



The Third Crossing
OULTON BROAD

LUNCH MENU

To Start

Rosemary & garlic focaccia with
balsamic & olive oil **£2.95**

Mixed marinated olives **£2.95**

Starters

Pâté with chutney and
melba toast **£5.95**

Asian-style beef pancakes with
an oriental style dip **£6.95**

Pan-fried calamari and king
prawns with garlic butter and
chopped chorizo served with
sliced ciabatta **£7.95**

Goats cheese and red onion
tart served with balsamic
glaze (v) **£5.95**

Smoked haddock and
leek chowder with crusty
ciabatta bread **£6.95**

Pan-seared scallops with
black pudding rings and
apple purée **£9.95**

Woodland mushrooms bound
in a creamy blue cheese and
spinach sauce served on
toasted brioche (v) **£6.95**

Classic prawn cocktail with
marie rose sauce and buttered
brown bread **£6.95**

Mains £8.25 or 2 for £15*

Pan-fried liver and bacon
with red onion gravy,
creamed potato and peas

Beer battered haddock
with chunky chips, mushy
peas and tartare sauce

Grilled plaice fillet served with
new potatoes and peas

Corned beef hash topped
with fried eggs

'Third Crossing' fish and
shellfish pie topped with
creamed potatoes and served
with seasonal vegetables

Chicken, prawn or vegetable
(v) curry with steamed rice,
mango chutney and poppadom

Chargrilled steak burger with
red onion, stilton or cheddar
cheese, french fries and coleslaw

Vegetable lasagne with
french fries and salad (v)

Chargrilled chicken breast
topped with bacon, cheese
and bbq sauce served with
French fries and coleslaw

Lobster

	Half	Whole
Plain	£17.50	£32.50
Garlic	£18.50	£33.50
Thermidor	£19.00	£34.50

Served with new potatoes or French fries & salad

Steaks from the Chargrill

8oz Rump **£16.95**

8oz Ribeye **£19.50**

8oz Sirloin **£19.50**

8oz Fillet **£22.50**

Surf & Turf – add to your steak 6 garlic prawns for an extra **£4.50** or ½ garlic lobster for an extra **£13.95**

All of the above are chargrilled and served with chunky chips, mushroom, grilled tomatoes and salad garnish

Third Crossing Wraps £6.75

All served with salad garnish and coleslaw

Fajita chicken with mixed peppers Goats cheese and red onion (v) Tuna and lemon mayonnaise

Extras

French fries, chunky chips, sweet potato chips, garlic ciabatta, panache of vegetables, dressed salad, spicy stir fried vegetables, beer battered onion rings **£2.50** each

Sauces: peppercorn, garlic butter, béarnaise, blue cheese or garlic & mushroom **£2.00** each

Desserts £5.50

Chocolate brownie with vanilla ice cream and chocolate sauce

Wild berry Eton mess

Cheesecake with refreshing sorbet *(please ask for details)*

Crumble of the Day with custard *(please ask for details)*

Sticky toffee pudding with vanilla ice cream

Cheese Board £7.95

Selection of fine cheeses with biscuits, celery and chutney

Liqueur Coffees £5.95

Irish – Jameson Whiskey

Italiano – Amaretto

Calypso – Tia Maria

Jamaican – Rum

Café Royale – Brandy

Russian – Vodka

Sultan Special – Baileys

Gaelic – Scotch Whisky

If you have any food allergy or intolerance please inform a member of staff before ordering

Sunday Lunch – 12.00-3.00pm

A choice of two local roast meats served with the traditional trimmings and a panache of fresh seasonal vegetables

£9.95 or 2 for £17*

**not to be used in conjunction with any other offer*

Wine List

White Wine

- | | 125ml | 175ml | 250ml | bottle |
|---|-------|-------|-------|--------|
| 1. Saddle Creek Semillon, Chardonnay, Australia | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>A delicate blend of herbs and exotic tropical fruit characters with subtle oak complexity</i> | | | | |
| 2. Tierra Antica, Sauvignon Blanc, Chile | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Intense, mouth watering citrus aromas with slight mineral hints and elegant fruit character on the palate</i> | | | | |
| 3. Kreuznacher Kronenberg, Riesling Kabinett Nahe, Germany | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Fruity, fresh and elegant with a bouquet reminiscent of summer flowers</i> | | | | |
| 4. Novita Pinot Grigio, Umbria, Italy | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Fresh with tropical fruit and flinty tones, well structured with a lingering finish</i> | | | | |
| 5. Rioja Blanco 'Rivallana' Ondarre, Spain | | | | £16.50 |
| <i>Very fruity, delicious, light and fresh, well balanced wine with hints of ripe fruit and flowers on the nose</i> | | | | |
| 6. Hazy View Chenin Blanc, South Africa | | | | £18.00 |
| <i>Fresh and aromatic with forthcoming peach flavours, finishing on a long, fruity note</i> | | | | |
| 7. Chablis Lucien, Burgundy, France | | | | £30.00 |
| <i>Crisp and fresh with citrus and flinty notes through to a dry finish.</i> | | | | |
| 8. Sancerre Domaine Gerard Millet, Loire Valley, France | | | | £30.00 |
| <i>Vibrant notes of grapefruit and lemon with good weight and a clean, crisp finish</i> | | | | |

