

nineteen

STARTERS

(v) **Soup of the day** 4.95

Please ask waiting staff as soup varies day to day.

Dorset Crab Cakes 6.75

Freshly picked crab mixed with potato, garlic, chili, shallots, coriander & lime.

Cornish Mackerel Fillet 5.95

With wilted baby gem, beetroot, cherry tomatoes & crispy pancetta lardons.

Sautéed Tiger Prawns 6.00

Cooked in white wine; lemon juice & butter, served on a bed of avocado salsa & bloody mary jelly cubes.

Nineteen's House Terrine 6.00

Please ask waiting staff as the terrine varies. Served with red onion marmalade and toasted bread.

Pan-Fried Chicken Livers 6.00

Cooked with butter, glazed with balsamic vinegar, red wine sauce served on toasted brioche & rocket leaves. Best served pink but can be cooked through.

(v) **Breaded Organic Cornish Brie** 5.95

Brie cheese coated in Japanese breadcrumbs deep-fried then served with ratatouille, mixed leaves & balsamic glaze.

(v) **Roasted Butternut Squash Salad** 5.95

Served with mixed leaves, rosary goat's cheese, pine nuts, lemon & herb dressing.

BURGERS

Buffalo Chicken Breast Burger 10.95

Served with spicy tomato relish, cheese & bacon, hand cut chips and mixed leaves

Classic Bacon Cheeseburger 11.50

Minced beef rump steak mixed with ketchup, mustard, Worcester sauce served with onion ring, spicy tomato relish & hand cut chips

Classic Bacon Lamb Burger 11.50

Tender minced lamb mixed with onions, chili and mint. Served with onion ring, spicy tomato relish & hand cut chips

(v) **Nineteen's Veggie Burger** 9.50

With roasted aubergine, courgette, mushroom, breaded goat's cheese, spicy tomato relish, mixed salad & homemade chips

nineteen

MAINS

Haddock & Chips 10.95

Fresh haddock fillet in a crispy beer batter, served with hand cut chips, tartar sauce & mushy peas.

Pan-fried Salmon Fillet 14.00

Cooked medium-rare but can be cooked through, served with mussels, new potato, spinach & chili broth.

Pan-fried Sea Bass Fillet 14.50

With sautéed new potatoes, green beans, cherry tomatoes, olives, mixed leaves & sun blush tomato salsa.

Spiced Chicken Salad 10.50

Served with mixed leaves, tomato, cucumber, avocado, mixed peppers, onion & lemon dressing

Corn-fed Chicken Supreme 13.50

Served on a bed of wild mushroom risotto, crispy pancetta & red wine jus

Pan-fried Gressingham Duck Breast 15.50

Cooked to your liking, served with wilted savoy cabbage, baby beetroot, pearl onions & red wine jus.

10oz 21-Day Aged British Sirloin Steak 17.50

This succulent steak cooked to your liking, served with hand cut chips & béarnaise sauce

Roasted Pork Cutlet 13.00

Served with potato fondant, green beans & sage jus.

(v) **Leek, Courgette, Potato & Herb Cake** 9.95

Coated with breadcrumbs, served with a poached duck egg, hollandaise sauce & mix leaves.

(v) **Wild Mushroom & Basil Pesto Risotto** 10.50

Served with shaved Parmesan, rocket leaves & extra virgin olive oil.

SIDES 2.60

Hand cut chips with aioli
New potatoes in herb butter
Creamy cabbage & bacon
Rocket & Parmesan salad
Mixed leaf salad
Steamed spinach
Green beans in garlic butter