

THE RESTAURANT

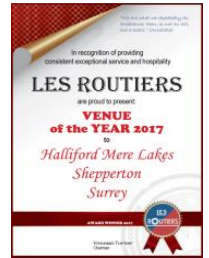
HALLIFORD MERE LAKES SHEPPERTON



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**Waterside Bistro Serving
Seafood & Mediterranean
Cuisine**

+ Some English classics



"A happy & relaxed atmosphere where you can enjoy good food & wine at a leisurely pace among amiable company"

Welcome – Franco, Elena, Bill, Robin and the team very much hope you enjoy your meal.

EVENING DINING and SUNDAY LUNCH: *For your comfort and enjoyment we only have one sitting and do not 'turn around' tables, we therefore require a minimum order per adult during these times of 2 courses (including a main course). - Thank you for your understanding.*

SUMMER ~ A LA CARTE MENU ~

Created for you by our Chef Francesco Pais who is from Sardinia and has been with us for many years

This menu is available for tables of up to 12 customers to choose from on the day.

For larger table bookings, please see our special celebration menus.

STARTERS – SETTING SAIL

@ £7.95 (unless otherwise stated)

*Our starters are served with fresh ciabatta bread and butter
(additional portions @ £2.50)*

FISH AND SHELLFISH

Oak Smoked Salmon

Sliced smoked salmon, served with basil scented crème fraiche and lemon

Filo Prawns

King prawns wrapped in filo pastry, lightly fried and served with sweet chilli sauce

Calamari

Lightly coated squid rings dusted in seasoned flour, quick fried and served with tartar sauce & lemon

Chef's Fresh Dressed Crab - (£3.60 supplement)

Fresh crab meat presented in the shell with a lemon zest and chive mayonnaise

Soupe De Poissons

A classic French soup made from fish and shell-fish, served with garlic rouille, toasted bread and gruyere cheese

Mediterranean / King Prawns - (£2.50 supplement)

Shell-on Mediterranean / King prawns served chilled with a garlic mayonnaise

Smoked Haddock Mornay

Natural smoked Haddock in a sautéed onion, white wine & herb cheese sauce with a gratin topping, finished under the grill

NON-FISH

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Serrano Ham with Figs

Lightly grilled fresh figs served chilled with sliced Serrano ham and drizzled with honey

Creamy Polenta with Garlic Wild Mushrooms

A nest of polenta with garlic wild mushrooms, herbs and cream

Also available:

Toasted Garlic Ciabatta Bread:

Soft ciabatta oozing with hot garlic butter £3.50

MAIN COURSE – THE VOYAGE

PASTA @ £12.95

Ravioli alla Panna - Pasta parcels with a ricotta and spinach stuffing, dressed with a mushroom cream sauce, sprinkled with parmesan cheese

Seafood Linguine - Linguine with crab meat, prawns, mussels, cherry tomatoes, garlic, parsley, white wine, fresh chilli and olive oil

FISH AND SHELLFISH

NB Fish courses may contain fish bones including filleted/boned fish.

@ £17.75 (unless otherwise stated)

Unless otherwise stated - Served with our green leaf Caesar salad, Chef's mixed baby roast Mediterranean vegetables

Plus: Skinny French fries.

Mixed Summer Platter - (£5.75 supplement)

A mixed platter of dressed crab in half-shell, with some King/Med shell-on prawns and smoked salmon,

Served with: Chive mayonnaise, skinny French fries and our green leaf Caesar salad

Fillet Supreme of Hake

Roast fillet supreme of hake on a bed of spinach dressed with a lobster sauce

Scottish Mussels – 'Moules Mariniere'

Steamed in-shell, with white wine, garlic butter, finely chopped onions and fresh herbs, finished with a little cream

- **Served simply with:** Skinny French fries, mayo dip and ciabatta bread and butter

Monkfish Medallions - (£3.60 supplement)

Medallions of monkfish in a mushroom and white wine sauce infused

with a touch of English mustard, finished with a little cream and accompanied by saffron rice (**instead of fries**)

Mahi Mahi (A game fish from Hawaii)

A pan fried steak of this firm fleshed game fish served on a roasted red pepper sauce and

topped with coriander pesto scented with basil

Lemon Sole Mornay

Fillet of lemon sole with smoked salmon in a white wine, herb, onion and cheese sauce,

seeded with mushrooms, with a gratin topping and finished under the grill

Roast Fillet of Halibut - (£ 3.95 supplement)

Fillet of halibut simply roasted and served with mussels, in a spiced tomato and white wine sauce

Paella - Chicken, Chorizo and Prawn – For 2 persons to share - £31.50

(served simply with our green leaf Caesar side salad)

A classic Spanish dish of paella rice cooked in stock with a mix of prawns, chicken & chorizo, with onions, traditional Mediterranean herbs & spices, served to your table in the paella pan – *Please allow 30+ minutes to prepare this dish*

NON-FISH

@ £17.75 (unless otherwise stated)

*Unless otherwise stated - Served with our green leaf Caesar salad, Chef's mixed baby roast Mediterranean vegetables
Plus: Skinny French fries.*

Rump of Lamb - (£3.95 supplement)

Roast rump of lamb dressed with a rosemary, redcurrant, garlic, mint and red wine gravy

Roast Chicken Breast Supreme

Roast supreme of free range chicken served with a mushroom, Dijon mustard and white wine cream sauce

Sautéed Calves' Liver

Succulent English calves' liver sautéed with onion, in a classic sage and butter sauce

Prime Fillet Steak - (£5.95 supplement)

28 day aged Devonshire beef fillet steak flamed in brandy and cooked medium/rare *unless otherwise asked for*, with a classic light peppercorn brandy pan sauce finished with a little cream - *[Or served plain if you would prefer]*

All our dishes are freshly prepared for you when you order – We hold a limited stock and have almost daily deliveries to ensure the quality and freshness of our food. On occasion we may run out of a particular item due to exceptionally high demand for a certain dish, or market availability. If this is the case, we apologise and thank you for your understanding.

Seasonal Specials:

We may also have seasonal specials available, but in limited numbers, please ask for details & prices.

For Example:

Whole Lobster Salad or Thermidor

DESSERTS/CHEESE – RETURN TO PORT

We have a selection of desserts and liqueurs available for you

COFFEE

We serve fresh filter coffee, decaffeinated coffee, English breakfast tea, Earl Grey tea or peppermint tea to finish your meal, accompanied by after dinner mints. - @ £2.20

We accept the following cards: Visa, Delta and MasterCard.

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that affect food intolerances. If you have a medical food intolerance, please tell the Manager/ess, who will try to assist you with this menu.

NB: We do not approve of 'GM' products and try to avoid using such ingredients in our menus.

NB: Nuts or traces of them may be present in the individual dishes on this menu and our desserts.