

# THE LITTLE HAVEN HOTEL EVENING MENU

## SAMPLE MENU

The Little Haven Hotel offers you a very warm welcome and hopes that you enjoy your dining experience with us.

As our food is freshly prepared, at busy periods it may take a little longer to reach you than normal. Hopefully this will not cause any inconvenience and your meal will be worth the wait.

Please let us know if you have any food allergies

Should you require any advice regarding the menu please ask one of our team who will be happy to help

1 Course £13.25

2 Courses £17.50

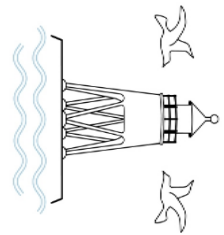
3 Courses £21.00

Rob Brennan  
Head chef

Served from 7.00pm to 9.30pm Monday to Saturday

Served from 7.00pm to 9.00pm Sunday

Please note this is a sample menu and is subject to change of dishes and prices on a weekly basis.



The  
Little Haven Hotel  
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# STARTERS

## **CHEFS HOMEMADE SOUP OF THE DAY**

Chef's homemade soup using fresh local ingredients served with a fresh bread roll

## **DUCK LEG CONFIT**

A confit of barbary duck set with toasted brioche loaf & sticky fig & pear chutney

## **THAI HALIBUT FISH CAKE**

Hand pressed homemade fish cakes with gentle Thai flavours & a sweet chilli, lime & ginger sauce

## **SALMON ALA CREME**

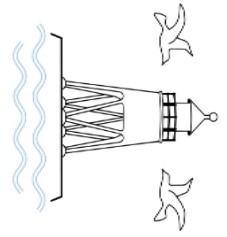
Strips of St James smokes salmon cooked in a creamy parmesan sauce with penne pasta

## **SALT & CHILLI BEEF**

Crispy sliced beef set with a cool lime mayonnaise, scallions & sliced chilli

## **WHISKY CURED SALMON**

Chefs own home cured salmon in a fine malt whisky with fresh horseradish slaw & citrus dressing



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## MAINS COURSES

### **JACK & COKE PULLED BEEF**

Slow pulled beef brisket cooked in coca cola set in a warm brioche bun with spiced red cabbage slaw, Jack Daniels BBQ sauce and sweet potato chips

### **SWEET CHILLI CHICKEN SIZZLER**

Tender marinated chicken strips tossed with market vegetables over a hot sizzler with fried egg noodles

### **FLAT IRON STEAK**

Grilled rosemary & balsamic flat iron steak lightly grilled fanned with jenga chips

### **WILD WOOD PIGEON BREAST**

Juicy wood pigeon breast cooked pink over a butter fried celeriac rosti with red wine jus

### **SHANK OF LAMB**

Tandoori spiced lamb marinated for 48 hours & set in a sweet coconut infused curry sauce accompanied by white rice

### **STEAK & LOBSTER BURGER**

6oz beef burger stacked with 4oz lobster burger, cheese mayonnaise & rocket leaves in a soft white bap with sweet potato fries

### **CHARGILLED BELL PEPPER**

Chargrilled bell pepper towered with grilled haloumi cheese & sun blushed tomato sauce & blackened balsamic glaze

### **ORIENTAL BEEF SIZZLER**

Strips of marinated beef presented on a sizzling platter with charred onion & pepper in a sweet chilli & lime sauce with fried egg noodles

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## **FRESH MARKET SEAFOOD SELECTION**

### **PLAICE ALA MUNIERE**

Classic whole plaice pan fried with lemon butter and a hint of dill

### **WOLFFISH TANDOORI**

Pan fried marinated wolf fish set with spiced prawn risotto

### **SKATE WING**

Deep fried skate deep fried in a beer batter  
with a simple basket of chips

### **SHAD "BONNE FEMME"**

Fresh shad pan fried in lightly salted butter  
set over a creamy white wine & mushroom sauce

### **HALIBUT**

Halibut steak-pan roasted over butter creamed potato  
with a rich veal stock jus

### **SCALLOPS**

Sauteed fresh scallops topped with a creamy white wine & pancetta  
sauce garnished with crisp battered king prawns

**ALL FISH MAY CONTAIN BONES**

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## **DAILY DESSERTS**

### **TRIO OF ICE CREAM**

Vanilla pod, chocolate chip & real strawberry with a crisp wafer and cream

### **HOMEMADE EVES PUDDING**

Topped with hot dairy custard

### **HOMEMADE CRÈME BRULEE**

With homemade shortbread biscuits and summer berries

### **BREAD & BUTTER PUDDING**

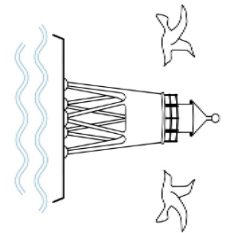
Apricot bread & butter pudding topped with hot dairy custard

### **RASPBERRY PAVLOVA**

Iced meringue dessert with fruit ice cream, vanilla ice cream and drizzled with fruit coulis

### **NEW YORK CHEESECAKE (Gluten Free)**

A baked vanilla cheesecake with winter berries & fruit coulis



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