IUNCH CIUB MENU

2 COURSES £21.00 | 3 COURSES £24.00 | EXCLUDES STEAKHOUSE

Served 12.00pm- 4pm Monday to Friday

STARTERS

GOATS CHEESE PARCEL (V)

Delicate sheets of filo pastry encase a creamy and tangy goat's cheese filling, which is complemented by a hint of honey and a sprinkling of aromatic herbs. Served warm and accompanied by a fresh bed of Sun blush tomato and rocket and a drizzle of balsamic glaze.

SALT AND PEPPER CHICKEN/CALAMARI

Choose from succulent pieces of chicken or calamari coated in a unique blend of salt, pepper, and spices served with a classic sweet chilli dip with a subtle hint of heat .Perfect for sharing or enjoying by yourself.

MINTED LAMB KOFTA (CB.GF)

Deliciously spiced lamb kofta skewers served with a refreshing mint yogurt dip and garnished with freshly chopped mint leaves. Perfectly charred on the outside and juicy on the inside, these fragrant koftas are an ideal appetizer to kickstart anv meal.

THAI FISH CAKE (GF)

The crispy and flavourful fish cake is made from a delicate blend of fresh fish and aromatic herbs, lightly fried to perfection. Paired with our zesty Oriental slaw of crisp vegetables tossed in a tangy dressing.

SOUP OF THE DAY

Ask a member of our staff for today's soup of the day option.

FROM THE SALAD BAR

GRILLED CAJUN CHICKEN SALAD

Chargrilled chicken breast coated in cajun spices served on a bed of mixed leaves tossed in our house dressing

AVOCADO AND SUN DRIED TOMATO SALAD (GF.VE)

Smashed avocado and sun dried tomato served on a bed of mixed leaves, crunchy croutons and drizzled with basil oil

MAINS

POSH FISH AND CHIPS (CB.GF)

Our signature Posh Fish and Chips, fresh fillet of cod coated in a light, crispy beer batter and accompanied by a generous portion of golden, hand-cut chips. Served with a side of mushy peas and tartare sauce. seabass +£2.00

THAI RED OR GREEN CURRY (VE.GF)

Indulge in the rich and aromatic Thai red or green curry, made with the perfect blend of authentic Thai spices and Flavors. Choose from tender chicken, succulent prawns, flavourful beef or go for a delightful vegetarian option. Served with fragrant basmati rice. CHICKEN | BEEF | PRAWNS | VEGETARIAN

ROAST BUTTERNUT SQUASH (V.GF)

Caramelized Roasted Butternut Squash served with a creamy Grilled Goats Cheese and Spiced Cous Cous.

TERIYAKI SALMON (GF)

Tender, flaky salmon fillet grilled and glazed with our home-made teriyaki sauce adding a touch of sweetness, served with a colourful medley of oriental vegetables.

HOUSE STEAK (GF)

Our Flat iron is a tasty, lean and tender cut of beef. Served with our delicious Fries and crisp side salad **UPGRADE TO BEEF DRIPPING CHIPS £2.00**

HOUSE QUARTER POUND CHEESEBURGER

A Juicy smoked beef burger topped with Applewood smoked cheddar crunchy gherkins, our signature homemade burger Served with fries and salad. ADD EXTRA BURGER PATTY FOR ONLY £2.50

CAJUN CHICKEN BURGER

Cajun chicken Topped with Cajun mayo served with fries and fresh salad ADD EXTRA CAJUN CHICKEN PATTY FOR ONLY £2.50

DESERTS

SALTED CARAMEL CHOCOLATE FUDGE CAKE (VE.GF)

A Decadent delight of moist layers of rich chocolate fudge cake generously filled with a delicious salted caramel sauce, Topped with a scoop of creamy vanilla ice cream

BLACKCURRANT CHEESECAKE

Indulge in our delectable Blackcurrant Cheesecake, where creamy cheesecake meets tangy blackcurrant goodness. Made with a buttery biscuit base, our luscious cheesecake is topped with a velvety blackcurrant sauce, bursting with fruity flavour. To add an extra touch of indulgence, we serve it alongside a generous jug of smooth and creamy custard. This heavenly pairing will satisfy your sweet cravings.

STICKY TOFFEE PUDDING

Our irresistible Sticky Toffee Pudding, a classic British dessert that will satisfy your sweet tooth. This warm and moist sponge cake is made with dates and drizzled with a heavenly toffee sauce, creating a perfect blend of Flavors. Served alongside a rich and creamy custard, this dessert is elevated to a whole new level of decadence.

MIXED FRUIT CRUMBLE

Enjoy our delicious Mixed Fruit Crumble served with a generous dollop of creamy custard. This classic dessert combines a medley of fresh seasonal fruits topped with a crumbly, golden-brown crust. The warm fruit filling bursts with natural sweetness, while the crisp crumble adds a delightful texture. To enhance the Flavors and create a luscious combination, we serve it alongside a luxurious serving of smooth, velvety custard.