Rosé Wine

- | | | | | |
|---|-------|-------|-------|--------|
| 17. Broken Shackle, Classic Rosé, Australia | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Lively on the palate showing sweet red berry fruits, nicely balanced by fresh acidity</i> | | | | |
| 18. Novita Pinot Grigio Blush, Umbria, Italy | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Pretty pink colour, fruity, medium styled and very drinkable</i> | | | | |
| 19. Château de l'Aumerade Rosé, Provence, France | | | | £27.50 |
| <i>Fresh nose of citrus aromas such as oranges and grapefruit complemented by a full, spicy and fleshy palate</i> | | | | |

Fortified Wine

- | | 50ml | bottle |
|--|-------|--------|
| Barros Late Bottled, Vintage Port 2006 | £3.90 | £27.00 |
| <i>Deeply coloured with aromas reminiscent of ripe berry fruit and mulberry. Full bodied</i> | | |

Red Wine

- | | 125ml | 175ml | 250ml | bottle |
|---|-------|-------|-------|--------|
| 9. Saddle Creek Shiraz, Cabernet, Australia | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Peppery, plum and violet characters with subtle oak. A flavoursome wine that is soft and smooth</i> | | | | |
| 10. Tierra Antica Merlot, Chile | £3.20 | £4.20 | £6.20 | £16.50 |
| <i>Intense fruit aromas; cherry and blackberry with subtle, spicy bay leaf character and soft, sweet tannins</i> | | | | |
| 11. Dona Paula Malbec, Mendoza Argentina | | | | £21.00 |
| <i>Spicy and rich with fresh red and black fruit flavours and aromas</i> | | | | |
| 12. Rioja Quasar Crianza, Spain | | | | £22.00 |
| <i>Spicy fruit aromas with notes of vanilla from oak ageing. Savoury on the palate with hints of roast beef complemented by ripe fruit flavours</i> | | | | |
| 13. Carmen Cabernet, Sauvignon Reserva, Chile | | | | £22.00 |
| <i>Lush on the nose with blackcurrants, pencil lead, cherries and a soft hint of cedar. Vibrant with fine tannins and a silky texture on the palate</i> | | | | |
| 14. Les Grands Serres Lirac, Domaine de Cigalounes, Rhône Valley, France | | | | £27.00 |
| <i>Attractive deep red; aromatic and smooth with notes of fruit and spice. Very like Châteauneuf du Pape; soft and full with an extremely silky textured finish</i> | | | | |
| 15. Saint Clair Marlborough, Pinot Noir, New Zealand | | | | £32.00 |
| <i>A luscious, medium bodied wine with a round, soft, full palate, supple tannins and lingering finish</i> | | | | |

Sparkling Wine & Champagne

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|---|--|--|--|----------------|
| 20. Prosecco Colli Trevigiani Frizzante, Sacchetto, Italy | | | | ¼ bottle £6.70 |
| <i>Fresh and well structured, semi sparkling wine with hints of ripe fruit and golden delicious apples</i> | | | | |
| 21. Prosecco Gocce Di Favola DOC, Veneto, Italy NV | | | | £22.00 |
| <i>Fresh, fragrant and fruity prosecco of pear and apple-like fruit</i> | | | | |
| 22. Carpené Malvolti Prosecco, Rosé Brut, Italy | | | | £23.00 |
| <i>Perfumed floral bouquet with elegant, yet intense notes of wild berries and morello cherries</i> | | | | |
| 23. Moutard Grande Cuvée Champagne | | | | £42.00 |
| <i>Fine, rich, developed nose with fragrances of butter, almond and brioche</i> | | | | |
| 24. Moutard Prestige Rosé Champagne | | | | £45.00 |
| <i>Delicate salmon pink colour with floral aromas and flavours of fresh red fruit such as wild strawberry and raspberry</i> | | | | |
| 25. Laurent Perrier Brut Champagne | | | | £60.00 |
| <i>Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance and long length</i> | | | | |
| 26. Laurent Perrier Cuvée Rosé Champagne | | | | £69.00 |
| <i>Tones of brioche and honey combined with almond and apricot with a vibrant purity of fruit and a touch of minerality</i> | | | | |