



# Havelock's

Restaurant Week 2025

2 Courses £18 | 3 Courses £21

## STARTERS

### **Cocktail of Atlantic Prawns**

Served with Marie Rose Sauce, Brown Bread & Butter

### **Baked Camembert**

Served with Yorkshire Chutney, Vintage Balsamic, Garlic & Herb Ciabatta

### **Chefs Own House Pate**

served with Spiced Plum Compote, Toasted Sourdough

## MAINS

### **Blackwell Burger**

Melted Monterey Jack Cheese, crisp streaky bacon lettuce, Pickle, onion, ketchup & fries

### **Classic Macaroni Cheese (v)**

Served in a Rich Cheese sauce and toasted ciabatta bread

### **8oz Rump Steak**

Served with a grilled tomato, onion rings & chunky chips

+ £8 10oz Sirloin Steak

## DESSERTS

### **Blackwell Rice Pudding**

Served with Raspberry Jam

### **Homemade Warm Chocolate Brownie**

Served with a luxurious Salted Caramel Ice Cream

### **Chocolate Tiramisu**

Chocolate & Berry Tiramisu, served with Mint Choc Chip Ice Cream

#### **ASK A TEAM MEMBER FOR ALLERGY ADVICE.**

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. Fish dishes may contain bones.

(V) – Suitable for vegetarians

(GF) – gluten free

(vg) – suitable for vegans