TRUFFLE OIL BEEF DRIPPI FRESHLY CHO CREAMY MAS HOMEMADE BUTTERED N FRENCH FRIE TRUFFLE MAC BACON AND GARLIC MUSI **BROCCOLI W** BEER BATTER CHARGRILLED **PULLED BEEF**

CLASSIC SIDES

SALTED FRIES (GF)	5.50
NG CHIPS (GF)	5.50
IPPED SIDE SALAD (GF)	4.50
CH POTATO (GF)	5.50
ASIAN SLAW (GF)	5.50
EW POTATOES (GF)	5.50
S (GF)	4.00
CAND CHEESE	5.70
CREAM MINT PEAS (GF)	4.50
IROOMS (GF)	5.95
TH SWEET CHILLI SAUCE (GF)	5.50
RED ONION RINGS	5.50
) CORN (GF)	5.50
IN CHEESE SAUCE	6.50

FROM THE STEAK HOUSE

SURF AND TURF (GF)

Our Surf and Turf dish features a mouthwatering 8oz Sirloin steak, cooked to your preference served with succulent Garlic king prawns. Accompanied by our delicious homemade beef dripping chips and crisp side salad

FULL RACK OF BBO RIBS

Indulge in our mouthwatering tender pork back ribs smothered in our signature BBQ sauce. Accompanied by a side of crispy fries, beer battered onion rings , and a refreshing slaw The ultimate BBQ feast.

80Z SIRLOIN (GF)

Our 8oz Sirloin steak is a tasty, lean , thick cut of beef. Served with our delicious homemade beef dripping chips and crisp side salad

80Z RUMP (GF)

Our 8oz RUMP is a tasty, lean and tender cut of beef. Served with our delicious homemade beef dripping chips and crisp side salad

100Z RIBEYE (GF)

Our carefully seasoned 10oz Ribeye is a tender, marbled cut of beef. Served with our delicious homemade beef dripping chips and crisp side salad

80Z FILLET (GF)

Our 8oz Fillet is delicate juicy and tender. Served with our delicious homemade beef dripping chips and crisp side salad

HOUSE FAMOUS SIZZLING FAJITAS (VE)

Our sizzling fajitas are Served with the perfect mix of onions, pepper and fajita spice. Accompanied by cheese, fresh salsa, sour cream, guacamole and warm tortilla wraps. Choose from Chicken, beef, prawns, mixed or vegetarian.

CHICKEN | BEEF | PRAWNS | MIXED | VEGETARIAN

160Z PORTERHOUSE

Our 16oz Porterhouse steak is a timeless favourite for steak lovers. Combines the succulent juiciness of sirloin with the tenderness of fillet. Accompanied by our homemade beef dripping chips and crisp side salad

WHOLE CHATEAUBRIAND FOR TWO TO SHARE 180Z

This 18oz cut is sourced from the thickest part of the fillet, ensuring premium quality and tenderness. Served, sliced and salted with a choice of 4 sides.

ULTIMATE TOMAHAWK STEAK

Can you take on our ultimate Tomahawk Steak?, This comes with Served with 3 sides of your choice

Our tomahawk steaks are normally pre order but ask our staff to check availability

SAUCES PEPPERCORN / BLUE CHEESE / GARLIC BUTTER STILTON & MUSHROOM / BÉARNAISE





TAPAS £7 EACH OR 3 FOR £18

TRUFFLE MAC & CHEESE (V)

Decadent Mac and Cheese cooked with truffle oil

CHARGRILLED CORN (VE) Succulent sweetcorn coated in

garlic butter and chargrilled

PULLED BEEF IN CHEESE SAUCE Tender brisket served in a cheese sauce

SCAMPI BITES Succulent breaded scampi

GARLIC AND HERB CHESTNUT MUSHROOMS (GF.V) Juicy chestnut mushrooms sauteed

with garlic and herbs

SALMON CROSTINI (V) Fresh smoked salmon served on toasted crostini

TEMPURA CAULIFLOWER BITES (V) Served with pickled vegetables

CHICKEN AND MIXED PEPPER TACOS (GF) Spicy chicken served in soft flour tacos

BAKED CHORIZO SAUSAGE With warm dipping bread



1 Strait Lane | Otter & Fish | Hurworth | DL2 2AH www.otterandfish.com | 01325 930015

LIGHTER BITES

CHOICE OF BAGUETTE OR TOASTED BAGEL £8.95 Served with Fries & salad.

FLAT IRON STEAK SANDWICH SERVED WITH GRAVY SPICY CAJUN CHICKEN SMASHED AVOCADO AND SUN BLUSHED TOMATO (VE) GOATS CHEESE AND PESTO (V) POSH FISH FINGER AND TARTARE SAUCE

COFFEE AND CAKE £6.95

Served from 12-5pm

PICK FROM ONE OF OUR CAKE SELECTIONS AND ANYTHING FROM OUR HOT DRINKS RANGE.

Ask staff for today's cake selection.

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