

G A S W O R K S

BAR + KITCHEN

2 COURSE INCLUSIVE MENU

£22.50 PER BOARD

MAIN COURSE

'Big boy' Saints burger with chips

Steak and Upham ale pie, mash, mushy peas and gravy

Broccoli cheese pie, mash, mushy peas

House tuna nicoise salad

Upham ale battered fish with chips and mushy pea's

Porcini ravioli, Jerusalem artichoke puree, Hampshire watercress & white wine sauce

DESSERT

White chocolate blondie, summer berries, raspberry sorbet

Passion fruit pavlova

Treacle tart with vanilla ice cream

Selection of ice creams

SHARING BOARDS

£15 PER BOARD

NACHOS

Tortilla crisps with American cheese sauce, served with a choice of toppings, plain, fajita chicken, pulled pork, pulled beef brisket and side dips, sour cream, guacamole and tomato salsa

SEAFOOD

Platter of smoked salmon, peeled king prawns, brown crab meat, peppered mackerel with a lemon mayonnaise, and lemon wedge's

BAKED CAMEMBERT

Oven baked Camembert to share, with a selection of dipping breads, fruit chutney

SIDE DISHES

£4 EACH

Winter greens

Seasonal slaw

Sweet potato fries

Avocado, mozzarella garden salad

Corn on the cob

Crispy onion rings

Dirty fries