

DINNER MENU

STARTERS

NACHOS GRANDE 9.50 (v) 💥

tortilla chips loaded with spicy refried beans cheese sauce, mixed peppers, crispy onions, avocado salsa & sour cream great to share!

HUMMOUS & OLIVES 5.50 **(*)**

with speciality sourdough toasts

SPICY COATED CHICKEN WINGS 5.50 &

with cool sour cream & chive dip

GARLIC TIGER PRAWNS 6.95

with poppyseed & turmeric sourdough bread

BURRATA 5.95 (v)

creamy italian cheese with red pesto, rocket & pine nuts with toasted sourdough

BLANCHBAIT 5.50

deep fried crispy breaded whole whitebait with zesty lemon aioli

PIZZERIA 11.95

12" sourdough pizza base topped with rich tomato sauce & mozzarella, can be made without cheese additional toppings 50p

DIAVOLO nduja, pepperoni, roquito peppers, pesto

MARGHERITA (v) sun blushed tomatoes, mozzarella

CONTRADINA (v) artichoke, goats' cheese, olives, rocket

REGINA parma ham, sun dried tomatoes, rocket, pesto

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

FAVOURITES

SPICY SIZZLING FAJITAS 13.95

mixed peppers & onions stir-fried in fajita spices served sizzling on a hot skillet with soft tortilla wraps grated cheddar, guacamole, salsa & sour cream dips chicken breast, tiger prawn or veggies 12.95

STEAK FRITES 12.95 (A) &

Jesse smiths 7oz flat iron steak served pink with garlic butter & dressed rocket salad add peppercorn sauce 1.50

BBQ RIBS 14.95 (A) &



slow cooked rack of baby back ribs in smokey BBQ sauce, served with buttered corn & house fries

THAI COD NAGE 12.50



cod fillet poached in aromatic coconut lemongrass & lime broth, with king prawn skewer & rice timbale (may contain bones)

CHIMICHURRI CHICKEN 12.50 (A)



half roast chicken with herby parsley, oregano & garlic sauce with fries & lemon wedge

SALADS

HALLOUMI 11.95 (v) 2

fried halloumi, avocado, mixed leaves, tomato, cucumber onion, mango pineapple & habanero dressing, toasted seeds

CLASSIC CHICKEN CAESAR 11.95

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

LAKE SIDES

seasoned house fries 3.95 (v)

beer battered onion rings 3.95 (v)

halloumi fries & sweet chilli dip 4.50 (v)

buttered corn cob 2.95

mixed salad 4.50 💙

rainbow slaw 2.00 VV

GOURMET BURGERS with house fries 12.50

THE WATERMARK

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

CAJUN SKI (R)



grilled cajun spiced butterfly chicken breast avocado, tomato & lettuce in a hobbs house bakery sesame topped bun, lime mayonnaise on the side

KOREAN BBQ JACKFRUIT (*)

pulled jackfruit in tangy korean BBQ sauce with lettuce kimchi, spring onions & pickles in a hobbs house bakery sesame topped bun

ZESTY SOLE (R)



crisp tempura coated lemon sole fillets, lettuce, tomato pickles & zesty lime mayo in a hobbs house bakery sesame topped bun

DESSERTS 5.95

BISCOFF CHEESECAKE (v)

baked vanilla cheesecake with toffee sauce & biscoff crumbs

CHOCOLATE BROWNIE ice cream & chocolate sauce &



LEMON MERINGUE PIE (v)

TART TATIN & double cream (v)

STICKY TOFFEE PUDDING & double cream (v)

CHOCOLATE & ORANGE TART & vegan vanilla ice cream V

