



# THE CUSTOM HOUSE



## A LA CARTE MENU

### TO START

Chargrilled Marinated  
Fillet of Beef Skewer with  
Mild Chilli Relish

Baked Goat Cheese,  
Caramelised Onions on a  
Toasted Muffin

Grilled Asparagus with  
Hollandaise Sauce

Pan-fried Garlic  
Mushrooms with Spring  
Onions & Herbs

Calamares "A La Romana"  
or "A La Plancha"

Beetroot Cured Gravavlax  
of Salmon, Dill & Mustard  
Dressing

Steamed Mussels,  
Shallots, Tomato, Garlic  
Butter & Chilli

Sea Scallops "A La  
Plancha" with Tomato,  
Garlic & Butter Sauce

Crevettes "Al Espanol"  
with Tomato & Garlic  
Sauce

Bajun Fishcake with  
Barbados Sauce

Rock Oyster with Shallot  
Vinaigrette

Razor Clams "Al Vino"

### SOUP

Mediterranean Fish Soup

Homemade Vegetable  
Soup

### SAUCES

Thermidor  
Garlic & Mushroom  
Red Wine Jus  
Black Peppercorn  
Blue Cheese

### FISH & SHELLFISH

Grilled Fillet of Dover Sole  
served in it's own Jus

Fresh Whole Lobster with  
Lemon or Garlic Butter Sauce

Grilled Lemon Sole served in  
it's own Jus

Swordfish Steak "A La Plancha"  
with Herb Olive oil

North Sea Hake "Al Pincho"  
with Garlic & Olive oil

Fresh Scottish Salmon served  
with Hollandaise sauce

Jumbo Crevettes with Tomato,  
Garlic and White wine sauce

Crawfish Tail "A La Plancha" in  
Garlic and Butter sauce

Monkfish with Chilli, Garlic  
and Olive oil

Grilled Jumbo Tiger Prawn with  
Tomato Garlic Butter or Lemon  
Butter

### HOUSE SPECIALITY

Whole Sea Bass Baked in Rock  
Salt and Filleted at the table

### VEGETARIAN

Beetroot and Goat Cheese  
Risotto cake with Garlic  
Mushroom, wilted Greens and  
Homemade Tomato Sauce

Bulgar Wheat stuffed  
Aubergine, Basil and Almond  
Pesto with Lemon Soya  
Yoghurt

### MEAT & POULTRY

8oz Prime Fillet Steak "A  
La Parilla"

10oz Prime Dry Aged Angus  
Sirloin Steak "A La Parilla"

Prime Dry Aged Angus  
Ribeye Steak "A La Parilla"

Dry Aged Cote De Boeuf  
with Vegetables and a  
choice of sauces

Breconshire Venison Steak,  
Red Cabbage with  
Peppercorn sauce

Milk fed Veal Chuleta with  
roasted Garlic and Olive oil

Breast of Chicken stuffed  
with Pate, wrapped with  
Bacon served with Wild  
Mushrooms & Garlic sauce

Hand-tied Noisettes of  
Grass Fed Local Welsh  
Lamb

Herb and Mustard crusted  
trimmed Rack of Welsh  
Lamb

Marinated fillets of  
Chicken with a light  
Barbados sauce

Iberico Pork with Ragout of  
Spanish Chorizo, Patates  
and Tomato

Roast Suckling Pig served  
with Roasted Potatoes and  
Root Vegetables - Serves  
between 6 to 8 people  
(Must be preordered)

All Main Courses are served with a choice  
of handcut chips, seasonal new potatoes  
or freshly baked jacket potato

### SIDE DISHES

Garlic Bread  
French Bread  
Spanish Gordal Olives  
Cauliflower Valenciana  
Mixed Vegetables  
Side Salad (Salad Bar)

Market conditions dictate this menu, it can change daily depending on availability

All of our fresh fish is fully traceable and responsibly sourced from carefully selected and approved suppliers from the UK and beyond. We focus on sustainability to ensure an ethical supply of fish for future generations.

All of our beef and lamb are sourced from ethical accredited suppliers from the UK. Grass fed and being raised ethically ensure a product of superior quality.