



## Evening menu

May 2019

### STARTERS

Soup of the day 4.75

Seared Lyme Bay scallops with garlic butter 8.50

Ham hock terrine with apple and cider chutney and toast 5.95

Moroccan spiced pea fritters with beetroot hummus 5.95

Curried crab mayonnaise on toasted brioche with apple, dill and cucumber dressing 8.25

Shell on King prawns with lime, chilli and coriander 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

Slow roast Pork Belly with roast garlic mash, Savoy cabbage, mustard and cider sauce 15.95

Whole grilled Plaice with lemon and thyme potatoes, orange and fennel salad 14.95

### DESSERTS

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

Selection of three ice creams 5.00

Eton Mess 5.50

Hot chocolate fondant with vanilla ice cream 5.75

BOOKING RECOMMENDED – 01305-833054

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