

**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

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

**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**

**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**

**Cheeky Moo**

**Shakes 3.95**

**STRAWBERRY WHIP**

**ChOCOLATE CHIP**

**SALTED CARAMEL**

**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

**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

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

**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

**DINNER MENU**