

WELCOME BACK



THE RESTAURANT at Halliford Mere Lakes

Our Chef Franco, Bill, Robin and the team very much hope you enjoy your meal.

SATURDAY 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.*

~ A LA CARTE MENU ~

STARTERS – SETTING SAIL

@ £8.95 *(unless otherwise stated)*

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

Calamari

Lightly coated Squid rings dusted in seasoned flour, quick fried and served with tartar sauce and a wedge of lemon

Oak Smoked Salmon and Prawns

Sliced Scottish Smoked Salmon presented on a bed of herbs and leaves, dressed with Atlantic Prawns and finished with a chive crème fraiche

Filo Prawns

Succulent gently fried Filo Prawns presented on a light bed of seasonal leaves and served with a sweet chilli sauce

Chef's Fresh Crab Brioche

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

Serrano Ham and Fresh Figs

Sliced Serrano ham, accompanied by fresh Figs and drizzled with gently scented wild honey

Mozzarella or Burrata Cheese

Mozzarella or Burrata cheese presented on a bed of Rocket leaves and drizzled with an extra virgin olive oil and balsamic dressing.

Also available:

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

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

Ricotta and Spinach Ravioli - Pasta parcels with a ricotta and spinach stuffing, dressed with a tomato and basil sauce sprinkled with parmesan cheese

FISH & SHELLFISH, POULTRY AND MEAT @ £18.95 (unless otherwise stated)

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

Unless otherwise stated - Served with Chef's selected Mediterranean vegetables and sautéed baby potatoes.

Mixed Chilled Summer Platter - (£6.75 supplement)

A mixed platter of fresh Dressed Crab, King/Med shell-on Prawns, smoked Salmon and Atlantic Prawns; bedded on mixed leaves and herbs, **Served with** a chive mayonnaise and skinny French fries.

Lemon Sole Mornay

Fillet of Lemon Sole cooked with a white wine and mushroom gratin, finished under the grill.

Fish of the Day/Daily Special – Please Ask Waiting Staff for Details

For Example: Sea Bass, Sea Bream, Halibut, Cod, Hake, Mahi Mahi, Mussels, et al. When they're gone, they're gone

Corn Fed Chicken 'Diane' Supreme

Roast supreme of free range 'corn fed' Chicken, cooked with brandy flamed mushrooms and finished with a Dijon mustard, white wine, medium dry sherry and cream sauce

Fillet Steak or Rib Eye Steak – (£6.95 supplement)

Pan cooked Fillet or Rib Eye steak finished with a cream and brandy peppercorn sauce *[please advise our waiting staff how you would like it cooked – thank you]*

Special Requests

For Example: Whole Lobster, whole Crab, Oysters, Fruits de Mer.

Should you wish to pre-order a Special Request, please do so a minimum of 72 hours prior to your booking and we can discuss your requirements. Availability dependent upon weather and season.

£ Price on Application and individual requirements.

DESSERTS – RETURN TO PORT @ £6.75

Italian Style Strawberry Cheesecake served with cream

Italian style light lemon tart served with cream

Classic Tiramisu served with cream

Real vanilla pod vanilla ice cream dressed with crumbled chocolate

COFFEE & MINTS @ £2.60

We serve fresh filter coffee, decaf coffee, English breakfast tea, Earl Grey tea or peppermint tea to finish your meal

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

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that affect food intolerances. If you have a medical food intolerance, please tell the Manager/ess, 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.