



Evening menu

June 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

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

Mackerel fillets wrapped in Parma ham with horseradish butter, sundried tomato, apple and walnut salad 6.95

MAIN

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

Gorgonzola, sundried tomato and spinach risotto with toasted pinenuts 11.50

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

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

Red pepper and chorizo crusted cod with asparagus, crushed potatoes and wild garlic pesto 16.50

DESSERTS

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

Selection of three ice creams 5.00

Eton Mess 5.50

Chocolate brownie with berry compote and vanilla ice cream 5.75

BOOKING RECOMMENDED – 01305-833054

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