

SHAMPERS

December a la Carte Menu 2009

1. Morecambe Bay Potted Shrimps, Sourdough Toast	5.50
2. Mushroom, Walnut & Basil Pate	5.50
3. Organic Orkney Gravdax, Mustard Dill Sauce	6.50
4. Half a Dozen Rossmore "Rock" Oysters, Shallot Vinegar	7.95
5. Pheasant & Pork Terrine, Cumberland Sauce	5.50
6. Smoked Rannoch Venison, Rocket Salad	6.95
7. Navarra Peppers with Goats Cheese & Sweet Pickled Figs	5.75
8. Grilled Vulscombe Goats Cheese Salad, Walnut Oil Dressing & Bacon	5.95
9. Soup of the Day	5.50
10. Large Prawns with Chili & Ginger Sauce	6.50



1. Grilled Free-range Chicken Breast, Spicy Noodles, Spinach	13.50
2. Fish of the Day	~
3. Organic Salmon, Lentils, Salad	13.75
4. Calf's Liver, Dauphinoise Potatoes, Spinach	13.95
5. Grilled Scottish Venison Steak, Dauphinoise Potatoes, Cep Cream Sauce	14.50
6. Duck Confit, Lentils, Red Cabbage	13.50
7. Venison & Bacon Casserole with Juniper Berries, Dauphinoise Potatoes	13.50
8. Roast Belly of Pork, Arroccina Beans, Spinach	12.50
9. Vegetarian Dish of the Day	10.50
10. Roast Flat Mushroom, Goats Cheese, Garlic, Spinach, Pinenuts	10.50
11. Grilled Pork Sausages, Mash, Red Cabbage	9.95
12. Grilled Lamb Fillet, Arroccina Beans, Spinach	13.95
13. Char-Grilled English Sirloin Steak with Herb Butter, Chips	14.95

1. Polenta & Almond Tart	5.50
2. Bread & Butter Pudding	5.50
3. Pot au Chocolat	5.50
4. Sticky Toffee Pudding & cream	5.50
5. Toffee & Banana Pie	5.50
6. Warm Lemon Tart & cream	5.50
7. Mainly British Cheeses	6.50



A discretionary 12.5 % service charge will be added to the Bill

Cheers! Simon, Roth, Ruth & Dinn

Shampers.net