



# Starters

LOBSTER BISQUE 9.50

Truffle Croute- Brandy Cream

PAN SEARED SCALLOPS 8.50

Celeriac Puree, Sun Dried Tomato Mousse, Grilled Asparagus

HERBED BEEF CARPACCIO 8.00

Rocket, Parmesan, Truffle Mayonnaise

WILD MUSHROOM & BUTTERNUT SQUASH ARANCINI 7.50

Sautéed Spinach, Sauce Vierge

SPICY AUBERGINE TERRINE (VG) 8.00

Roasted Cherry Tomatoes, Romesco Sauce



# Main Courses

MEDITERRANEAN RISOTTO (V) 17.50

Sun Blushed Tomatoes, Olives, Caper Berries, Herbed Pesto, Parmesan

1/2 LOBSTER THERMIDOR OR GARLIC BUTTER 18.50

Both Served With Jersey Royals & Salad

ASSIETTE OF DUCK 25.00

Seared Breast, Confit Leg, Croquette, Dauphinoise Potatoes, Celeriac Puree, Plum Jus

GRILLED RIB EYE STEAK (8 OZ) 25.00

Field Mushrooms, Grilled Tomatoes, Hand Cut Chips & Salad. Choice Of: Béarnaise, Blue Cheese, Forestiere or Green Peppercorn Sauce

GRILLED FILLET OF BEEF (8 OZ) 27.00

Field Mushrooms, Grilled Tomatoes, Hand Cut Chips & Salad. Choice Of: Béarnaise, Blue Cheese, Forestiere or Green Peppercorn Sauce

FILLET STEAK SURF & TURF 30.00

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

# Our Specialties' Flambées

“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



# Desserts

WHITE CHOCOLATE CRÈME BRULEE 6.00  
Raspberry Puree, Soft Fruits

ETON MESS 6.00  
Crushed Meringue, Soft Fruits, Crème Chantilly

STICKY TOFFEE PUDDING 6.00  
Toffee sauce, pistachio ice cream

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  
HERB TEA - PEPPERMINT OR CHAMOMILE 3.00

HOT CHOCOLATE 3.50

FILTER COFFEE LAVAZZA 3.50

ESPRESSO LAVAZZA 3.00

DOUBLE ESPRESSO LAVAZZA 3.50

CAPPUCCINO LAVAZZA 3.50

## Special Coffees

BELLEEK A secret recipe 7.50

NORMANDY Calvados 6.50

FRENCH Courvoisier 6.50

DORAN'S Jack Daniels & Galliano 7.50

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

