

Molesworth Arms

- WADEBRIDGE -

Sample Special Menu

STARTERS

MOULES

½ Portion, cooked in cider & Bacon & Shallots

SCALLOPS

Tandoori scallops, Spiced carrot puree, Pistachio and Coriander

PAN SEARED SCALLOPS

Roasted Red Pepper Sauce, Toasted Pine Nuts, Basil & Tarragon Oil

LOBSTER BRUSCHETTA

Cornish lobster, zesty lemon & lime, chives, Sourdough

MAINS

COTE DE BOEUF

Approx 500g of premium steak, Chunky chips, Tomato, Mushroom

MOULES MARINIERE

A hearty portion of Moules, Shallots, garlic, White wine & Cream Fries

½ LOBSTER

Grilled and Roasted, Lemon Garlic Butter, Fries, Tiger prawns House Salad

PAN FRIED SLAMON FILLET

With Roasted new Potatoes, panache veg, Lemon and Dill butter

WHOLE SEABASS

Whole Roasted Sea bass, Garlic, Rosemary roasted Potatoes, panache of Seasonal vegetables, lemon and Garlic Butter

LOBSTER LINGUINE

Lobster Chunks cooked in Lobster Bisque, Shallots, Tarragon Oil, hint of Chilli, bound in Linguine

COD FILLET

With coconut curry sauce, paned tiger prawns and Sautéed New potatoes with herbs

LAMB CUTLETS

Trio of Lamb Cutlets, crushed minted new Potatoes, Reduced Red Wine jus, Pistachio and Mint Crumb, mint crumb & Seasonal Vegetables

STEAK SHARERS

TOMAHAWK STEAK (Sharer)

Almost 1 kilo of prime meat, Cooked on the bone

COTE DE BOEUF

Approx 1 kilo of premium steak, Chunky chips, Tomato, Mushroom

DESSERTS

CHOCOLATE AND RASPBERRY TRUFFLES -

Chocolate, Raspberry mousse, fresh berries

DAILY CHEESECAKE - Ice cream / cream

CREAM TEA SUNDAE

