



Regatta's Specials of Today

Included in set price with market price supplements where shown (+£)

STARTERS

Freshly made Wild Mushroom Soup

Delicate, full of aroma of fresh porcini mushrooms, delicious

Mussels Mariniere

New season juicy Mussels steamed and served with white wine, shallots and a dash of cream

Wild Mushrooms bouché (+2)

Fresh wild mushrooms picked from the New Forest, sliced, pan fried with garlic and cream and served on a puff pastry bouché

Avocado and Crab Gratin (+£2)

Fresh avocado, baked with Cornish white crab meat and béchamel sauce, gratin

FISH

Fillet of Skate Wing (+£3)

De boned Skate wing, crisp tempura fried, served with mash potatoes and green pea and mint puree

Red Mullet

Deliciously crisp Cornish Red Mullet, served with ratatouille

Fillet of Sea Bass (+£3)

De boned, pan fried and served meuniere or with fresh lobster sauce

Dover Sole (+£9)

Caught in Cornwall, cooked meuniere, on or off the bone

A Whole Rock Lobster (+£10)

Thermidor – with cream, mustard and brandy sauce, gratin

Or

Grilled with garlic butter

MEAT

Veal Cutlet (+£3)

A cutlet of the best mature rose Dutch veal, grilled and served with a splash of marsala jus

Scotch Beef Fillet Medallions (+£5)

Simple the best and tender Scotch beef medallions, served with our green peppercorn sauce

Osso Buco Milanese (+£3)

Delicious, traditional dish from Milan, slow cooked knuckle of veal, served with saffron rice