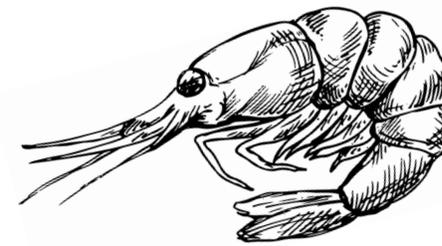




LE MONDE

FISH BAR AND GRILL



TO START

A PAIR OF TIGER PRAWNS

Our most popular dish for almost 30 years!
2 giant king prawns with a white wine and garlic butter sauce.
£11.95

COCKLES AND MUSSELS

Steamed in white wine, garlic and chilli finished with herbs and cream.
£7.25

WHITEBAIT

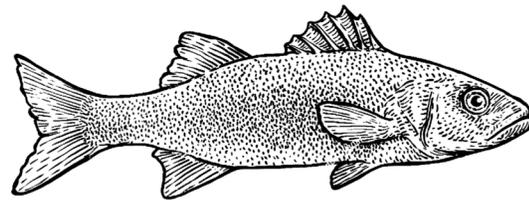
Crisp cooked whitebait with our homemade tartare sauce and lemon.
£5.75

CALAMARI

Deep fried squid with our home-made tartare sauce and lemon.
£6.95

SOFT SHELL CRAB

A whole soft shell crab in breadcrumbs and fried served with a rocket salad and sweet chilli sauce.
£6.25



HOME-MADE CHICKEN LIVER PATE

With red onion chutney and crusty French bread.
£5.75

BEEF STRACETTI

Pan fried sirloin steak rags served with rocket, onions, parmesan cheese and crusty French bread.
£7.95

CREAMY KING PRAWNS

King Prawns cooked with spinach, sundried tomatoes, onions and creamy white wine sauce. Served with crusty French bread.
£7.95

HOMEMADE SOUP (v)

Freshly prepared using only the freshest produce.
£6.25

GRILLED ASPARAGUS (v)

Asparagus served with creamy blue cheese sauce.
£5.45

CHILLED OYSTERS

Served with

SHALLOT VINEGAR SAUCE

Single Oyster £2.50 / Half a dozen £13.50

ORIENTAL DRIZZLE SAUCE

Single Oyster £2.50 / Half a dozen £13.50

ZESTY CHILLI SAUCE

Single Oyster £2.50 / Half a dozen £13.50

MAINS

STEAKS

From gate to plate all our steaks are UK sourced by our executive chef using the highest quality grass fed herds available from local suppliers.

All steaks are served with hand cut chips except T-Bone.

FILLET 7oz Prime center cut, sometimes known as tenderloin - The most tender of cuts.
£22.95

SIRLOIN 10oz Also known as entrecôte or New York strip, the tastiest and juiciest of cuts.
£19.95

RIB EYE 8oz Not as tender as the fillet but full of flavour.
£16.95

VEAL T-BONE 12oz Hand selected veal from Welsh farms where welfare & quality come first. Two steaks in one - juicy sirloin and tender fillet. Fully matured bone-in for extra flavour & tenderness. (COOKED MEDIUM OR WELL DONE) served with seasonal vegetables.
£25.95

CHATEAUBRIAND 16oz This tender fillet is ideal for two, carved at your table and served with accompaniments.
£54.95

LE MONDE CHICKEN

Boneless chicken tight stuffed with ricotta and spinach topped with tarragon sauce. Served with seasonal vegetables.
£16.95

WELSH LAMB CHOP

Served with crushed potatoes, seasonal vegetables and choice of two homemade sauces cherry or mint.
£17.95

MONKFISH

Used to be called "Sea Devil" but now highly regarded for its fine eating. It has a firm flesh with a delicate 'shrimpy' flavour. Wrapped in parma ham and served with red wine jus and seasonal vegetables.
£17.95

HAKE

Deep fried Hake cutlet served with our crunchy homemade tartare sauce and hand cut chips.
£15.95

SALMON

Fillet of Salmon served with baby prawn sauce. Served with crushed potatoes and seasonal vegetables.
£16.95

SWORDFISH STEAK

Served with cockles, mussels, samphire and laverbread.
£23.95

SPAGHETTI AUX CREVETTES

King prawns cooked with sundried tomatoes, spinach, onion and white wine sauce.
£14.95

CHOOSE YOUR FISH & PICK A SIZE TO SUIT YOU!

These fish are priced per 100g.
Larger fish can be shared

DOVER SOLE

With its firm flesh and delicious flavour this is a real treat! The larger fish is good for two to share or spoil yourself if you're hungry. Filleted at the table if you wish. Served with seasonal vegetables.
£6.75 per 100g.

SEA BASS

Cooked in the traditional Galician style we bake the whole fish in a shell of rock salt. This "king of fish" will then be boned at the table for you. The firm but delicate flesh requiring nothing more than a drizzle of olive oil to finish. Served with seasonal vegetables.
£5.20 per 100g

LEMON SOLE

With its sweet and delicate flesh regarded by some as the tastiest of all the flat fish; this can be filleted prior to cooking or served whole. Served with seasonal vegetables.
£5.35 per 100g

PORCINI SPAGHETTI (v)

Mixed mushrooms in rich white wine sauce.
£12.95

MEDITERRANEAN VEGETABLE LASAGNE (v)

Mixture of butternut squash, croquette, spinach and béchamel sauce, served with homemade Garlic Bread.
£12.95

SIDES & SAUCES

ADD A SIDE TO YOUR DISH?

Crusty French bread £1.95
Homemade garlic bread £2.95
Seasonal vegetables £3.25
Side salad £2.50
Mixed olives £2.95

WHY NOT ADD ONE OF OUR HOMEMADE SAUCES... All £2.50

Béarnaise
Creamy peppercorn
Creamy garlic and mushroom
Garlic butter

SURF & TURF

Your steak served with a giant king prawn
£5.95 extra

DESSERT

CRÈME BRULEE

Served with shortbread.
£5.25

PETIT GÂTEAU

Warm Chocolate fondant served with vanilla ice cream.
£5.95

CHEESECAKE OF THE DAY

Please ask your waiter/ess for today's selection.
£4.95

ICE CREAMS AND SORBETS

Please ask your waiter/ess for today's selection.
£4.95

CONTINENTAL CHEESEBOARD

A selection of continental cheeses with crackers and chutney.
£7.95

An optional 10% service charge is added to your bill. It is company policy that staff share and keep all their tips.