



Watersmeet

Hotel & Restaurant

EVENING MENU

SERVED 6pm - 8:45pm

Starters/Light bites

Lemon & coriander houmous, toasted pitta bread 2,10,13	5.50
Marinated mixed olives 14	4.50
Sliced prosciutto ham	7.50
Homemade basket of bread 2,5,9 (Gluten free available)	4.50
Homemade soup, crusty bread 2,5,9,14 (Gluten free available)	9.00
Torched Mackerel, fennel, pickled onions, parsley emulsion 4/9/14	11
Duck liver Parfait, smoked duck, grapes, hazelnuts, sough dough 2,5,9,12,14	11
Gambas, garlic, lemon, homemade bread 2,3,5,9 (Gluten free available)	11
Moules Frites, garlic, white wine, cream, homemade bread 2,5,9,11,14 (Gluten free available)	11
Spaghetti Alle Vangole, clams, garlic, chilli, white wine 2,5,11,14	11
Watersmeet chicken Caesar salad, anchovies, cos lettuce, parmesan, croutons 2,4,5,6,9,14	10
Heirloom tomato salad, olives, cos lettuce, pickled onions, feta 5,6,14	10
Watersmeet Fish cake, pickled cucumber, tartar sauce, salad garnish 2,4,6,9,14	11
Wild mushroom Pappardelle, sauce vierge, basil crumb 2,14	10

Mains

Exmoor Ribeye, flat cap mushroom, blistered tomato, peppercorn sauce, rustic fries 1,5,14	30
Local market fish on the bone, new potatoes, samphire, sauce vierge 4,5,14	26
Beef burger, brioche bun, mayonnaise, Swiss cheese, lettuce, smoked bacon, rustic fries 2,5,6,9,14	19
Beer batter fish & chips, tartar sauce, crushed peas, rustic fries 2,4,5,6,9,14 (Gluten free available)	20
Fillet of Bream, black garlic gnocchi, rainbow chard, clams, bacon butter sauce 2,4,5,9,11,14	27
Pan Roasted Lamb striploin niçoise, green beans, tomato, new potatoes, gem lettuce anchovy emulsion, olives, salsa Verde 4,5,6,9,14	30
Honey glazed Duck breast, potato gratin, red cabbage, pear jam, cherry jus 5,14	25
Red onion Tart Tatin, goats cheese, herb salad, new potatoes 2,5,6,14	18
Gambas, garlic, lemon, homemade bread 2,3,5,9 (Gluten free available)	22
Moules Frites, garlic, white wine, cream, homemade bread 2,5,9,11,14 (Gluten free available)	22
Spaghetti Alle Vangole, clams, garlic, chilli, white wine 2,5,11,14	22
Watersmeet chicken Caesar salad, anchovies, cos lettuce, parmesan, croutons 2,4,5,6,9,14	20
Heirloom tomato salad, olives, cos lettuce, pickled onions, feta 5,6,14	20
Watersmeet Fish cake, pickled cucumber, tartar sauce, salad garnish 2,4,6,9,14	22
Wild mushroom Pappardelle, sauce vierge, basil crumb 2,14	20

Sweets

Vanilla crème Brulee, shortbread biscuit 2,5,9	12
Raspberry Pannacotta, chocolate soil, raspberry gel 5	12
Tonka bean Cheesecake, hazelnuts, balsamic strawberries 2,5,12,14	12
Chocolate & Orange mousse, orange gel 5	12
Sticky toffee pudding, toffee sauce, vanilla ice cream 2,5,9,14	12
Watersmeet Coupe, coffee ice cream, toffee sauce, tia maria clotted cream, toasted almonds 2,5,9,12,14	12
Westcountry Cheeseboard, biscuits, grapes, chutney 2,5,12,13,14	16
Ice cream selection 2,5,9 (3 scoops)	10
Please choose from: Vanilla, Chocolate, Strawberry, Coffee, Toffee	

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team

Allergen Key

1 celery 2 gluten 3 crustaceans 4 fish 5 dairy 6 mustard 7 peanuts 8 soya 9 eggs 10 lupin 11 molluscs 12 nuts 13 sesame seeds 14 sulphites