



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.*

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

Classic Prawn Cocktail

Shell-off Atlantic prawns served with a marie-rose sauce on a bed of leaves

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

Garlic Mushroom on Toasted Brioche

Grilled open cup mushroom stuffed with garlic butter and spinach, on a toasted brioche

Free range Coronation Chicken Salad

Pieces of chicken breast marinated in mild Indian herbs & spices and bound in Chef's coronation sauce, served on crispy leaves

Fresh Asparagus in Melted Butter

Fresh asparagus sautéed in the pan in hot melting butter

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

Tagliatelle Carbonara - Tagliatelle with sautéed bacon, egg yolks, white wine, cream and parmesan

Seafood Tagliatelle - Tagliatelle with mixed seafood, tomatoes, garlic, parsley, 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 Mediterranean vegetable gratin & roast vine tomatoes. Plus: Skinny French fries or minted new potatoes, please specify

Mixed Summer Platter - (£4.75 supplement)

A mixed platter of dressed crab in half-shell, with some King/Med shell-on prawns, smoked salmon and mozzarella & tomato salad, served with crispy bacon mayonnaise and Skinny French fries

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

Scottish Mussels – 'Moules Mariniere' - When they are 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

Fillet of Sea Bream Provençale

Grilled fillet of sea bream served with a garlic, caper, white wine, oregano and tomato sauce

Monkfish Medallions - (£3.60 supplement)

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

Fillet of Barramundi

Fillet of this firm white fleshed fish served on a bed of cannellini beans cooked with chorizo & Mediterranean herbs

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

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 style side salad

Seafood Risotto

Arborio rice gently cooked in stock with mixed fish and seafood, onions and traditional Mediterranean herbs and spices – *Please allow 20+ minutes to prepare this dish*

Weekend Special: Whole Lobster –

@ £ Please ask for today's market price & availability

Lobster Thermidor or Chilled Lobster Salad

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

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 skinny French fries with mayo dip.*

Lobster Salad – Chilled lobster served in-shell, *served simply with Caesar salad 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 Mediterranean vegetable gratin & roast vine tomatoes. **Plus:** Skinny French fries **or** minted new potatoes, please specify*

Fillet of Pork

Roasted fillet of British pork wrapped in parma ham and served with a honey, whisky and grain mustard sauce finished with cream

Roast Rack of Lamb - (£4.75 supplement)

French trimmed rack of lamb roasted med/rare and served with a rosemary, redcurrant, garlic, mint and red wine gravy

Free Range Chicken

Supreme of free range chicken with dry cured bacon lardons served with a mushroom, white wine and cream sauce

Sautéed Calves Liver

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

Prime Fillet Steak - (£5.95 supplement)

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]*

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.