

THE SPEIGHT'S[®] ALE HOUSE

— GENEROUS TO A FAULT —

James Speight

ENTRÉE

ALE HOUSE LOAF

Locally baked Speight's loaf – garlic or plain

SOUP OF THE DAY

Chef's choice of fresh home-made soup. Served with Ale House Bread.

SEAFOOD CHOWDER (G*)

Seafood bound in a beautiful fish stock, delicately flavoured with fresh herbs. Served with bread.

MAINS

BLUE 'N' GOLD

Southern Blue Cod, lightly fried in Speight's beer batter, served with fresh garden salad and fries.

BLACK CHERRY CHICKEN (G)

Tender chicken breast, pocketed with soft cheese and cashew nuts, wrapped in bacon and oven roasted. Laid on kumara mash with a black cherry sauce and garden salad.

DRUNKEN STEAK (G*)

Prime rump steak, 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 or Ale House gravy.

VEGETARIAN FILO PARCELS

Spinach, cream cheese, pinenuts and peppers wrapped in golden filo pastry, topped with basil pesto. Served with a fresh garden salad and crispy potatoes.

SHEARER'S SHANK (G*)

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

HIGHLAND LAMB (G)

Tender marinated Otago lamb, grilled medium rare, laid on fresh garden salad, topped with Caribbean citrus marmalade. Served with crispy potatoes.

PORK RIBS (G)

Pork ribs, in our own marinade, served with salad greens and steak fries.

G - Gluten free G* - Can be made gluten free