

THE SPEIGHT'S ***
ALE HOUSE
— GENEROUS TO A FAULT —
TIMARU

Entree

Calamari - Fried in a cracked pepper and sea salt seasoned crumb, served with a lime mayonnaise and fresh lemon

Lamb (GF) - Sugar Cured South Canterbury Lamb loin served rare with a salad garnish of roast Pumpkin, feta & a balsamic dressing

Choose from the following main meals

Rib Eye Steak

250gm Rib Eye, cooked to your liking, served with fresh garden salad and golden fries. Accompanied by your choice of topping: Creamy mushroom sauce, roasted garlic, fresh green peppercorn sauce.

Shearer's Shank

Tender and delicious, oven roasted with Central Otago thyme and garlic, topped with Ale House gravy and mint glaze. Served on potato mash with a medley of vegetables or salad.

Chicken Parcels

Marinated Chicken Parcels with bacon, apricot and brie, wrapped in golden filo pastry, topped with garlic mayo, served with Ale House French fries and fresh garden salad

Wild Venison

Herb crusted Denver leg served rare on a creamy mash potato white Sambuca jus and sautéed greens.

Fish of the Day

Locally caught fish of the day

Risotto (GF) (V)

Green pea, pumpkin, feta and saffron creamy risotto with parmesan & a Fresh garden salad

And to finish choose dessert from the following

Chocolate Torte (GF)

Rich chocolate torte with a chocolate ice cream, berry coulis and cream.

Speight's Cheesecake

Served with Ice Cream & Cream, your wait staff will inform you of today's flavour.