

Spring -2012



The Blacksmiths Arms

Offham, Lewes 01273 472971

From our seas
and shores,
naturally

www.theblacksmithsarms-offham.co.uk

Fresh Irish Rock Oysters

Oysters on ice with a selection of accompaniments – chilli and coriander dressing, lemon wedges, shallot vinegar and tabasco.....
Three £4.75
Six £8.00

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.....£21.50

Mussels

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

Appetisers

Garlic bread.....£2.95
Speciality breads with marinated green and black olives (spiced).....£2.95

Soups

Bisque of lobster with a Cognac cream.....£5.50
A Cream of Wild Mushrooms.....£4.50
New England clam chowder.....£4.95

Starters

Deep fried button mushrooms with garlic and herb crumb.....£5.95
Fresh Portland crab with Atlantic prawns, mayonnaise and salad.....£6.50
Loch Fyne classic smoked organic salmon hand filleted and smoked over oak chips from whisky casks.....£6.95

A country pâté of chicken and pork livers served with spiced fruit chutney and warm toast.....£5.95

Avocado Pear and King Prawns with marie rose sauce and salad garnish.....£6.50

Traditional Prawn Cocktail.....£5.50

Hot flakes of natural Smoked Haddock with prawns and peas in a light cheese sauce on a creamed mash potato.....£6.50

6 King prawns pan fried in garlic and shallot butter, served on a bed of fresh mixed leaves.....£7.50

Grilled Butterfly King Prawns brushed with a fresh garlic and shallot marinade with lemon and mixed leaves.....£7.50

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 a prawn sauce.....£11.95

Thai-style fish cakes with sweet chilli dip and salad garnish.....£11.50

Fresh Scottish King Scallops on a bed of steamed spinach with a light cheese sauce.....£13.95

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

Fillets of Lemon Sole Waleswka*
*(King Prawns and Thermidor sauce).....£13.95

Fillet of locally caught fish in batter, served with fresh potato chips and peas.....£10.95

Main Courses – Meat and Vegetarian

Auntie Kate's fresh crisp Duckling finished with an orange and cointreau sauce, served with seasonal vegetables.....£13.95

Prime Aberdeen Angus fillet steak with brandy and peppercorn sauce, served with fresh potato chips and peas.....£21.50

Bernard's very own home made Steak and Kidney Pie.....£10.95

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.....£11.50

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

A salad of mixed leaves, 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

Please note

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

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

All prices are inclusive of VAT at 20%