

SMALL PLATES & SHARERS

LEBANESE LAMB FLATBREAD 12.50

slow cooked lamb shoulder, peppers
slaw, feta, jalapenos, pomegranate
garlic & mint yoghurt dressing

GLAZED PIGS IN BLANKETS 8.50

two gloucestershire old spot sausages
with honey & mustard glaze

TRUFFLE MAC & CHEESE 7.00

SANDWICHES

add spiced house fries 1.50

OPEN STEAK 12.00

rump steak served pink, caramelised
red onion chutney, mustard mayo & rocket
on mark's cotswold bakery focaccia

OPEN GRILLED GOAT'S CHEESE (v) 9.50

pesto, roasted sweet peppers, balsamic glaze
on mark's cotswold bakery focaccia

FISH FINGER 9.50

cod goujons, baby gem, tartare, on sourdough

LAKESIDE RUEBEN 10.00

pastrami, swiss cheese, salad, gherkin, slaw
mustard mayo, dried fried onion on sourdough

SMOKED SALMON & CREAM CHEESE 11.00

avocado, dill, rocket, pickled gherkin
on toasted sourdough

LAKE SIDES

PARMESAN

TRUFFLE FRIES (v)(gf)** 6.50

HOUSE FRIES (vg)(gf) 3.95

CAESAR SALAD (vg) 4.50

OLIVES, FOCACCIA

BALSAMIC & OLIVE OIL (v) 7.00

BURATTA & NDUJA HONEY 12.00

FLATBREAD*** *

soft mozzarella, nduja honey, pesto

SALT & PEPPER SQUID 8.50

saffron aioli, charred lemon, pea shoots

CHORIZO CROQUETTES 8.50

garlic mayo

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

CRISPY BUTTERMILK

CHICKEN 16.50

chicken breast fillet, kewpie
house slaw & gochujang mayo

THE VEGGIE (v)** 15.50

soya patty, cheese, lettuce, tomato
slaw, chipotle mayo

FAVOURITES

BEEF SHIN & NDUJA RAGU 15.50

pappardelle pasta, grated parmesan

FOWEY MUSSELS (gf) 18.00

cornish orchard cider, cream & leeks
with house fries

TUSCAN BEAN STEW (v) 14.50

burrata, orzo, cannellini beans, tomato
with pesto & bread for dipping

CHICKEN CAESAR SALAD 14.50

breaded chicken goujons, anchovies, bacon, cherry
tomatoes, baby gem, rocket, parmesan, caesar
dressing, mark's cotswold bakery focaccia shards

DESSERTS

CHOCOLATE BROWNIE (gf) 7.50

vanilla ice cream, salted caramel, chocolate soil

AFAGATO (gf) ** 6.50

marshfield farm vanilla ice cream, espresso

LOTUS BISCOFF CHEESECAKE ** 7.50

STICKY TOFFEE PUDDING 8.00

with custard

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