## HAVEN HOTEL THE POINT RESTAURANT

## FIRST Starters

## SECOND Mains

| LIGHTER      |
|--------------|
| O P T I ON S |

Sides

| Vegetarian Board<br>Provençale vegetables, whipped brie,                                                                            | 9         | ×.          | Charred Grilled<br>Poached egg, cris                                              |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------|-------------|-----------------------------------------------------------------------------------|
| bread, pickles, and dips<br>Charcuterie Board<br>Prosciutto, bresaola, salami, olives,                                              | 10        |             | Beef Carpaccio<br>Truffle dressing,                                               |
| bread, pickles, and dips<br>Marinated Olives with Herbs<br>and Peppers                                                              | 4.5       | X           | Twice Baked Ch<br>Blue cheese, cheo<br>mustard cream                              |
| Selection of Breads and Dips                                                                                                        | 5         | X,          | Soupe du Jour                                                                     |
| Breaded Calamari<br>Sun-dried tomato dip                                                                                            | 8         |             | Bread Rolls                                                                       |
| Confit Duck Leg<br>Ginger sweet potato, pak choi, spring<br>onion, radish, sesame salad, soy and<br>honey dressing                  | 20        |             | Fillet of Seabre<br>sautéed potatoes<br>pancetta, peas, pe<br>lettuce, and fish y |
| <b>Braised Beef Bourguignon</b><br>Featherblade of beef, garlic mash,<br>mushrooms, smoked bacon, pearl<br>onions, heritage carrots | 23        |             | Wild Mushroon<br>vegan smoked ba<br>oyster mushroon                               |
| Duo of Chicken<br>Rösti potato, green beans, roscoff<br>onions, café au lait                                                        | 19.5      |             | Beer Battered F<br>Chunky chips, cr<br>sauce, and lemon                           |
| Fillet of Salmon<br>crushed new potatoes, asparagus,<br>samphire, dill and caviar sauce                                             | 23        |             | Soz Beef Burge<br>brioche bun, red<br>Emmental cheese                             |
| 6 oz Fillet steak<br>chunky chips, field mushroom, plum<br>tomato, watercress, and peppercorn                                       | 34        |             | tomato, and fries<br>Charred Grilled<br>sauté potatoes, ra<br>and salsa verde     |
| sauce<br>Pie of the Day<br>new potatoes, mixed vegetables, and<br>gravy                                                             | 22.5      |             |                                                                                   |
| Brie, Red Onion Marmalade and C<br>Mixed leaves, balsamic syrup                                                                     | Chive Q   | Juiche      |                                                                                   |
| Chicken Caesar Salad<br>Baby gem lettuce served with Parmesar                                                                       | n cheese. | , anchovie  | es, and croutons                                                                  |
| Mussels and Frites<br>Mussels cooked in white wine cream, sh                                                                        | allots, g | arlic, brea | ad                                                                                |
| Wild Mushroom On Toast<br>toasted brioche topped with a poached o                                                                   | egg, wat  | ercress, a  | nd truffle dressing                                                               |
| Fries                                                                                                                               |           |             |                                                                                   |
| Sweet potato fries                                                                                                                  |           |             |                                                                                   |

| Charred Grilled Asparagus<br>Poached egg, crispy shallots, watercress                                                               | 9.5  |  |
|-------------------------------------------------------------------------------------------------------------------------------------|------|--|
| Beef Carpaccio<br>Truffle dressing, cured tomatoes, rocket                                                                          | 11   |  |
| Twice Baked Cheese Soufflé<br>Blue cheese, cheddar, whole grain                                                                     | 7.5  |  |
| mustard cream<br>Soupe du Jour<br>Bread Rolls                                                                                       | 8.5  |  |
| Fillet of Seabream<br>sautéed potatoes, tenderstem broccoli,<br>pancetta, peas, pearl onions, baby gem<br>lettuce, and fish velouté | 18   |  |
| Wild Mushroom Bourguignon<br>vegan smoked bacon, pearl onions, king<br>oyster mushroom, and heritage carrots                        | 17.5 |  |
| Beer Battered Haddock<br>Chunky chips, crushed peas, tartare<br>sauce, and lemon                                                    | 18.5 |  |
| 8oz Beef Burger<br>brioche bun, red onion marmalade,<br>Emmental cheese, baby gem lettuce,<br>tomato, and fries.                    | 22.5 |  |
| Charred Grilled Halloumi<br>sauté potatoes, ratatouille, green beans,<br>and salsa verde                                            | 22.5 |  |

Ø

12

15

16

| Mussels cooked in white wine cream, shallots, garlic, bread                                           |     |    |
|-------------------------------------------------------------------------------------------------------|-----|----|
| Wild Mushroom On Toast<br>toasted brioche topped with a poached egg, watercress, and truffle dressing | 11  | Ø  |
|                                                                                                       |     |    |
| Fries                                                                                                 | 4   |    |
| Sweet potato fries                                                                                    | 5.5 | Ø  |
| Mixed Vegetables                                                                                      | 4.5 | ×. |
| Mixed Leaf Salad                                                                                      | 4.5 | Ø  |
| New Potatoes                                                                                          | 4.5 | Ø  |
|                                                                                                       |     |    |