

Peter Tavy Inn

EVENING MENU – SAMPLE

Butternut Squash & Cumin Soup 5.25

Chicken Liver Pate 6.50

Smoked Salmon with Horseradish Cream 7.25

Creamy Garlic Mushrooms with Granary Toast 6.50

Antipasto Plate 7.95

Garlic Bread 2.50

Bowl of Olives 2.50

Smoked Chicken, Bacon & Avocado Salad – starter 6.50 / main 10.75

Greek Style Olive, Tomato & Feta Cheese Salad – starter 6.50 / main 10.75

Steak & Stilton Pie 12.95

Chicken, Ham & Leek Pie 11.95

Game Casserole with Stilton Dumpling 15.50

Chicken Breast with Chorizo & Goats Cheese 14.50

Duo of Pork (Tenderloin & Belly) with a Honey & Mustard Sauce 14.50

Lamb Rump on Mashed Potato with a Mint & Gooseberry Gravy 15.50

Free Range Duck Breast with Creamy Savoy Cabbage & Bacon 20.25

Mexican Fajita with a choice of Chicken, Pork or Vegetarian 14.50 or Beef 18.50

12oz Rump Steak 18.50

8oz Sirloin Steak 18.50

- Extra Blue Cheese Sauce or Peppercorn Sauce 1.75

Sea Bass Fillet with Prawn & Saffron Risotto 16.95

Hake Fillet with a Tomato & Herb Crust 14.50

Roasted Butternut, Red Pepper & Spinach Curry 10.25

Sweet Potato, Chilli, Coriander & Goats Cheese Balls 10.75

Mushroom, Sun-blushed Tomato & Ricotta Lasagne 10.75