


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

**Breads & Dips & Garlic Bread**

A selection of local breads accompanied by the chef's choice of oils and dips.

**Choose from the following main meals**

**Rib Eye Steak**

250gm Rib Eye, cooked to your liking, with Ale House French fries & garden salad, with either Garlic Butter, Mushroom or Peppercorn Sauce.

**Shearer's Shank**

Tender and delicious, oven roasted with Central Otago thyme and garlic, topped with Ale House gravy and mint glaze. Served on potato mash with a medley of vegetables or salad.

**Chicken Parcels**

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.

**Wild Venison**

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

**Risotto (GF) (V)**

Creamy green pea, pumpkin, feta and saffron risotto with parmesan & a fresh garden salad.

**Fish Of The Day**

Locally caught fish of the day.

**And to finish choose dessert from the following**

**Speight's Cheesecake**

With vanilla ice cream & fresh cream.

**Chocolate Brownie**

With vanilla ice cream & fresh cream.