

TAKE AWAY MENU



Starters

Guildhall Tavern Award Winning Cognac Prawn Cocktail	£9
6 Large Giant Tiger prawns cold, Shell On, fresh aioli	£9.50
Homemade Marseille Fish Soup, garlic croutons, rouille	£7
Double baked Cheese Souffle, cream sauce	£8
Perigord Duck and Armagnac terrine, chutney	£8
Pan fried Herring Roes	£8

Main Courses

Homemade ginger, pink peppercorn and lime Crabcake, With plum, pineapple and mango sweet chilli dip	£18
Poole Bay Lobster homemade Mayonnaise, served cold	Half £27.50
Poole Bay Dressed crab, served Cold	£25
Monkfish medallions in red Thai Coconut curry	£20
Crab, prawns, mushroom and Scallops Mornay	£20
Traditional Beef Bourguignon	£18
Boneless Skate wing, butter and capers	£18
Wild mushroom, spinach and crispy Kale Risotto (Vegan)	£18

Our Main Courses are inclusive of Fresh Vegetables and New Potatoes

Guildhall Tavern Marinated Olives £4	French Fries £3
Dauphinoise potatoes £3	
Matured cheeses with crackers	Selection of 3 £6
	Large platter of 6 £10

Desserts

Apple tarte Tatin	£7
Bread and butter pudding of the Day	£5
Terrine au chocolat, custard	£5
Freshly Baked Baguette	£1.50

To Order Call Fred 07957503027

Takeaway Seafood Platter

Fruits de Mer

Enjoy Our Specialities

In the comfort of your own house or boat, at your leisure
Collect from the restaurant, by appointment only

Each platter is designed to your taste and price accordingly
Select from the list below

1/2 Lobster	£27.50
Dressed Crab	£25.00
Brownsea Island Oyster	each £2.00
Moules	100g £3.00
Scallops	each £2.00
Whelks	100g £1.00
Freshwater Large Crevette	each £1.50



Ready for you to serve

Crab and lobsters are dressed

Oysters open, with shallot vinegar and lemon

Scallops grilled in Normandy butter

Moules and whelks steamed, served cold,

Homemade Aioli Complimentary Baguette



Join us for Sunday lunch from 15th November
Christmas menu www.guildhalltavern.co.uk

