

# Saturday Evening~Dinner Menu

## STARTERS

Soup of the day, always homemade, crusty bread	4.95
Crusty bread & olives with balsamic & olive oil (v)	3.50
Buffalo mozzarella & vine tomato Caprese salad with homemade pesto & black pepper (v/gf)	5.95
Slow roasted Char siu pulled pork with honey & soy glaze, Chinese pancakes & pickled vegetable julienne	5.95
Thai style chicken salad With toasted cashews, pineapple salsa & spring onions (n)	5.95
Home-smoked beef bresaola (Italian cured beef) with horseradish cream cheese, dressed salad & parmesan (gf)	6.50
Baked camembert, to share - with grilled bruschetta, caramelised red onion & crushed nuts (v/n)	9.95

## MAINS

### Fish & seafood

Smoked haddock, leek & potato pie cooked with white wine, Dijon mustard & mature cheddar	11.95
Fresh tuna & asparagus linguine cooked with olive oil & tomatoes, finished with parmesan	16.95

### Vegetarian

The Reservoir 'Thali' chefs selection of homemade Indian dishes including curry, dhal & condiments (v)	12.95
Asparagus & Spring green risotto with a soft poached egg, parmesan & black pepper (gf)	11.95

### Steaks

Grilled rosemary & garlic lamb chump steak served with Mediterranean vegetables & chimichurri (gf)	15.95
10oz grilled British sirloin served with hand cut chips, sautéed mushrooms & dressed salad (gf)	19.95

## Reservoir Classics

Sticky chilli & ginger pork belly - with toasted nuts & basmati rice (gf)	13.95
Chef's handmade pie of the day - served with hand cut chips & stock gravy	11.95
Locally sourced 'White Park' beef lasagne - with roasted vine tomatoes, basil pesto & parmesan (n)	12.95
Garlic buttered pork loin schnitzel - with a wild mushroom & madeira sauce & black pepper mash	13.95
Pan seared chicken breast - with homemade barbecue sauce, pilaf rice & lemon slaw (gf)	12.95

All our meals come served with suitable accompaniments, additional sides available as an optional extra

Seasonal vegetables £2.00 | Hand cut chips £2.00 | Mixed salad £2.00  
Crusty bread & butter £2.00 | garlic baguette £2.95