

To Start

<i>Chefs Choice Soup of the Day served with crusty bread</i>	£3.95
<i>Homemade Chicken Liver Pate garnished with salad served with warm toast</i>	£4.65
<i>Salad of peeled Prawns served traditionally with Marie Rose sauce</i>	£5.45
<i>Fresh Mushrooms braised in a rich garlic sauce topped with melted cheese</i>	£4.45
<i>Deville Whitebait served on a bed of salad leaves with tartare sauce</i>	£4.95
<i>Fresh Melon and Orange Cocktail garnished with Strawberries and Kiwi laced with Fonseca Port</i>	£4.25
<i>King Prawns sauted in Chefs special Café de Paris butter served with crusty bread</i>	£7.50

Entrees

<i>Roast Pork Fillet Stuffed With Apple Ginger and Sage Served with a Creamy Calvados Sauce</i>	£16.25
<i>Sauted Lamb Noisettes set on a fresh tomato Fondue glazed with a rich cream thyme butter</i>	£15.95
<i>Pan Fried Entrecote Steak lightly braised in chefs own recipe red pepper sauce</i>	£14.95
<i>A Trio of Fillet Steak Mignons accompanied with peppered, concasse and Diane sauces</i>	£18.25
<i>Dijon Glazed Chicken Breast sauted with shallots and mushrooms finished with a white wine and cream sauce</i>	£13.95
<i>Grilled Premium Fillet Steak served with a creamy mushroom shallot. French mustard and red wine jus finished with cognac</i>	£18.25

All Main Courses are served with Fresh Vegetables and New Potatoes

A Fish Selection

<i>Sauteed Sea Bass Fillets served with lemon and fresh basil</i>	£17.25
<i>Grilled Dover Sole dressed with fresh asparagus drizzled with a light lemon and coriander butter</i>	£19.95
<i>Lightly Poached Halibut Steak set in Gruyer cheese sauce garnished with capers and oyster mushrooms</i>	£17.95
<i>Grilled Whole Rainbow Trout smothered with a saute of fresh mushroom and prawns</i>	£12.95
<i>Fresh Salmon Fillet roasted with sweet peppers glazed with hollandaise sauce</i>	£13.95

Vegetarian

<i>Stuffed Peppers</i>	
<i>Sweet peppers filled with a pate of rice, sundried tomatoes, soya and pine nuts seasoned with cumin and garlic</i>	£12.95
<i>Creamy Potato and Leek Dauphinoise</i>	
<i>Layers of potato and fresh leeks braised in a creamy mushroom sauce topped with Chavignol goats cheese served with garlic bread</i>	£12.95
<i>Vegetarian Dish of the Day</i>	

Grills

<i>8oz Fillet Steak</i>	£17.25
<i>10oz Rib Steak</i>	£14.45
<i>16oz T-Bone</i>	£17.95

Side Orders

<i>Pan Fried Mushrooms</i>	£1.95
<i>Tomato Salad</i>	£1.50
<i>Mixed Salad</i>	£2.25
<i>Garlic Bread</i>	£1.95
<i>Chips</i>	£1.95
<u>Sauces (Diane, Pepper, Café d'Paris)</u>	£1.75

Desserts

A Choice of Homemade Sweets from the Patiserie Cabinet £3.95

Banana Boat
Peach Melba
Knickerbocker Glory £4.25

A selection of Continental Cheese £3.55

Coffee

Percolated Coffee with Fresh Cream and Chocolates £1.95

Decaffinated Coffee £1.95

Liquer Coffee £3.95

Pot of Tea £1.50

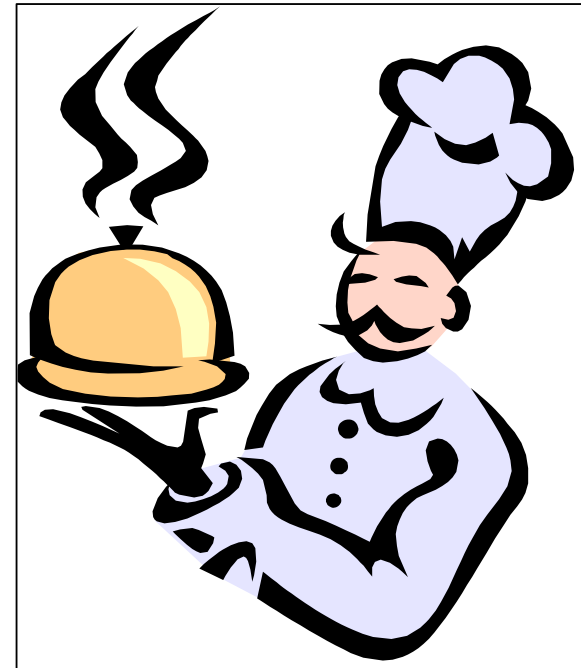
Cappucino, Espresso, Latte £2.45

Traditional Sunday Lunch

Three Course and Coffee £13.50

Open Lunch Times and Evenings

Bates Restaurant



350 Charminster Road
Five Ways
01202 240310