

# THE SPEIGHT'S® ALE HOUSE

— GENEROUS TO A FAULT —

*James Speight*

## 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.

## DESSERTS

### BERRY MERINGUE MOUNTAIN (G)

Layered berries, ice cream, meringue and cream, topped with golden praline

### CHOCOLATE MUD CAKE

Rich, moist chocolate cake, served hot with a decadent chocolate sauce, ice cream and cream.

### ICE-CREAM SUNDAE (G)

Chocolate, maple syrup, caramel or strawberry

### LEMON MERINGUE PIE

Velvet smooth zesty lemon filling, topped with light fluffy meringue and served with cream and ice-cream

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