



**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, SUN BLUSH TOMATOES, FOCGACIA, BALSAMIC, OLIVE OIL (v) 12.00**

**BIRRA TACOS 12.00**  
beef brisket, pico de gallo, cheese  
birra sauce

**HALF RACK OF BBQ RIBS 9.00**  
sesame seeds

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

**IBERIAN JAMON CROQUETTES 9.50**  
aioli

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

## FAVOURITES

**SEA BREAM FILLET (gf) 18.00**  
lemon caper butter, new potatoes  
tender stem broccoli

**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

**BEEF SHIN & NDUJA RAGU 16.00**  
pappardelle pasta, grated parmesan

**BEETROOT SALAD 16.00**  
goat's cheese, warm honey, puy lentils  
sun blush tomatoes, olives  
red and golden beets, apple slices  
balsamic 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  
asian 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