

BREADS

Bread platter a selection of fresh cut bloomer loaves olive oil & balsamic	4.00
Toasted ciabatta with a red onion glaze topped with melted mozzarella and cheddar cheese	2.80

SANDOWN SIDES 2.70

House salad a green salad of mixed leaf, rocket, cucumber, spring onion and cherry tomatoes with a honey and mustard dressing on the side	
Onion rings deep fried battered onion rings with garlic mayonnaise	
Skinny fries with mayonnaise or tomato ketchup	

SANDOWN RACE DAY SPECIAL

Italian meatballs Beef meatballs with a spicy tomato sauce spaghetti pasta, garlic ciabatta bread shaved parmesan cheese	12.75
--	--------------

DESSERTS

Bread and butter pudding baked brioche bread and butter pudding laced with lemon curd, crème Anglaise	5.50
Dark chocolate fondant served with vanilla pod ice cream and orange sauce	5.50
Lemon tart served with passion fruit coulis citrus pearls and clotted cream	5.50
British cheese platter Somerset brie, stilton and Lancashire cheddar water biscuits, grapes and fruit chutney	6.90

STARTERS

Moules mariniere mussels cooked in white wine, cream, garlic and parsley, served with crusty bread sticks	7.00
Chicken liver parfait freshly made using our own special recipe: served with ciabatta crostini, fig chutney curly endive	6.50
Smoked salmon with cucumber textures a chilled plate of sliced smoked salmon with cucumber textures and brown bread and butter	6.80
Home made soup of the day (Gluten Free) (v) speak to your waiter for today's selection - served with a rustic roll	4.70
Deep fried camembert deep fried Camembert wedges served with cranberry sauce and crisp leaf salad	6.80

MAINS

Marinated sirloin char grilled to your liking and served with watercress, open field mushroom, vine tomatoes and French onion rings accompanied by skinny fries and a Diane sauce	18.90
Beef stew beef strips cooked in a rich bourguignon sauce with chestnut mushrooms, baby onions and smoked bacon garnished with parsley potatoes, crusty bread	14.90
Chablis poached salmon nicoise fresh salmon lightly poached in wine served on a nicoise salad with quails egg and black olives saffron lemon mayo dressing	14.00
Signature fish and chips beer battered cod with its own 'basket of fries': served with tartar sauce and classic mushy peas	12.50
Ravioli (V) goats cheese and red pepper ravioli pasta cooked in a cream sauce with baby spinach and pine nuts vegetarian parmesan	11.80
why not add tiger prawns to your pasta	14.50
Camemburger our twist on the classic burger made here at Sandown Park. 100% British beef burger with melted camembert, crisp rosti potato, onion rings caramelised red onion chutney, salad, brioche bun Sandown Park relish, basket of fries	11.50