

# CAFE SAPORE

## DINNER MENU

SERVED TUESDAY - THURSDAY 5.30PM - 8.30PM

FRIDAY - SATURDAY 5PM - 8.30PM

SOUP OF THE DAY	5.00	WHITE & BROWN CRAB	8.00
Delicious soup of the day accompanied by crusty bread (v)		White & brown crab, cornichon salad, gazpacho dressing	
GARLIC MUSHROOMS	7.00	BUTTERMILK BACON	7.00
Roast garlic field mushrooms, duck egg, toasted brioche, hollandaise sauce		Buttermilk smoked streaky bacon, green chilli slaw, rhubarb ketchup	
BLACK PUDDING	7.00	HALLOUMI	7.00
'Doreens' black pudding, crumpet, maple apples & watercress		Panfried halloumi, fine bean & almond salad, prune jam, stem ginger oil (v)	

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RISOTTO	8.00/11.00	PASTA	8.00/11.00
Fennel, black olive & butterbean risotto (v)		Tagliatelle, walnut, aubergine & mushroom, rocket pesto (vegan)	

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HOG MIXED GRILL	20.00	PUKKA LAMB	20.00
Cheek nuggets, braised belly pork, tenderloin, sausage, 'Doreens' blackpudding, slow roast tomato, potato fritter, maple gravy & apple ketchup		lamb loin chops, Malaysian style sauce, fennel, spring onion, coriander, sushi & stem ginger salad served with hand cut chips	
CHICKEN BREAST	16.00	STROGANOFF	16.00
Chicken breast stuffed with Nduja & goats cheese, sweet potato Pont Neuf, red pepper relish, sour cream		Smoked paprika beef strips with field mushrooms, in a French mustard & brandy sauce served with a choice of rice, chips or 1/2 & 1/2	
TROUT	17.00	TERIYAKI	14.00
Chalk stream trout, saffron fondant potato, asparagus & baby spinach, king prawns, vermouth & basil cream		Eggplant, edamame & tofu Teriyaki, coconut & pea rice (vegan)	

### STEAKS

10oz Sirloin Steak	27.00
8oz Fillet Steak	30.00
Served with slow roast tomato & beer battered onion rings, hand cut chips & dressed salad	

### STEAK SAUCES 3.00

Dolcelatte & chive  
Roast garlic butter  
Au Poivre  
Diane

### SIDES

Hand cut chips	3.00
fries	2.50
Side salad	3.00
truffle oil & parmesan fries	3.50
mixed greens	3.00