

LE MONDE

FISH BAR AND GRILL

A LA CARTE MENU

TO START

Chargrilled Marinated
Fillet of Beef Skewer with
Mild Chilli Relish

Baked Goat Cheese, Onion
Marmalade & Beetroot
Shallot Dressing on a
Toasted Muffin

Grilled Asparagus with
Manchego Cheese

Pan-fried Garlic
Mushrooms with Spring
Onions & Herbs

Calamares "A La Romana"
or "A La Plancha"

Home Cured Gravdax of
Salmon, Orange & Juniper
Dressing

Steamed Mussels, White
wine, Tomato, Garlic &
Chilli Sauce

Sea Scallops "A La
Plancha" with Tomato,
Garlic & Butter Sauce

Crevettes "Al Espanol"
with Tomato & Garlic
Sauce

Bajun Fishcakes with
Barbados Sauce

Homemade Lamb Kofta
with Mint Yoghurt

Avocado with Prawns in a
Marie Rose Sauce

Chef's Homemade Soup
of the Day

Pan-fried Spanish
Chorizo "Con Patatas"

SAUCES

Bernaise
Garlic & Mushroom
Red Wine Jus
Black Peppercorn
Blue Cheese
Thermidor

FISH & SHELLFISH

Grilled Fillet of Dover Sole
served in it's own Jus

Fresh Whole Lobster with
Lemon & Parsley Butter or
fresh Garlic & Butter

Grilled Lemon Sole served
either on or off the bone

Swordfish Steak "A La Plancha"
with Chilli & Garlic Olive oil

North Sea Hake either "A La
Plancha" or Deep-fried

Fresh Scottish Salmon Fillet
served with Hollandaise sauce

Jumbo Crevettes with Tomato,
Garlic and White wine sauce

Crawfish Tail "A La Plancha" in
Garlic and Butter sauce

Pan-fried Monkfish with
Roasted Garlic Olive Oil

Pan-fried Tuna Steak with a
Coconut & Bell Pepper Sauce

Whole Sea Bass Baked in Rock
Salt

VEGETARIAN

Homemade Nut Roast with
Vegetables & Tomato Salsa

Chef's Homemade Vegetable
Lasagne served with Provencial
Sauce

MEAT & POULTRY

8oz Prime Fillet Steak "A
La Parilla"

10oz Prime Dry Aged Angus
Sirloin Steak "A La Parilla"

Prime Dry Aged Angus
Ribeye Steak "A La Parilla"

Dry Aged Cote De Boeuf
with Vegetables and a
choice of sauces

Breconshire Venison Steak,
Red Cabbage with
Peppercorn sauce

Milk fed Veal Chuleta with
roasted Garlic and Olive oil

Breast of Chicken stuffed
with Pate, wrapped with
Bacon served with Wild
Mushrooms & Garlic sauce

Hand-tied Noisettes of
Grass Fed Local Welsh
Lamb

Herb and Mustard crusted
trimmed Rack of Welsh
Lamb

Marinated fillets of
Chicken with a light
Barbados sauce

Iberico Pork with Ragout of
Spanish Chorizo, Patates
and Tomato

Roast Suckling Pig served
with Roasted Potatoes and
Root Vegetables - Serves
between 6 to 8 people
(Must be preordered)

All Main Courses are served with a
choice of handcut chips, seasonal new
potatoes or freshly baked jacket
potato

SIDE DISHES

Garlic Bread
French Bread
Spanish Gordal Olives
Cauliflower Valenciana
Mixed Vegetables
Side Salad (Salad Bar)

Market conditions dictate this menu, it can change daily depending on availability

All of our fresh fish is fully traceable and responsibly sourced from carefully selected and approved suppliers from the UK and beyond. We focus on sustainability to ensure an ethical supply of fish for future generations.

All of our beef and lamb are sourced from ethical accredited suppliers from the UK. Grass fed and being raised ethically ensure a product of superior quality.