



Evening menu October 2020

SMALL PLATES

- Soup of the day 5.50 (GF bread available on request)
- King Prawns in Sriracha and lime butter 7.90 (GF)
- Searred Lyme Bay scallops with black pudding, roasted squash, lemon and caper dressing 9.90
- Grilled mackerel with puy lentil and chorizo salad, apple and dill dressing 6.90 (GF)
- Salt and pepper squid with garlic and lemon mayonnaise 7.50
- Moroccan pea fritters with Hummus 6.50 (GF + Vegan)
- Cajun Haloumi fries with beetroot coleslaw and sweet chilli sauce 6.50

LARGER PLATES

- Harissa prawn skewers with fruity couscous salad, yoghurt and mint sauce 9.90
- Lemon and Oregano chicken skewers, Greek salad and chilli jam 9.90 (GF)
- North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels
Prawns, scallops and cod*) 13.90 (GF) (GF bread available on request)
- Beer battered fish of the day with chips and salad 11.80
- Oasis home made cheeseburger with red pepper relish and chips 11.80
- Pearl barley Risotto mushrooms, Dorset Blue Vinney cheese and rocket 10.90
- Confit Pork Belly with roasted garlic mash, braised red cabbage, bacon and grain mustard sauce 15.90 (GF)
- Pan fried Skate Wing with saute potatoes, garlic butter and green beans braised in tomato and caper sauce 15.50 (GF)

PUD

- Selection of 3 cheeses, biscuits & home-made chutney 7.50
- Selection of three ice creams 5.50
- Eton Mess 6.00 (GF)
- Sticky toffee pudding, butterscotch sauce and vanilla ice cream 6.50

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WINE



White wine

	Glass	Bottle
1. Vermentino , "Vignes de l'eglise", Languedoc, France	£4.85	£16.90
2. Torrontes/Riesling , « Amalaya », Salta, Argentina		£17.50
3. Chardonnay , Peter Lehmann, « Wildcard », Barossa, Australia		£17.75
4. Rioja Verdejo , El Coto, Spain		£18.80
5. Picpoul de Pinet , « Baron de Badassiere », Languedoc, France		£19.25
6. Sauvignon Blanc , "Wally", Loire, France	£5.30	£19.50
7. Gavi di Gavi , « Terre Antiche », Piemonte, Italy		£21.00
8. Bacchus , Furleigh Estate, Salway Ash, West Dorset, England		£21.50
9. Pinot Grigio , Kim Crawford, Marlborough, New Zealand	£5.80	£22.00
10. Bordeaux , Chateau de Fontenille, Bordeaux, France		£22.50

Red wine

	Glass	Bottle
11. Merlot/Grenache , "Vignes de l'eglise", Languedoc, France	£4.85	£16.90
12. Shiraz/Cabernet , Peter Lehmann "Wildcard", Barossa, Australia		£17.75
13. Alentejano , "Sossego", Alentejo, Portugal		£18.50
14. Chianti , "Buontalenti", Tuscany, Italy		£19.85
15. Malbec , "Amalaya", Salta, Argentina		£20.50
16. Valpolicella , "Allegrini", Veneto, Italy		£21.00
17. Cotes du Rhone , Maison Les Alexandrins, Rhone, France		£22.80
18. Pinot Noir , Innocent Bystander, Yarra Valley, Australia		£24.50
19. Bordeaux , Chateau de Fontenille, Cadillac cotes de Bordeaux		£25.50

Rose wine

20. Syrah Rose , "Vignes de l'eglise", Languedoc, France	£4.85	£16.90
21. Primitivo Rose , "A Mano", Puglia, Italy		£19.80

Dessert wine

22. Sauternes , Château Laville, Bordeaux, France (10 cl glass) (37.5 cl bottle)	£6.80	£26.50
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Champagne and Sparkling

23. Prosecco , Ca di Alte (20cl bottle)	£7.95
24. Prosecco Superiore , Cantina Colli Euganei Veneto, Italy	£22.50
25. Furleigh Estate , "Classic Cuvee", Salway Ash, West Dorset	£33.50
26. Charles Heidsieck , Champagne Brut Reserve (nv), Reims, France	£55.00