CAMRIENNE MAINS

ITALIAN CHICKEN ROULE

CHICKEN BREAST STUFFED WITH MOZZARELLA AND WRAPPED IN PARMA HAM SERVED WITH RUSTIC PESTO MASH AND SEASONAL VEGETABLES £16.95

SEAFOOD LINGUINI

PRAWNS, SMOKED SALMON, MUSSELS AND SQUID IN A CREAMY GARLIC AND PARSLEY SAUCE WITH LINGUINI PASTA £15.95

SEA BASS FILLET

PAN FRIED SEA BASS FILLET ON A SPICED POTATO CROQUETTE, DRIZZLED WITH A TOMATO CREAM SAUCE, SERVED WITH SEASONAL VEGETABLES £18.95

CHATEAUBRIAND

130Z SILVERSIDE JOINT SEALED AND SLOWLY BRAISED IN A RED WINE AND RED ONION GRAVY, SERVED WITH CRUSHED POTATOES AND SEASONAL VEGETABLES £23.95

BRAISED BEEF VOL AU VENT

TENDER BRAISED BEEF INSIDE A GIANT FLAKY PASTRY
VOL AU VENT SERVED WITH HAND CUT CHIPS MUSHY PEAS OR SEASONAL
VEGETABLES
£15.95

CHICKEN AND MUSHROOM VOL AU VENT

CHICKEN BREAST STRIPS WITH SAUTED MUSHROOMS IN A CREAMY SAUCE, SERVED WITH HAND CUT CHIPS AND SEASONAL VEGETABLES £15.95

PASTA CARBONARA

CHICKEN BREAST STRIPS AND SHREDDED HAM IN A CREAMY MUSHROOM AND GARLIC SAUCE ON AL DENTE SPAGHETTI AND A HINT OF BLACK PEPPER £15.95

LENTIL AND CHICKPEA TOWER

(SUITABLE FOR VEGETARIAN'S, VEGAN'S AND GLUTEN FREE)
A ROOT VEGETABLE BASED TOPPED WITH A SPICED LENTIL AND CHICKPEA
TOWER WITH A SANDWICHED WITH A LAYER OF SPINACH, SERVED WITH AN
AL DENTE RED CABBAGE IN BALSAMIC AND ROCKET
£17.95

PLEASE ASK FOR ANY FOOD INTOLERANCE INFORMATION

CAMRIENNE DESSERTS

MINI TRIO OF DESSERTS
CHOOSE FROM OUR LIST BELOW THREE OF OUR HOMEMADE
£7.50

CHOCOLATE BROWNIE
WARM CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE
£5.75

LEMON AND GINGER AND MERINGUE
CRUSHED GINGER BISCUIT WITH LEMON CHEESE, WHIPPED
CREAM AND CRUSHED MERINGUE
£5.75

STICKY TOFFEE PUDDING
STICKY TOFFEE PUDDING DRIZZLED WITH TOFFEE SAUCE AND
SERVED WITH ICE CREAM OR CUSTARD
£5.75

CHEESECAKE SPECIAL
A LIGHT HOMEMADE CHEESECAKE TOP ON A BISCUIT BASE
PLEASE ASK FOR THE FLAVOUR OF THE WEEK
£5.75

WARM FRUIT CRUMBLE
SEASONAL STEWED FRUIT TOPPED
WITH A SHORT SWEET CRUMBLE
£5.75

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