

# THE RESTAURANT

HALLIFORD MERE LAKES SHEPPERTON



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**Waterside bistro serving  
seafood & Mediterranean  
cuisine**

**+ Some English classics**



*"A happy & relaxed atmosphere where you can enjoy good food & wine at a leisurely pace among amiable company"*

**Welcome** – Bill, Robin, Franco and the team very much hope you enjoy your meal.

**EVENING DINING and SUNDAY LUNCH:** *For your comfort and enjoyment we only have one sitting and do not 'turn around' tables, we therefore require a minimum order per adult during these times of 2 courses (including a main course). - Thank you for your understanding.*

## SUMMER~ A LA CARTE MENU ~

Created for you by our Chef Francesco Pais who is from Sardinia and has been with us for many years

**This menu is available for tables of up to 12 customers to choose from on the day.  
For larger table bookings, please see our special celebration menus.**

### **STARTERS – SETTING SAIL**

**@ £6.95** *(unless otherwise stated)*

*Our starters are served with fresh ciabatta bread and butter (additional portions @ £2.50)*

#### **FISH AND SHELLFISH**

##### **Calamari and Whitebait Duo**

Lightly coated squid rings, fried with whitebait dusted in seasoned flour, served with tartar sauce and lemon wedge

##### **Chef's Fresh Dressed Crab** - (£2.50 supplement)

Fresh crab meat presented in a shell with a lemon zest and chive mayonnaise

##### **Oak Smoked Salmon**

Sliced smoked salmon, served with basil scented crème fraiche and lemon

##### **Mediterranean / King Prawns** - (£2.50 supplement)

**Shell-on** Mediterranean / King prawns served chilled with a chive mayonnaise

##### **Smoked Haddock Mornay**

Natural smoked Haddock in a sautéed onion, white wine and herb cheese sauce under a gratin topping,  
finished under the grill

#### **NON-FISH**

##### **Mozzarella and Tomato Salad**

A tower of mozzarella & tomato drizzled with fresh basil dressing

##### **Fresh Figs with Parma Ham and Honey**

Lightly grilled fresh figs served chilled with Parma ham, drizzled in honey with a balsamic reduction

### **Creamy Garlic Mushrooms**

Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

### **Grilled Aubergine and Mozzarella**

Layers of aubergine and mozzarella finished with a roast tomato sauce and parmesan cheese

### **Also available:**

#### **Toasted Garlic Ciabatta Bread**

Soft ciabatta oozing with hot garlic butter £3.50

## **MAIN COURSE – THE VOYAGE**

### **PASTA @ £12.95**

**Ravioli Pomodoro** - Pasta parcels with a pumpkin and ricotta stuffing, dressed with a fresh tomato and basil sauce

**Seafood Tagliatelle** - Tagliatelle with mixed seafood, tomatoes, garlic, parsley, white wine, fresh chilli and olive oil

### **FISH AND SHELLFISH**

NB Fish courses may contain fish bones including filleted/boned fish.

**@ £14.75 (unless otherwise stated)**

*Unless otherwise stated - Served with a choice of either our Caesar salad or Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes. Plus: Skinny French fries. Please specify*

#### **Mixed Summer Platter - (£4.75 supplement)**

A mixed platter of dressed crab in half-shell, with some King/Med shell-on prawns and smoked salmon, served with chive mayonnaise, skinny French fries and Caesar salad

#### **Fillet Supreme of Hake**

Roast fillet supreme of hake on a bed of spinach dressed with a lobster sauce

#### **Monkfish Medallions - (£3.60 supplement)**

Medallions of monkfish in a mushroom and white wine sauce infused with a touch of English mustard, finished with a little cream

#### **Salmon in Filo Pastry**

Fillet of salmon with fresh dill, wrapped in filo pastry, oven baked and served with a spring onion and lemon sauce

#### **Garlic Scottish Mussels – ‘Moules Mariniere’ - When they're gone, they're gone!**

Steamed in-shell, with white wine, garlic butter, finely chopped onions and fresh herbs, finished with a little cream  
*- Served simply with skinny French fries, mayo dip and ciabatta bread and butter*

#### **Mahi Mahi (A game fish from Hawaii)**

A pan fried steak of this firm fleshed game fish served on a roasted red pepper sauce and topped with coriander pesto scented with basil

#### **Lemon Sole Mornay**

Fillet of lemon sole with smoked salmon in a white wine, herb, onion and cheese sauce, seeded with mushrooms, with a gratin topping and finished under the grill

#### **Whole King/Med Prawns - (£ 3.95 supplement)**

Sautéed whole large prawns in a garlic and herb butter sauce **served shell-on**  
*– Served simply with skinny French fries, ciabatta bread and butter and Caesar side salad*

## **Weekend Specials:**

*Please see blackboards for today's market price & availability*

### **Whole Plaice**

Whole baked plaice served with a classic stock infused caper butter  
*served with a choice of **either** our Caesar salad **or** Chef's Mediterranean vegetable gratin with roast vine tomatoes.*

### **Whole Lobster – Thermidor / Salad:**

NB. Chef cooks and pre-prepares our lobsters on the day either as chilled or thermidor and we have limited numbers of each

### **Whole Lobster Thermidor**

Lobster meat served in-shell, coated in the classic rich creamy sauce enhanced with brandy, topped with cheese and finished under the grill, *served simply with Caesar salad and skinny French fries with mayo dip.*

### **Whole Lobster Salad**

Chilled lobster served in-shell, *served simply with Caesar salad and skinny French fries with mayo dip*

## **NON-FISH**

**@ £14.75 (unless otherwise stated)**

*Unless otherwise stated - Served with a choice of **either** our Caesar salad **or** Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes. **Plus:** Skinny French fries. Please specify*

### **Pork Cutlet Pizzaiola**

Cutlet of British pork cooked with a caper, oregano, black olive, wine and roast tomato sauce

### **Roast Poussin (young chicken)**

Roasted breast supremes of poussin, with confit - *slow cooked* legs, served on a bed of polenta with mushy peas, dressed with a shitake mushroom chicken gravy

### **Sautéed Calves' Liver**

Succulent English calves' liver sautéed in a classic sage and butter sauce

### **Prime Sirloin Steak - (£3.75 supplement)**

Devonshire beef sirloin steak flamed in brandy and cooked medium/rare *unless otherwise asked for*, with a classic light peppercorn brandy pan sauce finished with a little cream - *[Or served plain if you would prefer]*

## **DESSERTS/CHEESE – RETURN TO PORT**

**We have a selection of desserts and liqueurs available for you**

## **COFFEE**

We serve fresh filter coffee to finish your meal - @ £2.10

*We accept the following cards: Visa, Delta and MasterCard.*

**NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that effect food intolerances.**

If you have a medical food intolerance please tell the Manager/Manageress, who will try to assist you with this menu.

NB: We do not approve of 'GM' products and try to avoid using such ingredients in our menus.

NB: Nuts or traces of them may be present in the individual dishes on this menu and our desserts.