

# The Creek

HASLAR MARINA

## Starters

<b>Homemade Seasonal Soup</b> .....	£6
<i>Ask your Server for today's choice   Warm crusty bread</i>	
<b>Pan Fried Prawns</b> .....	£8
<i>Garlic Butter   Chilli   Crusty Bread</i>	
<b>Spiced Vegetable Pakora</b> .....	£6
<i>Onion   Chickpea   Mango Chutney   Indian Spice</i>	
<b>Garlic Mushrooms (Ve)</b> .....	£8
<i>Toast   Rocket   Herb Oil</i>	
<b>The Creek Signature Chowder</b> .....	£8/£15
<i>Smoked Haddock and Fish Chowder   Chorizo</i>	
<b>Sticky Pork Belly Bites</b> .....	£7
<i>Korean BBQ   Black Onion Seeds</i>	
<b>Moules Marinere</b> .....	£9
<i>White Wine   Garlic   Cream   Crusty Bread</i>	

## Mains

<b>Braised Lamb Shank</b> .....	£22
<i>Roasted Garlic Mash   Root Veg   Red Wine Gravy</i>	
<b>Pan Fried Chicken</b> .....	£19
<i>Wild Mushroom Sauce   Truffle Mash   Crispy Kale</i>	
<b>Farmhouse Burger</b> .....	£15
<i>Gem Lettuce   Tomato   Red Onion   Fries   Slaw</i>	
<i>Beef   Chicken Breast   Vegan</i>	
<i>American Cheese and Bacon   Pulled Pork   Blue Cheese and Mushroom</i> .....	+£3
<b>Fish and Chips</b> .....	£17
<i>Mushy Peas   Tartare Sauce   Triple Cooked Chips</i>	
<b>Roasted Sweet Potato &amp; Butternut Squash Salad (Ve)</b> .....	£15
<i>Pickled Shallots   Bulgur Wheat   Seasonal Leaves   Chilli Oil</i>	
<b>Moules Frites</b> .....	£17
<i>White Wine   Garlic   Cream   Fries   Crusty Bread</i>	
<b>King Prawn Curry</b> .....	£18
<i>Spinach   Rice   Toasted Coconut</i>	
<b>Vegetable Curry (Ve)</b> .....	£16
<i>Pakora Curry   Rice   Toasted Coconut</i>	
<b>Slow Roasted Pork Belly</b> .....	£19
<i>Colcannon Mash   Sticky Red Cabbage   Cider Jus</i>	
<b>10oz Ribeye Steak</b> .....	£25
<i>Roast Tomato   Portobello Mushroom   Triple Cooked Chips</i>	
<b>Peppercorn   Blue Cheese   Red Wine Jus</b> .....	+£3

## Sides

**Fries - £4 | Triple Cooked Chips £5 | Root Vegetables £5**  
**Garlic Bread £4 | Cheesy Garlic Bread £5 | House Coleslaw £3**