## **STARTERS**

HUMMOUS & OLIVES with speciality sourdough toasts 5.50 ♥

TIGER PRAWNS in garlic butter with sourdough bread 6.95 💥

BLANCHBAIT deep fried crispy breaded whole whitebait with zesty lemon aioli 5.50 (2)

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

## LAKESIDE ROASTS

JESSE SMITH'S ROAST TOPSIDE OF BEEF 12.95

ROAST CHICKEN BREAST & GLOUCESTERSHIRE OLD SPOT STUFFING 12.95

**CHICKEN & BEEF MIX 13.95** 

BRAISED LAMB SHANK IN RED WINE & MINT JUS 13.95

HOME MADE NUT ROAST 12.95

**CHLDREN'S ROAST 7.50** 

all above served with roast potatoes, yorkshire pudding, roast parsnips home baked cauliflower cheese & seasonal vegetables

## GRILLED SEA BASS FILLET 11.95 💥

with tomato & caper salsa, served with buttered new potatoes & rocket salad

### THE WATERMARK BURGER 12.50

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, served with house fries

BBQ RIBS 14.95 &

slow cooked rack of baby back ribs in smoky BBQ sauce, served with house fries, corn on the cob & house slaw

### **CLASSIC CHICKEN CAESAR SALAD 11.95**

roast chicken, smoked bacon, mixed leaves, tomatoes, cucumber, creamy ceasar dressing, grated parmesan

#### MEDITERRANEAN VEGETABLE TART 10.95 (V)

with buttered new potatoes & mixed salad

## LAKE SIDES

seasoned house fries 3.95 (v) beer battered onion rings 3.95 (v) mixed salad 4.50 ♥ house slaw 2.95 (v)

please tell your server if you have any food allergies or special dietary requirements can be made gluten free & can be made vegan can be made dairy free and let us know if you have a 10% discount card

# time for a treat



### **CHEEKY MOO SHAKES 4.50**

SALTED CARAMEL
CHOCOLATE CHIP
STRAWBERRY WHIP

### **DESSERTS 5.95**

## **BISCOFF CHEESECAKE**

baked vanilla cheesecake topped with toffee sauce & biscoff crumbs

## CHOCOLATE BROWNIE

vanilla ice cream & chocolate sauce

### STICKY TOFFEE PUDDING

with vanilla ice cream

### CHOCOLATE & ORANGE TART

with vanilla ice cream