sauce

STICKY TOFFEE PUDDING
& salted caramel ice cream (V)

CHOCOLATE & ORANGE TART
& vanilla ice cream (VG)