

Traiteur - Pub Food

Starter

- Local Moules Mariniere
- Fresh Roasted Goat cheese Provençal with confit pepper and warm tomatoes
- Grilled Cornish sardine, Provençal sauce
- Pan fried Duck Foie Gras with caramelised Orange and Mezzo Peppered salad
- Grilled Tuna Lomo tart with Mushroom fricassee spinach sauce
- Terrine of Salt fish Gratin with Lemon toast
- Salmon Thai Fish Cake, red onion & black bean salad
- Crab Pacific salad with ginger and Sesame dressing
- Roast Pumpkin, Rocket & Crusted Brie curd salad
- Jellied Ham hock & Tarragon Terrine with Piccalilli and Toast
- Steamed Baby Leek with Tartar sauce
- Potato tart with Smoked Salmon
- Smoked Salmon & Scrambled Eggs
- Chef's Salmon marinated with Dill, Horseradish and mustards Sauce
- Rock Oysters (per half dozen)
- Native Oysters (per half dozen)
- Lobster Salad (Also Main Course)

Soup of the day

- Green peas soup with foie gras emulsion

Meat & Poultry

- Grill Pacific Skirt Steak with Braised Roots Vegetables
- Braised leg of Lamb, confit garlic and Rosemarie sauce
- Roasted Corn Fed Chicken with Creole Colombo sauce
- Grilled Rib eye Steak Rock salt, Potatoes Parisienne, Curd Leaves and Madagascar pepper sauce
- Wild board Sausage and spring onion Mash with Bacon and Burgundy sauce
- The Chef's Steak Tartar
- Rump of Lamb, Roast Garlic Polenta, and Sage flavoured Jus, and mushroom fricassee
- New Orleans style Fried Chicken goujon, salad and Mustard dressing

Vegetarian

- Roast Mediterranean Vegetable Risotto with Parmesan & Rosemary
- Vegetable Ragout Colombo on crust

Fish & Sea Food

- Creole Risotto with Seafood

- Grilled Swordfish steak , Rocket with Lemon and herb sauce
- Grilled Fillet of Hake with spring onion, Mashed Potatoes and Mushroom
- Mayfair Grilled Salmon with Asparagus, and Piperade sauce
- Barbecued Mackerel with Rice, Gremolata and roasted pumpkins

Side order all the above

- Peas, New Potatoes, Chips, Mashed Potato
- Baby Leaf Spinach, Mixed or Green Salad
- Tomato Salad, French Beans, Broad Beans

Special of the day

Monday

Grilled Calves Liver & Bacon

Tuesday

Beef bourguignon

Wednesday

Stuffed Calamari

Thursday

Fried Goujons of Dover Sole and Salmon with Tartar Sauce

Friday

Battered Fillet of Cod, salsa and Pea sauce

Dessert

- Red berry crème Brule
- Rich Chocolate fondant, Vanilla cream emulsion
- Sticky Banana toffee Pudding with coconut Ice cream
- Opera, Coffee butter cream, chocolate ganache & almond biscuit

Ice Creams and Sorbets

- Vanilla and Honeycomb Ice Cream
- Dark Roast Coffee Ice Cream
- Bittersweet Chocolate Ice Cream
- Apricot Sorbet
- Wild Strawberry Sorbet
- Pink Grapefruit Sorbet