



## Evening menu

April 2019

### STARTERS

Soup of the day 4.75

Grilled asparagus spears with wild garlic pesto, crispy Coppa ham 5.95

Crispy squid with chorizo, broad bean and red pepper salad, Aioli 6.50

Moroccan spiced pea fritters with beetroot hummus 5.95

Mussels cooked in tomato, cumin and coriander sauce 6.50

Shell on King prawns cooked in garlic butter 6.95

### MAIN

Mussels cooked in garlic and white wine, hand cut chips 12.95

Lamb tagine with couscous, roasted vegetables, yoghurt and mint dressing 14.95

Penne pasta with mushroom, butternut squash, pesto cream sauce 10.50

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

Cumberland sausages with mash potato, peas and bacon and onion gravy 13.50

Whole grilled Plaice with crushed peas, hand cut chips, crayfish and tarragon butter 14.95

### DESSERTS

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

Selection of three ice creams 5.00

Lemon and Lime posset with raspberry compote and crumble topping 5.25

Hot chocolate fondant with strawberry ice cream 5.50

BOOKING RECOMMENDED – 01305-833054

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