

THE ROYAL WELL TAVERN

SUPPER

SATURDAY 14TH JANUARY 2012

APERITIFS	pg tiple		£5
	bellini		£8
	lime pressé		£4
	sam's lucky onion cocktail		£6
SEAFOOD	colchester rock oysters		£1.50each
	north atlantic shell on prawns with mayonnaise		½ pint £6, pint £10
	pickled herrings with beetroot puree & warm potato salad		£5
STARTERS	mini croque monsieur		£3/£5
	baba ganoush with grilled pitta bread	(V)	£3/£5
	pea and ham soup		£5
	warm salad of ham hock, green beans, tarragon & straw potatoes		£5
	truffled macaroni cheese	(V)	£6
	wild mushrooms on toast with poached egg and hollandaise sauce		£6
	twice baked cheddar cheese soufflé with grain mustard	(V)	£7
MAINS	soft polenta with trompettes, parmesan, sage and chestnuts	(V)	£12
	old spot pork loin with spatzle, spinach and dijon mustard		£14
	cider chicken, pearl onions, mushrooms & bacon with spinach & potatoes		£15
	hake 'au poivre' with fries and peppercorn sauce		£15
	braised oxtail with creamed potatoes and pickled red cabbage		£16
	salmon fillet with lentils and salsa verde		£17
STEAKS	all with rocket, tomato and french fries & a choice of sauces		
	8oz sirloin or 10oz ribeye		£19/£23
	2lb porterhouse (FOR 2/3 to share) 18oz chateaubriand (FOR 2/3 to share)		£60/ £65
SAUCES	béarnaise, peppercorn or garlic and parsley butter		
SIDES	buttered/steamed or creamed spinach or green beans or savoy cabbage		£4
	sautéed potatoes or french fries		£4
	mixed green leaves, winter tomato salad, gem and hazelnut		£3
DESSERT	vanilla ice cream with espresso or chocolate sauce		£4
	salted caramel ice cream		£4
	spotted dick & custard		£6
	passion fruit sorbet		£5
	chocolate, banana and candied walnut sundae		£6
	prune and armagnac tart with ice cream, crème fraîche or double cream		£6
	hot chocolate mousse with raspberry sorbet		£6
CHEESE	roquefort 'le troupeau' with chicory, pear and walnuts		£7
	keen's cheddar with truffle honey & chutney		£7