



Evening menu October 2021

SMALL PLATES

Soup of the day 5.50

Deep fried Za'Atar cauliflower with Aioli 5.95 (v) (GF)

Shell on king prawns with lemon and chilli butter 8.50 (GF)

Bruschetta with crisp Coppa ham, artichoke and sundried tomatoes 6.50

Confit chicken terrine with apple and apricot chutney and toast 5.50 (GF on request)

Mussels cooked in Thai Red Curry and basil sauce 7.00 (GF)

MAINS

Mussels in white wine, garlic and cream sauce with chips 14.00 (GF)

Beef Bourguignon with garlic mash potato and honey glazed root vegetables 15.50

North African Fish Stew (*fish stew with Moroccan spices, tomato, vegetables, mussels
Prawns, scallops and cod*) (GF) 14.50

Potato gnocchi with roasted peppers, artichokes, peas and truffle oil 10.95 (V)

Crispy fried whole bream with stir fry vegetables, sticky rice and a soy, lime and ginger sauce 16.50

Grilled cod fillet with chorizo patatas bravas, preserved lemon and pine nut salad with pesto 15.00 (GF)

PUD

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

Selection of three ice creams 5.50

Warm chocolate brownie, berry compote and Chantilly cream 6.50 (GF)

Mango and lime crème brulee with shortbread 6.50

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