

**THE SPEIGHT'S** \*\*\*  
**ALE HOUSE**  
 — GENEROUS TO A FAULT —  
**TIMARU**

**Soups**

**Seafood Chowder** 16.9

Creamy Mussel, Prawn & daily White Fish chowder with toasted Ale House bread.

**Soup of the Day** 13.9

Served with toasted Ale House bread.

**Breads**

**Bread Selection** 13.5

Selection of breads with the chef's homemade dip & balsamic oil.

**Ale House Loaf** - plain or garlic      ½      7.5      Whole      13.5

**Malthouse Platter**      2 People      21.5      4 People      41.0

Cheese, crackers, pickles, warmed olives, dried figs, salami, prosciutto, marinated mussels and pita bread with homemade dip and hummus.

**Shared/Small or Entrée Plates**

**Tacos** – One 8.0      Two 16.00

- Blackened fish with Ale House slaw, tomato salsa, coriander & lime yoghurt.  
(WARNING: PREPARE TO SWEAT)
- Pulled pork with Ale House slaw, cheese and a tomato salsa.

**Panko Crumbed Squid** 15.9

Squid Tentacles in a cracked pepper and sea salt seasoned crumb, served with a lime mayonnaise.

**Lamb (GF)** 14.9

Sugar Cured South Canterbury Lamb Loin served rare with a salad garnish of roast pumpkin, tomato, feta & balsamic dressing.

**Wild Venison (GF)** 15.9

Denver Leg seared rare on polenta mash, seasonal roast vegetables, & a juniper berry and Sambuca jus.

**Prawn Gumbo** 16.9

Spicy New Orleans style Gumbo with pilaf rice.

**Beef Spare Ribs** 15.9

Spicy beef spare ribs in a sweet sticky sauce topped with toasted sesame seeds.

**Kumara Fries** – Ale House kumara fries with sweet chilli sauce. 6.9

**Parmesan Fries** – Ale House French fries with tomato sauce and aioli. 6.9

## Mains

<b>Lamb Shanks</b>	Medium 25.9	Large 30.9
Our famous Lamb Shanks with our delicious Ale House Gravy served on mash with your choice of vegetables or fresh garden salad		
<b>Southern Blue Cod</b>		29.9
Fried in Speight's Gold Medal beer batter, with fresh garden salad, Ale House French fries & homemade tartare.		
<b>Prawn Gumbo</b>		29.9
Spicy New Orleans style gumbo with pilaf rice.		
<b>Mango Chicken (GF)</b>		29.9
Stuffed Chicken breast wrapped in Bacon with mango sauce, honey glazed kumara, rocket & parmesan salad. Contains nuts.		
<b>Lamb Loin Salad (GF)</b>		25.9
Sugar Cured South Canterbury Lamb Loin served rare with a salad garnish of roast pumpkin, tomato, feta & balsamic dressing.		
<b>Chicken Parcels</b>		26.9
Marinated Chicken Parcels with bacon, apricot and brie, wrapped in golden filo pastry, topped with garlic mayo, served with Ale House French fries and fresh garden salad.		
<b>Wild Venison</b>		33.9
Denver Leg served rare on polenta mash, seasonal roast vegetables & a juniper berry and Sambuca jus.		
<b>Fillet Mignon</b>		34.9
250gm Fillet Mignon, cooked to your liking, with bacon & cheddar cheese mash, seasonal vegetables & field mushrooms, with either Garlic Butter, Mushroom or Peppercorn Sauce.		
<b>Fish of the Day</b>		POA
Locally caught fish of the day.		
<b>Rib Eye Steak</b>	250g 29.9	400g 35.9
Cooked to your liking, with Ale House French fries & garden salad with your choice of Garlic, Mushroom, Peppercorn Sauce.		
<b>Homemade Pork Belly Pie</b>		24.9
Braised Pork Belly, spiced apple & cider sauce in puff pastry with mash and seasonal vegetables.		
<b>Panko Crumbed Squid</b>		28.9
Squid Tentacles in a cracked pepper & sea salt seasoned crumb, with Ale House French fries, tomato & mint salad, lime mayonnaise.		
<b>Salmon (GF)</b>		29.9
Crispy skin Aoraki Salmon fillet on creamy green pea saffron risotto topped with tomato & mint salad.		
<b>Beef Spare Ribs</b>		28.9
Spicy tender beef spare ribs in a sweet sticky sauce with toasted sesame seeds, fresh garden salad & Ale House French fries.		
<b>Risotto (GF) (V)</b>		23.9
Creamy Green pea, pumpkin, feta and saffron risotto with parmesan & a fresh garden salad.		

## Extras

Steamed Vegetables	5.2	Mash & Gravy	6.0
Wedges with Sour Cream	6.0	Fresh Green Side Salad	4.0
Ale House French Fries	6.0	Egg	3.2