



# THE RESTAURANT AT HALLIFORD MERE LAKES

**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.*

## WINTER ~ 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

##### **Crab Brioche**

Fresh crab meat bound in lemon zest and chive mayonnaise  
served on a toasted butter brioche

##### **Garlic Tiger / King Prawns - (£2.50 supplement)**

Large shell-off prawns sautéed in garlic butter, herbs and white wine,  
dressed with prawn a reduction

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

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

##### **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

### **Parma Ham and Melon**

Parma ham with fresh melon drizzled with honey

### **Creamy Garlic Mushrooms**

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

### **Baked Goats Cheese Tart**

Goats cheese in a puff pastry case topped with caramelised red onions and baked in the oven

### **Also available:**

**Toasted Garlic Ciabatta Bread** - Soft ciabatta oozing with hot garlic butter £3.50

## **MAIN COURSE – THE VOYAGE**

### **PASTA @ £12.95**

**Ravioli** - Pasta parcels with a ricotta and spinach stuffing, dressed with a fresh courgette, sage, tomato and cream sauce, topped with parmesan - *(Optional)*

**Tagliatelle All'Amatriciana** - Tagliatelle with sautéed bacon and onions in a white wine, chilli and tomato sauce with parmesan cheese

### **FISH AND SHELLFISH**

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

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

*Unless otherwise stated - Served with Chef's Mediterranean vegetable gratin & roast vine tomatoes and 'Lyonnaise potatoes' (cubed potatoes and finely sliced onions sautéed in butter with fresh parsley)*

### **Fillet Supreme of Cod**

Supreme of cod dusted with flour and a little crumb, then shallow fried in olive oil to give a light crisp coating topped with melting fresh herbed butter

### **Grilled Whole Rainbow Trout (On the bone)**

Dressed with Atlantic prawns and served with a sauce of white wine, butter, finely chopped onions and fresh herbs, finished with a little cream

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

Roast fillet of monkfish wrapped in parma ham and served in a garlic, caper, white wine, oregano and tomato sauce

### **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

### **Fillet of Lemon Sole**

Filled with smoked salmon and prawns served on a bed of spinach, in a white wine and lemon butter sauce

### **Thai Style Tiger Prawns - (£3.00 supplement)**

Shell-off tiger prawns cooked with Thai green curry spices and coconut milk, served with a timbale of aromatic rice

**Pre-Order - Fresh Lobsters – Large seafood platters to share**

**We can order and prepare fresh lobsters & seafood platters especially for you, please give us 48 hours' notice**

*– Current prices dependant on market variations and winter storms at sea.*

**NON-FISH**

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

*Unless otherwise stated - Served with Chef's Mediterranean vegetable gratin & roast vine tomatoes and 'Lyonnaise potatoes' (cubed potatoes and finely sliced onions sautéed in butter with fresh parsley)*

**Wild Boar Loin Chop**

Lightly coated with garlic, chilli and fennel seeds, served with Lyonnaise potatoes basted in the pan, butterbeans and chopped tomatoes *(Instead of Med veg gratin)*

**Free Range Chicken 'Diane'**

Free range chicken supreme cooked with mushrooms in an onion, Dijon mustard and brandy cream sauce

**Calves Liver and Bacon**

Succulent English calves liver sautéed with bacon, mushrooms and onions

**Prime Fillet Steak - (£5.95 supplement)**

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

**CHEF'S SPECIALS**

**We often have specials available but in limited numbers - *When they are gone, they're gone!***

*Please see the specials boards for details and prices*

**Spicy Sweet Chilli Chicken Salad – Starter**

Shredded slow roasted chicken, glazed with a sweet chilli sauce reduction and served with salad.

**Chef's Celery and Stilton Soup – Starter**

Classic cream of celery and stilton soup infused with fresh herbs and just a dash of port

**Slow Roast Breast of Pheasant**

With a wine enhanced pheasant sauce on a bed of polenta, served with Med veg gratin and game chips *(Instead of Lyonnaise potatoes)*

**Fillet of Venison**

Pan cooked Med/Rare and served with Chef's port and redcurrant gravy

**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.