

THE HAVEN MENU

BITES

La Marinara Olives	£4.00
Hummus with Toasted Flat Bread	£4.00
Bread Selection served with Rapeseed Oil & Balsamic	£4.00
Poole Bay Oysters with Shallot Vinegar & Lemon	3 - £9.00 6 - £16.00 12 - £30.00

SHARING

Baked Camembert with Crusty Bread (15 minutes cooking time)	£13.50
The "Haven" Salmon Platter Hot & Cold Smoked Salmon, Gravavlax with Horseradish Mayonnaise & Crusty Bread	(pp) £9.50

STARTERS

Soup of the Day served with Crusty Bread	£6.50
Ham Hock Croquette Chorizo Mayonnaise, Tarragon Oil	£8.00
Crispy Fried Whitebait Tartare Sauce	£7.50
Seared Scallops Celeriac & Apple Puree, Madeira Sauce & Hazelnuts	Starter £12.00 Main £20.00
Moules Mariniere Crusty Bread (main served with Fries)	Starter £12.50 Main £17.50
Beetroot & Goats Curd Salad Pickled Shallots, Toasted Walnuts	£7.50

MAINS

Beer Battered Cod & Chips with Crushed Peas & Bacon with Tartare Sauce	£16.50
Hake Fillet with Leek & Bacon Risotto	£17.50
Indonesian Fish Curry with Cod Cheeks, Prawns & Mussels served with Rice	£17.50
Haven Burger served in a Pretzel Bun with Emmental Cheese, Truffle Aioli & Fries - add Bacon £1.00	£16.50
8oz Ribeye Steak Vine Tomatoes, Fries, Watercress & Café de Paris Butter	£22.50
Dressed Crab Lemon Mayonnaise, Salad & Fries	£18.00
Pumpkin Alfredo Linguine , Grilled Saint Nectaire Cheese	£15.50
Cod Fillet , Gnocchi, Cavelo Nero & Cauliflower Puree	£18.00
Whole Plaice Samphire Grass, Marinated Artichoke & Caper Butter	£18.00
Bouillabaisse Traditional French Fish Stew, served with Crusty Bread	£18.00

SIDES

Fries	£4.00	Wild Rocket & Parmesan	£4.00
Mixed Salad	£3.00	Crushed Peas with Bacon	£4.00
Market Vegetables	£4.00		

SANDWICHES - 12.00 - 2.45pm

All served with Fries & Salad, on White or Brown Bloomer

All £10.00

The Haven's Famous "Fish Finger"

Breaded cod with baby gem lettuce, tomato & tartare sauce

Cheddar Cheese & Pickle

Beef & Horseradish

Hot Smoked Salmon, Cucumber & Cream Cheese

A discretionary 10% service charge will be added to your bill for our hard working staff.

Please inform a staff member of any dietary requirements or allergies.

Our chefs can tweak majority of the dishes to cater for gluten & dairy free customers.