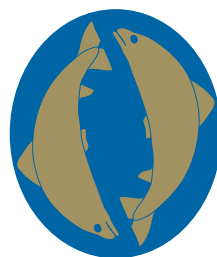


Menu Autumn/Winter 2009/10



The Blacksmiths Arms
Offham, Lewes
01273 472971

*From our seas and
shores, naturally*

Fresh Irish Rock Oysters

Oysters on ice with a selection of accompaniments — chilli and coriander dressing, lemon wedges, shallot vinegar and tabasco Three £5.00

Blacksmiths' Lobster Seafood Platter

As seasonality affects availability of certain items, please ask us the content of today's platter

Half local lobster, king prawns, fresh Portland crab, Atlantic prawns, smoked salmon £19.50

Mussels

Moules marinières Starter £6.00 Main £10.00
Mussels steamed with chilli and coriander Starter £6.00 Main £10.00

Appetisers

Garlic bread £2.50
Speciality breads with marinated green and black olives (spiced) £2.50

Soups

Fresh tomato and basil soup £4.25
Bisque of lobster with a Cognac cream £4.95
A Cream of Wild Mushrooms £4.25
New England clam chowder £4.95

Starters

Deep fried Camembert with cranberry jelly £5.95
Fresh Portland crab with Atlantic prawns, marie rose sauce and salad £5.95
Loch Fyne classic smoked organic salmon hand filleted and smoked over oak chips from old whisky casks. £5.95
A smooth pâté of chicken and duck livers served with ginger preserve and warm toast £5.95

Traditional Prawn Cocktail £4.95

Hot fresh natural Smoked Haddock with prawns and peas in a light cheese sauce on a creamed mash potato £5.95

6 King Prawns pan fried in garlic and shallot butter, served on a bed of fresh mixed leaves £7.00

Grilled Butterfly King Prawns brushed with a fresh garlic & shallot marinade with lemon and mixed leaves £7.00

All starters on this menu card can be served in larger portions as main courses £5.00 extra

Main Courses — Seafood

Loch Fyne roasted salmon fillet with a lobster and prawn sauce £10.50

Thai-style fish cakes with a sweet chilli dip & salad garnish £10.00

Fresh Scottish King Scallops on a bed of steamed spinach with a light cheese sauce £12.75

Long tailed Dublin Bay breaded scampi, with a homemade tartare sauce or chilli dip, served with fresh potato chips £11.50

Wild sea bass fillets with roasted cherry vine tomatoes and a fresh herb and tomato pesto £12.50

Fillets of Lemon Sole Waleswka* £12.95
*(King Prawns and a Thermidor sauce)

Local Newhaven whole grilled plaice "on the bone" £11.50

Fillet of locally caught fish in beer batter, served with fresh potato chips and peas £10.50

Main Courses — Meat and Vegetarian

Auntie Kate's fresh crisp Duckling finished with an orange and cointreau sauce £13.50

Mature Aberdeen Angus Rib-eye Steak Chasseur sauce served with potato chips and peas £15.95

Prime Aberdeen Angus Fillet Steak with a brandy and peppercorn sauce, served with fresh potato chips and peas £18.95

Bernard's very own home made Steak and Kidney Pie £10.50

v Courgette and aubergine ratatouille, topped with organic French Goats cheese and served with baby new potatoes £10.50

v Spinach and Ricotta cheese Cannelloni, served with mixed salad and fries £10.50

v French organic Goats cheese on a mixed leaf salad, fresh croutons and cherry vine tomatoes £10.50

Side orders

Seasonal vegetables £2.50

New potatoes £2.50

Potato Chips £2.50

Potato Mash £2.50

Green salad of mixed leaves (rocket, baby gem, endive and baby spinach) £2.50

Mixed salad of rocket, baby gem, tomatoes and red onion with a basil and garlic dressing (also served as a starter/light dish) £3.50

An honest approach to superb quality food, based on the principles of good produce, sustainably sourced and simply presented by people who care

We are concerned to protect our seas, maritime communities and all forms of marine life. We do not serve endangered species.

Please note

If you have any food allergies/intolerances, please speak to the manager on duty.

v. Suitable for vegetarians

www.theblacksmithsarms-offham.co.uk