



# THE CEDARS

HOTEL AND RESTAURANT

## TO START

### Calamari - 7

Chunky golden calamari rings served with zingy aioli

### Caesar Salad - 7

Grilled chicken or haloumi, gem lettuce & thyme croutons tossed in a classic Caesar dressing

### Arancini - 6

Golden breaded risotto balls with a moreish dipping sauce – ask for today's option (v)

### Ham Hock Terrine - 6

With capers, watercress, piccalilli, and crisp ciabatta thins

## THE MAIN EVENT

### 8 oz Sirloin Steak - 19

With a medley of roasted vegetables, chunky chips and garlic mushroom sauce (gf)

### Fillet of Seabass - 14

Served with sautéed potatoes tossed with beetroot, rocket, and crumbled feta in a light lemon and caper dressing (gf)

### Pan Seared Chicken Supreme - 13

With thyme infused wild mushroom risotto, pea shoots, and delicate balsamic jus (gf)

### Portobello Mushroom - 11

Griddled and roasted, with a classic pepper sauce, chunky chips, and side salad (gf/vg)

### Rigatoni Amatriciana - 9

Rigatoni tossed with smoked bacon, tomato and a little chilli with shaved Parmesan (gfo)

### Rigatoni Della Strada - 8

Rigatoni in tomatoes, capers, black olives & a little chilli with toasted breadcrumbs (vg/ gfo)

### Traditional Fish & Chips - 13

Traditional beer battered cod with the chunkiest chips, tartar sauce, and minted pea purée

### Hearty Winter Salad - 11

Rustic salad of sautéed potatoes, sliced radish, spring onion, and peppers in a light French dressing, served with a free range poached egg (v)

### Roasted Cauliflower & Broccoli & Haloumi Salad - 11

Accompanied by beetroot, spinach, and toasted pumpkin seeds, laced with sun-blushed tomato pesto dressing (v)