

THE RESTAURANT

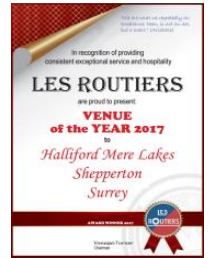
HALLIFORD MERE LAKES SHEPPERTON



Chertsey Rd Shepperton Surrey TW17 9NP
Tel: 01932 248547 www.hallifordmere.co.uk

**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.*

SPRING & 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

Lightly coated squid rings dusted in seasoned flour, quick fried and served with tartar sauce & 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 garlic 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

'Classic' Prawn Cocktail

Atlantic prawns on a bed of leaves bound in Chef's Marie-rose sauce

NON-FISH

Cream of Watercress Soup

Made with fresh watercress, ground pepper and a little cream

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Serrano Ham and Melon

Sliced Serrano ham with fresh melon drizzled with honey

Garlic and Chorizo Mushroom

Open cup mushroom with garlic butter and chorizo,
finished with a little cream and served on toasted brioche

Also available:

Toasted Garlic Ciabatta Bread:

Soft ciabatta oozing with hot garlic butter £3.50

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

Ravioli alla Panna - Pasta parcels with a ricotta and spinach stuffing, dressed with a mushroom cream sauce, sprinkled with parmesan cheese

Seafood Tagliatelle - Tagliatelle with crab meat, prawns, mussels, cherry 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 green leaf salad with Caesar dressing or Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes, please specify. **Plus:** Skinny French fries.*

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 our green leaf salad with Caesar dressing

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 and served with saffron rice

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

Roast Fillet of Halibut - (£ 3.95 supplement)

Fillet of halibut simply roasted and served with lemon and a beurre blanc sauce (*a reduction including butter, white wine, mild vinegar and shallots*)

NON-FISH

@ £14.75 (*unless otherwise stated*)

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

Rump of Lamb - (£3.95 supplement)

Roast rump of lamb dressed with a rosemary, redcurrant, garlic, mint and red wine gravy

Roast Chicken Breast Supreme

Roast supreme of free range chicken with a shallot, bacon, herb, white wine and cream sauce

Sautéed Calves' Liver

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

Prime Fillet Steak - (£5.95 supplement)

28 day aged Devonshire beef fillet 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*]

Seasonal Specials:

When they're gone, they're gone!

We may also have seasonal specials available, but in limited numbers, please ask to see the blackboards for price & details.

For Example:

Whole Baked Plaice

Garlic Scottish Mussels – 'Moules Mariniere'

Seafood Paella – For 2 persons to share

Whole Lobster Salad or Thermidor

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.