



ESPRESSO MARTINI 9.50
vodka, kaluha, double espresso

PASSIONFRUIT MARTINI 9.50
vanilla vodka, passoa liqueur, passionfruit
puree, shot of prosecco

APEROL SPRITZ 9.50
aperol aperitivo, prosecco, soda

SMALL PLATES & ANTIPASTI

HUMMOUS, OLIVES, FOCACCIA, BALSAMIC, OLIVE OIL (v) 11.00

BIRRA TACOS 12.00
beef brisket, pico de gallo, mexican cheese
birra sauce, pickled onion

HALF RACK OF BBQ RIBS 9.00
sesame seeds

SALT & PEPPER SQUID 8.50
saffron aioli, charred lemon, pea shoots

BAKED CAMEMBERT 12.00
rosemary, honey, cranberries, crusty baguette

**BURATTA & NDUJA
HONEY FLATBREAD*** *12.00**
soft mozzarella, nduja honey, pesto

CHORIZO CROQUETTES 8.50
with garlic mayo

FAVOURITES

MOULES MARINIERE 14.50
mussels in cream & garlic sauce
served with crusty bread
add spiced house fries 1.50

**PAN ROASTED
SUPREME OF CHICKEN 16.50**
wild mushroom sauce
creamed potatoes & greens

ROAST BELLY PORK 16.50
cannellini beans, cavolo nero
salsa verde

**FIRE ROASTED
TOMATO RISOTTO (v) 15.00**
fresh tomato & basil rice, creamy
burrata, pesto, hint of lemon

STEAK FRITES (gf) 19.00
6oz sirloin steak served pink with
garlic butter & rocket salad
add peppercorn sauce 2.00

FISH & CHIPS 16.50
beer battered haddock, house fries, peas
add curry sauce 1.50

BEEF SHIN & NDUJA RAGU 16.00
pappardelle pasta, grated parmesan

**HERITAGE BEETROOT
& ROQUEFORT SALAD 15.00**
mixed leaves, red & golden beets, apple
walnuts, cranberries, seeds
pomegranate, microgreens
with maple & tahini dressing

BURGERS

in a mark's cotswold bakery brioche bun
with spiced house fries

THE WATERMARK 16.50
jesse smith's burger, crispy bacon
onion rings, american cheese, lettuce
gherkin, smoked tomato chutney
add bbq brisket 2.50

CRISPY BUTTERMILK CHICKEN 16.50
chicken breast fillet, hot honey glaze kewpie
house slaw & gochujang mayo

THE VEGGIE (v) 15.50**
soya patty, cheese, lettuce, tomato
chutney, slaw, chipotle mayo

PIZZAS

sourdough pizza base with tomato sauce
& mozzarella *

DIABOLO 14.00
chorizo, spicy nduja honey

ITALIANO 15.00
burrata, parma ham, pesto
pine nuts, parmesan

MARGHERITA (v) 12.00**
fresh mozzarella, basil oil & oregano

SIDES

PARMESAN TRUFFLE FRIES (v)(gf) 6.50**

HOUSE FRIES (vg)(gf) 3.95

HOUSE SALAD (vg) (gf) 4.50

PLEASE TELL YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free

*can be made gluten free **can be made vegan ***can be made vegetarian let us know if you have a 10% discount card