

SADLER STREET CAFÉ

'SPECIAL DINNER OFFER'

Fish of the day
+
House Wine (125ml)
or Beer
+
Dessert
£20

**If you would like a wider selection of wines,
please ask to see our full wine list**

Due to the nature of our food preparation, we cannot guarantee that there are no traces of shellfish, nuts or GM foods in our dishes. If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific dishes

If you are happy with the service, an 8% service charge will be added to all parties of 8 and over

DINNER MENU

(served between 6.00pm and 10.00pm last orders)

2 Courses £20

3 Courses £25

Starters

Goats cheese mousse with fig chutney and hazelnut oil vinaigrette

Seared tuna carpaccio with rocket and parmesan salad, balsamic vinegar dressing

Soup du jour – hot soup of the day

Parma ham with mixed olives and toasted focaccia bread

Smoked salmon with mango and coriander salsa

Mains

Pan fried fillet of salmon with spiced Puy lentils and mash

Bavette steak, served medium rare, with sautéed new potatoes and wild mushrooms

Confit of duck with roasted root vegetables and red wine sauce

Poisson du jour – hot fish dish of the day from our seafood restaurant

Pan fried scallops with cucumber spaghetti and Champagne sauce, avruga caviar

Gratin of Autumn vegetables with organic pearl spelt and caramelised red onion with thyme (vegetarian)

If you would like to see our seafood restaurant menu, please ask

Desserts & Cheese

Selection of patisserie – choice of one of our hand made patisserie

The **finest British cheeses** with home-made spelt, walnut & raisin bread and chutney

Coffees and Infusions

Coffee, tea, infusion or hot chocolate

Coffee & teas served with home-made chocolate truffles and nutty disks