

Peter Tavy Inn

EVENING MENU – SAMPLE

Sweet Potato & Red Pepper Soup 4.75

Chicken Liver Pate 6.15

Crab & Curried Cashew Nut Pot 6.35

Italian Antipasto Plate 6.35

Courgette, Red Pepper & Feta Cheese Tart 6.15

Garlic Bread 2.15

Bowl of Olives 2.15

Smoked Chicken, Bacon & Avocado Salad – starter 6.15 / main 9.95

Greek Style Olive, Tomato & Feta Cheese Salad – starter 6.15 / main 9.95

Steak and Stilton Pie 11.95

Chicken, Ham & Leek Pie 10.95

Venison Casserole with a Stilton Dumpling 14.35

Chicken Breast stuffed with Feta, Sun-blushed Tomatoes & Olives 12.35

Free Range Duck Breast with Red Fruit Sauce 17.35

Duo of Pork (Tenderloin & Belly) with a Honey & Mushroom Sauce 13.95

Lamb Shank on Mashed Potato with a Mint and Gooseberry Gravy 16.35

Mexican Fajita with a choice of Chicken, Pork & Vegetarian 13.35, or Beef 16.95

12oz Rump Steak 16.95

8oz Sirloin Steak 16.95

- with a choice of Blue Cheese or Peppercorn Sauce or as a Platter (grilled tomato, fried onion rings, fried mushrooms & salad garnish)

Grey Mullet Fillet on Sweet Potato Puree 10.95

Spicy Seafood Gumbo with Garlic Bread 11.95

Spicy African Sweet Potato, Spinach, Mushroom & Peanut Stew 9.50

Caramelised Red Onion Tarte Tatin topped with Goats Cheese 9.95

Roasted Vegetable, Mozzarella & Potato Rosti Layer 9.95