

# 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

**DIABOLO** 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 🍷 🌱

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

### BBQ RIBS 14.95 🍷 🌱

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 🍷 🌱

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

## SALADS

### HALLOUMI 11.95 (v) 🌱

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 🌱

## 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 🍷

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 🍷

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** & vanilla ice cream (v)

**CHOCOLATE & ORANGE TART** & vegan vanilla ice cream 🌱

