

THE RESTAURANT

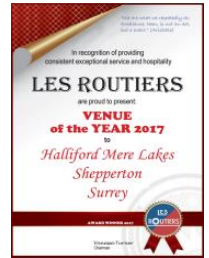
HALLIFORD MERE LAKES SHEPPERTON



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.*

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

Mediterranean / King Prawns - (£2.50 supplement)

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

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

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

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

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Grilled Aubergine and Courgette Salad

Marinated and grilled slices of aubergine and courgette on a bed of crispy gem lettuce, dressed with a mild wholegrain mustard vinaigrette

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

Tagliatelle Amatriciana - Tagliatelle with sautéed bacon and onion in a herbed tomato sauce, finished with a touch of chilli and parmesan

FISH AND SHELLFISH

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

@ £14.75 (unless otherwise stated)

Unless otherwise stated - Served with sautéed new potatoes and a choice of either our Caesar salad or Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes. Please specify

Salmon in Filo Pastry

Fillet of salmon wrapped in filo pastry, oven baked and served with a prawn, dill and lemon cream sauce

Fillet Supreme of Hake

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

Thai Green Curry 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

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

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

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

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 & availability are dependant on market variations and winter storms at sea.

NON-FISH

@ £14.75 (unless otherwise stated)

Unless otherwise stated - Served with sautéed new potatoes and a choice of **either** our Caesar salad **or** Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes. Please specify

Sautéed Calve's Liver

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

Pork Tenderloin Fillet Pizzaiola

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

Free Range Chicken 'Diane'

Free range chicken supreme cooked with mushrooms in an onion, Dijon mustard and brandy cream 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 dolcelatte and port pan sauce finished with a little cream - [Or served plain if you would prefer]

Rump of Lamb - (£3.95 supplement)

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

Weekend Specials: @ £14.75 (unless otherwise stated)

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

Unless otherwise stated - Served with sautéed new potatoes and a choice of **either** our Caesar salad **or** Chef's mixed baby Mediterranean vegetable gratin with roast vine tomatoes. Please specify

Whole Plaice

Whole baked plaice served with a classic stock infused caper butter

Scottish Mussels – 'Oriental Style'

Steamed in-shell, with white wine, garlic, shallots, ginger, lemon grass, coriander and coconut cream
- Served simply with ciabatta bread and butter

Rose Veal Cutlet - (£5.30 supplement)

English rose veal cutlet cooked medium, dressed with a fresh herbed tomato sauce and topped with aubergine & mozzarella under a parmesan crust

Fillet of Venison - (£5.95 supplement)

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.