

All meals are prepared on the premises from fresh ingredients, so there may be a wait while preparing your meals, especially in busy periods,

lighter bites

Chicken and smoked bacon club sandwich with kettle chips 5.90

Smoked salmon and cream cheese on a toasted bagel with a cucumber relish 5.90

- ✔ **Brie with sun dried tomato** served in garlic ciabatta with kettle chips 5.50

Smoked bacon and stilton baguette, served with hand cut chips and salad 6.75

Steak and red onion baguette, served with hand cut chips and salad 6.75

Nachos 4.90

Tortilla chips served with soured cream and topped with your choice of the following:

Chilli and cheese

Bacon and cheese

- ✔ Roasted peppers and cheese

Jacket potato boats 4.90

Served with soured cream and filled with your choice of the following:

Chilli and cheese

Bacon and cheese

- ✔ Roasted peppers and cheese

Ploughmans

Served with apple, pickled onions, apricot chutney and a warm baguette

- ✔ Cheddar 6.50

- ✔ Stilton 6.50

Coarse pork and walnut paté 6.50

salads

Variety of fresh leaves with new potatoes, roasted and salad vegetables and served with a choice of dressings:

Honey and mustard, pesto or french

Chicken and bacon 7.50

Smoked salmon 7.50

Roasted peppers, char-grilled artichokes, sun-dried tomatoes and pine nuts 6.90

antipasto

Served with toasted ciabatta

Any four for 6.50 or 4.00 for two

Roasted artichokes

Roasted peppers with anchovies

Olives

Marinated sardines

Garlic and thyme marinated wild mushrooms

Parma ham

Milano salami

starters

- ✔ **Soup of the Day** served with warm olive bread 4.60

Moules marinière: Mussels cooked with white wine, cream and shallots served with a baguette 6.00

Chef's coarse pork, walnut and apricot paté with toasted ciabatta and red onion marmalade 5.25

- ✔ **Pan fried Halloumi with a lime and caper berry dressing** and served with pitta bread 5.50

Prawn cocktail with fresh salad leaves and served with a Marie Rose sauce 5.50

sides

Basket of warm olive bread 1.90

Hand cut chips 2.00

Mixed salad 2.40

Garlic ciabatta 2.70

Some of our products may contain nuts. If you or your party have any food allergies/intolerance please inform a member of staff and we will do our utmost to accommodate your needs. Items and prices liable to change without notice.

Prices include VAT at 15%.

E. & O. E. ©Taberna Ltd, MAY 2009

sunday lunch


Adults: 8.95 Children: 5.95

Served with a real stockpot gravy (where appropriate) roast potatoes and seasonal vegetables.

Roast rump of beef with Yorkshire pudding

Roast leg of lamb with mint sauce

Roast chicken served with walnut, apricot and celery stuffing

 **Caribbean vegetable patties** with a fresh summer leaf salad and a pineapple and ginger salsa

Pan-fried fillets of sea bass served on a roast garlic and basil risotto with roasted vine cherry tomatoes and a balsamic dressing

main courses (MON-SAT)

Noodles 7.90

Choose from: Tiger prawns • Beef • Chicken
with sauces: Sweet chilli • Teriyaki

Grilled lamb cutlets with parsnip and pea mash and a redcurrant and rosemary syrup 11.90

Pan roasted breast of Gressingham duck carved over sauté potatoes with vegetables and a black cherry and kirsch jus 12.75

Chef's curry of the day 9.70

Inspired by recipes from around the world and prepared with freshly ground spices and fresh herbs.

With basmati rice, naan bread, mango chutney and riata

Deep fried beer battered haddock with chips, peas and tartare sauce 8.90

The Beefburger: served in a sesame seed bun with cheddar, smoked bacon, plum tomato and red onions served with hand cut chips, mixed salad and chef's relish 8.90

 **Fresh egg tagliatelle** with artichokes, olives, courgettes and cherry tomatoes cooked in a parmesan cream and finished with fresh basil pesto 9.50

Half rack of sticky pork ribs and king prawn served with garlic and chilli butter accompanied by hand cut chips and mixed salad 11.25

Pan-fried fillets of sea bass served on a roast garlic and basil risotto with roasted vine cherry tomatoes and a balsamic dressing 12.75

Char-grilled supreme of chicken in a lemon and tarragon sauce served with roasted mediterranean vegetables and new potatoes 9.75

Char grilled rump steak cooked to your liking and served with grilled tomato, flat mushroom, roasted shallots and hand cut chips 13.70

 **Caribbean vegetable patties** with a fresh summer leaf salad and a pineapple and ginger salsa 8.90

Please note duck and lamb dishes are usually cooked pink, unless otherwise requested.

to finish

Baked rhubarb, ameretti and stem ginger mascarpone trifle 5.00

Dark chocolate brownie with Mövenpick white chocolate ice cream 5.30

Deep filled lemon tart with Chantilly cream 4.90

Ice cream 4.80

A choice of rich diary ice creams with natural flavourings from Swiss ice cream maker: Mövenpick. Please ask for available flavours.

British farmhouse cheeses 6.25

A selection of excellent British cheeses served with biscuits, apple, grapes, celery and the chef's own red onion marmalade:

CASHEL BLUE

(award winning creamy blue cheese from Tipperary)

RINDED FARMHOUSE CHEDDAR

(medium-strong)

OXFORD ISIS

(strong, camembert style with a honey mead washed rind)

coffee

coffee | **cream coffees** 4.10

(decaffeinated also available)

Americano 1.90

Espresso 1.70

Cappuccino 2.20

Latte 2.20

Irish coffee

Tia Maria coffee

Baileys coffee

Brandy coffee

Rum coffee

Amaretto coffee

Cointreau coffee (with hot chocolate)