



Evening menu

February 2019

STARTERS

Soup of the day 4.75

Deep fried cauliflower with pea and mint puree, crisp Parma ham and sweet chilli sauce 6.50

Pork and red wine terrine with piccalilli and toasted bread 5.95

Lyme Bay scallops with Tarragon and lime butter 8.50

Thai style fishcakes with cucumber and mint pickle 6.50

Caramelised onion and Gorgonzola brulee with sourdough bread, roasted red pepper and balsamic salad 6.90

MAIN

Roasted sweet potato, ricotta and spinach cannelloni with roast pepper, apple and walnut salad 10.90

Cajun salmon fillet with lemon thyme potatoes, tomato salsa, seared broccoli 14.90

North African fish stew (*Spiced tomato, vegetables, mussels, prawns, scallops and cod*) 13.50

Mussels with smoked bacon tomato and basil sauce, hand cut chips 12.90

Beef bourguignon with roasted garlic mash and roasted vegetables 13.50

Grilled cod fillet with basil crushed potatoes, green beans, mussels and vanilla cream sauce 14.50

DESSERTS

Selection of 3 cheeses, biscuits & home-made chutney 7.50

Selection of three ice creams 5.00

Sticky toffee pudding with butterscotch sauce and vanilla ice cream 5.50

Crepes with mixed berry compote and chocolate ice cream 5.25

BOOKING RECOMMENDED – 01305-833054

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