TO START

BAKED CHORIZO SAUSAGE

Our baked chorizo sausage served with wholemeal dipping bread is a delicious and flavourful starter which will kickstart your meal. A smoky and savoury taste that will tantalize your taste buds.

7.50

7.95

9.50

TEMPURA KING PRAWNS 10.95

Our Tempura King prawns served with pickled veg starter is a mouth-watering delight that combines the crispiness of tempura with the tanginess of pickled vegetables.

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 on a fresh bed of sun blush tomato and rocket and a drizzle of balsamic alaze

GARLIC & HERB

CHESTNUT MUSHROOMS (ve) 9.95 Nutty flavoured juicy chestnut mushrooms sautéed with a blend of fresh garlic and aromatic herbs. Served on a bed of crispy lettuce

MINTED LAMB KOFTA

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 any meal.

Sunday Menu

MOULES MARINIÈRE

Succulent mussels cooked in white wine, garlic, shallots, and parsley. Served with warm crusty bread to soak up all the flavour. Perfect for sharing.

SMOKED SALMON CROSTINI

Fresh salmon delicately smoked to perfection paired with a tangy and refreshing lemon-infused crème fraiche. Served on fresh toasted crostini.

HOME CLASSIC MAINS

POSH FISH & CHIPS

16.50

10.50

8.95

Our signature Posh Fish and Chips, fresh fillet of seabass 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.

ADD A SIDE OF BREAD & BUTTER FOR 1.95

THAI RED or GREEN CURRY

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 CHOOSE FROM

CHICKEN 12.95 BEEF 15.95 PRAWNS 15.95 VEGETARIAN 11.95

ROAST BUTTERNUT SQUASH 16.95

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

ADD CHARGRILLED CHICKEN FOR 2.00

TERIYAKI SALMON

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

SEABASS FILLET 18.50

Flaky Seabass fillet pan fried in garlic butter served with Mediterranean herby new potatoes.

CHARGRILLED CAJUN CHICKEN (gf)

17.50

18.50

A succulent cajun spiced chicken breast chargrilled and served with fragrant basmati rice and pickled vegetables.

ROOM FOR MORE?



SUNDAY LUNCH MAINS

All roasts come with seasoned vegetables, Yorkshire pudding, meat gravy, roast potatoes and meat stuffing.

> TOPSIDE OF BEEF ROAST 17.95 Served well done

SILVERSIDE OF BEEF ROAST 17.95 Served pink

LAMB ROAST 18.50

LEMON & THYME CHICKEN SUPREME 17.50

TRIO ROAST DINNER 22.50 Served with topside, lamb & turkey

VEGETARIAN ROAST 17.50 Served with vegetarian gravy

TO SHARE

ULTIMATE SUNDAY PLATTER BOARD FOR TWO 43.95 Four Yorkshire pudding, selection of all meats for four, caulliflower cheese, & extra stuffing balls.

ADD EXTRAS

STUFFING BALLS 1.50 | CAULLIFLOWER CHEESE 3.50 | THREE PIG IN BLANKETS 3.95

YORKSHIRE PUDDING 1.50 | MUSHY PEAS 3.50 | CREAMY MASHED POTATO 2.95

CHILDREN'S MENU



TWO COURSES FOR ONLY 10.95

MAIN COURSES - 8.95

CHILDREN'S ROAST DINNER choice of chicken or beef

SCAMPI OR CHICKEN GOUJONS WITH FRIES

SAUSAGE & MASH WITH GARDEN PEAS

BEEF BURGER WITH FRIES & SALAD

MEAT BALLS WITH TOMATO SAUCE

DESSERTS - 4.00

STICKY TOFFEE PUDDING butterscotch sauce & vanilla ice cream

WARM CHOCOLATE BROWNIE chocolate sauce & vanilla ice cream

KIDS ICE CREAM FUN Vanilla ice cream comes with smarties, marshmallows, 100s & 1000s



DESSERTS

SALTED CARAMEL CHOCOLATE FUDGE CAKE (gf) 7.95

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 6.95

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 cream. This heavenly pairing will satisfy your sweet cravings.

STICKY TOFFEE PUDDING 7.95

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 flavours. Served alongside a rich and creamy custard, this dessert is elevated to a whole new level of decadence.

MIXED FRUIT CRUMBLE 6.95

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 flavours and create a luscious combination, we serve it alongside a luxurious serving of smooth, velvety custard.

CRÈME BRULEE 6.95

Deliciously creamy crème brule served with a shortbread biscuit and a fruit coulis.

WHAT'S ON

STEAK NICHT MONDAY

3pm-8pm Two steaks & a bottle of house wine £25/pp



Bottle of house wine for only £16

5pm-8pm 2 cocktails for **£14** & house prosecco for **£20**



12pm-5pm 2 fajitas for £25

ALLERGEN INFORMATION:

So we can take good care of you, please advise your server if you have any questions regarding allergens or ingredients in any of these dishes. (v) vegetarian (ve) vegan (gf) gluten free



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