

The Candlelight

A La Carte Menu

Thank you and enjoy your evening!

+44(0)1534 611111 reservations@revere.co.uk www.revere.co.uk





Starters

LANGOSTINE & SHELLFISH BISQUE 7.50

Garlic Croute

DUCK LEG CROQUETTES 7.50

Roasted Beetroot, Plum & Apple Jam

PAN SEARED JERSEY SCALLOPS 9.00

Sautéed Spinach, Smoked Salmon Mousse, Sauce Vierge

CRISPY CHICPEA FALAFELS 7.50

Spiced Tomato Salsa, Grilled Asparagus (VG)

BAKED AUBERGINE TERRINE 7.00

Confit Garlic, Courgette Crisp (VG)

Revere Specials

“THE DRUNKEN BULLOCK” (10 Oz) 30.00

Prime Ribeye Steak Impaled On a Sabre, Flambéed in Brandy at Your Table, Finished With a Red Wine, Onion, Bacon & Mushroom Sauce

“CHATEAUBRIAND” 2 people 65.00

The Revere Classic carved At Your Table. Prime Fillet of Beef Served With A Grilled Tomato, Mushrooms & Onion Rings
Choice Of: Béarnaise, Blue Cheese, Forestiere or Green Peppercorn Sauce

All our flambé dishes are served with a side order of mixed vegetables & hand cut chips

SAUCES

Béarnaise, Blue Cheese, Forestiere or Green Peppercorn Sauce



Main Courses

STUFFED CHICKEN BALLANTINE 17.50

Dauphinoise Potatoes, Stem Broccoli, Wild Mushroom Fricassee

PAN FRIED RACK OF LAMB 21.00

Slow Cooked Lamb Shoulder, Parisian Potatoes,
Root Vegetable Puree, Red Wine Jus

PAN SEARED WILD BASS 20.00

Pancetta, Butterbean Cassolette

BUTTERNUT SQUASH RISOTTO 16.00

Sautéed Spinach, Sun Dried Tomatoes, Rocket Salad

THAI STYLE VEGETABLE PA NAENG 16.00 (VG)

Coconut, Roasted Peppers, Broccoli, Carrot, Saffron Potatoes, Sticky Rice

FILLET STEAK SURF & TURF 30.00

6oz Fillet Beef, Seared Scallops, Garlic King Prawns, Hand Cut Chips,
Roasted Vine Tomatoes

GRILLED RIB EYE STEAK (8 OZ) 25.00

Field Mushrooms, Grilled Tomatoes, Hand Cut Chips & Salad.

GRILLED FILLET OF BEEF (8 OZ) 27.00

Field Mushrooms, Grilled Tomatoes, Hand Cut Chips & Salad.

SAUCES

Béarnaise, Blue Cheese, Forestiere or Green Peppercorn Sauce



Bon Appetite

Gratuities are at your discretion and will be shared between the staff. A service charge of 10% will be added to your bill for any booking of 10 guests or more. All prices are inclusive of GST. For any special dietary requirement or severe allergy, please inform our head waiter on arrival



Desserts

WHITE CHOCOLATE CRÈME BRULEE 6.00

Vanilla Shortbread

STICKY TOFFEE PUDDING 6.00

Toffee Sauce, Pistachio Ice Cream

TREACLE TART 6.00

Orange Mascarpone, Raspberry Puree

JERSEY ICE CREAMS 6.00

Strawberry, Vanilla, Chocolate

CHEESE BOARD SELECTION 7.50

Brie, Danish Blue, Cheddar, Biscuits, Grapes, Celery

Teas & Coffees

TEA - ENGLISH, EARL GREY, GREEN 3.00

FILTER COFFEE LAVAZZA 2.50

ESPRESSO LAVAZZA 2.70

CAPPUCCINO LAVAZZA 2.90

BELLEEK A secret recipe 7.50

NORMANDY Calvados 6.50

FRENCH Courvoisier 6.50

DORAN'S Jack Daniels & Galliano 6.50

IRISH Irish whiskey 6.50

BAILEYS Baileys Irish Cream 6.50

HIGHLAND Drambuie 6.50

GAELIC Scotch whisky 6.50

PARISIAN Cointreau 6.50

CALYPSO Tia Maria 6.50