

SMALL PLATES & SHARERS

TACOS DE CARNITAS 11.00

two, slow cooked pork shoulder
slaw, pineapple salsa

DUSTED SQUID 8.50

saffron aioli, charred lemon, pea shoots

GAMBAS PRAWNS 9.00

garlic chilli buttered tiger prawns
with crusty baguette

BAKED CAMEMBERT (v) 11.00

honey, nut, rosemary & chilli topping
with crusty baguette

IBERICO CROQUETTES 8.00

& garlic aioli

BABY CHORIZO (gf) 8.00

six mild sausages, chipotle mayo, pea shoots

SANDWICHES

add spiced house fries 1.00

OPEN STEAK 10.00

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

OPEN GRILLED

GOAT'S CHEESE (v) 8.50

pesto, roasted peppers
on mark's cotswold bakery focaccia

FISH FINGER 8.50

cod goujons, baby gem, seaweed tartare
on sourdough

ULTIMATE CHEESE (v) 8.50

cheddar, pickled cabbage, salad, gherkin
mustard mayo, dried fried onion
on sourdough

FAVOURITES

BEEF SHIN & NDUJA RAGU 15.50

rigatoni pasta, grated parmesan

CATCH OF THE DAY

please ask your server

TUSCAN BEAN STEW (v) 14.50

burrata, orzo, cannellini beans, tomato
with gremolata & crusty baguette

SOUTHERN FRIED

CHICKEN CAESAR SALAD 14.50

breaded chicken goujons, smoked
bacon, gem lettuce rocket, tomatoes
parmesan, focaccia shards

BURGERS

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

THE WATERMARK 15.50

jesse smith's burger, crispy
bacon, american cheese, lettuce
onion, smoked tomato chutney

CRISPY BUTTERMILK

CHICKEN 15.50

chicken breast fillet, pickled
house slaw & gochujang mayo

PIZZAS

sourdough pizza base with
tomato sauce & mozzarella *

MARGHERITA (v)** 12.50

fresh mozzarella & oregano

DIABOLO 12.50

chorizo, spicy nduja
rosemary honey drizzle

DI CAPRA (v) 12.50

soft goat's cheese
red onion chutney, rocket

LAKE SIDES

LOADED FRIES 10.50

chipotle mayo & pulled pork

HOUSE FRIES (vg)(gf) 3.95

PARMESAN TRUFFLE

FRIES (v)(gf)** 6.00

HOUSE SALAD (vg)(gf) 3.95

DESSERTS

CHOCOLATE BROWNIE (gf) 6.50

chantilly, salted caramel, chocolate soil

AFAGATO 6.50 (gf) **

marshfield farm vanilla ice cream, espresso

CHEESECAKE ** 6.50

lotus biscoff or fruit compote

STICKY TOFFEE PUDDING 6.50

marshfield farm vanilla ice cream

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