

## Otters Salads

### Hot Smoked Salmon Salad (served cold)

Salmon which has been hot smoked to produce a delicious delicate flavour served with a mixed leaf salad and a bowl of Otters couscous. **£8.95**

### Smoked Cod Roe On Toast

The best cod roe, "The Nectar of the Sea", smoked over Suffolk Oak to give a glorious fishy taste, thinly sliced cold with lemon and black pepper. Served with a salad garnish and coleslaw. **£6.55**

### Smoked Prawns

A bowl of juicy shell on smoked prawns, served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter. **£5.95**

### Smoked Duck Breast Salad

Sliced free-range smoked duck breast served with plum and ginger chutney, a mixed leaf salad and a choice of multi-grain or sourdough bread with butter. **£7.95**

Add a bowl of Otters Couscous or Fries for £2.50

### Otters Smoked Chicken Breast With Homemade Couscous

A bowl of delicious Otters homemade couscous with feta and pieces of smoked chicken breast. **£6.95**

### Smoked Chicken Breast Salad

Sliced free-range smoked chicken breast salad served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter. **£7.95**

Add a bowl of Otters Couscous or Fries for £2.50

### Alderton Marmalade Ham

A plate of Alderton Marmalade Ham served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

*This fine flavoured naturally moist ham is steam baked with an old-fashioned marmalade glaze to give it a tangy edge to the ham's delicate taste. A Rick Stein Food Hero.* **£7.75**

Add a bowl of Otters Couscous or Fries for £2.50

### Country Smoked Ham

A plate of Otters Country Smoked Ham served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

*Otters country smoked ham is a subtle flavoured ham specially cured then marinated in dark sugar, stout & honey, lightly oak smoked and slowly steamed until cooked.* **£7.75**

Add a bowl of Otters Couscous or Fries for £2.50

Please ask for allergy advice

## Wines

### White wines

- 1. Pinot Grigio, Alfredini Garganega**  
£4.00 glass      £11.50 bottle
- 2. Sauvignon – Viognier, Grange des Roc**  
£4.50 glass      £13.50 bottle
- 3. Chardonnay, Domaine de Bachellery**  
£4.95 glass      £14.95 bottle

### Red wines

- 4. Merlot, Vina Carrasco**  
£4.00 glass      £11.50 bottle
- 5. Malbec, Domaine de Bachellery**  
£4.95 glass      £14.95 bottle
- 6. Pinot Noir, Claro Reserva**  
£4.50 glass      £13.50 bottle

### Rosé wines

- 7. Bois des Violettes Dry Rosé**  
£4.00 glass      £12.00 bottle

Wine by the glass is served in 175 ml measures

### Sparkling/Champagne

- 8. Prosecco**  
£6.00 per 20cl bottle
- 9. De Telmont Champagne**  
£32.00 bottle



## Bottled Beers

- |   |              |
|---|--------------|
| <b>Peroni Nastro Azzurro (330ml)</b>      | <b>£3.45</b> |
| <b>Grainstore Rutland Panther (500ml)</b> | <b>£3.45</b> |

## Otters Fine Foods

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# EAT IN AT OTTERS

FINE FOODS



## Drinks

### Tea

#### Choice of Tea Pigs

Everyday brew, Darjeeling Earl grey, Mao feng green tea, Peppermint leaves, Lemon and ginger, Pure lemongrass, Licorice and mint, Rooibos, Chamomile flowers

Pot for 1 **£1.95**

Pot for 2 **£2.95**

### Coffee

Espresso **£1.80**  
Latte **£2.40**  
Cappuccino **£2.40**  
Americano **£2.10**

### Hot Chocolate

**£2.40**

### Belvoir Fruit Farms drinks

Elderflower pressé, English apple pressé, Cranberry pressé, Lemonade, Ginger beer **£2.00**

### Breckland Orchard drinks

Dandelion & Burdock, Ginger Beer & Chilli, Sloe Lemonade, Pear & Elderflower **£2.00**

### Coke or Diet Coke

**£2.00**

### Fresh Orange, Apple or Mango Juice

**£1.95**

### Water

Still (Small) **£2.00**  
Still (Large) **£2.50**  
Sparkling (Small) **£2.00**  
Sparkling (Large) **£2.50**

Selection of Wines and Beers see back page

## Nibbles to keep you going

### Olives

Puttanesca: Green Halkidiki mixed with capers, sundried tomatoes and chillies

Kefalonia Mix: Black Kalamata mixed with green Halkidiki, a little chilli, garlic, red pepper and oregano **£3.50**

### Hummus with Peter's Yard crispbreads

Slightly coarse hummus made with fresh lemon juice. **£3.50**

### Antipasti

Artichoke ¼'s in oil, semi-dried tomatoes, onions in balsamic or Zeferoni peppers with cheese. **£3.50**

### Anchovies

Marinated white anchovies in oil. **£3.00**

Please ask for allergy advice

## Otters Cakes

### Homemade Cakes

**£2.95**

See blackboard for today's choice

## Morning and Afternoon Menu

### Croissant and butter

**£2.25**

With choice of Tiptree Strawberry, Apricot or Marmalade Preserve **£2.55**

### Pain au chocolat

**£2.25**

### Toast & butter

With choice of Tiptree Strawberry, Apricot or Marmalade Preserve **£2.35**

### Filled croissant

Filled using Butlers Secret award winning mature cheddar and Alderton Ham, a Rick Stein Food Hero **£3.50**

### Poached Eggs

Two poached eggs on toasted Sourdough **£3.95**  
With smoked salmon **£6.95**  
With Alderton ham **£6.65**

### Scrambled Eggs

Scrambled eggs on toasted Sourdough **£4.25**  
With smoked salmon **£6.95**  
With Alderton ham **£6.65**

### Smoked Cod Roe on Toast

The best cod roe, "The Nectar of the Sea", smoked over Suffolk Oak to give a glorious fishy taste, thinly sliced cold with lemon and pepper **£5.95**

**PLUS Otters selection of DELICIOUS SANDWICHES (See page 3) and HOMEMADE CAKES**



# OTTERS PLATTERS

## Otters Charcuterie Platters

### Parma Ham

A plate of the finest 24-month matured Parma Ham, served with cornichons & roasted artichoke hearts, with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter. £7.95

### Charcuterie Platter

A selection of the finest Parma Ham, Chorizo & Salami served on a wooden board with cornichons, putanesca olives & roasted artichoke hearts, plus a mixed leaf salad and a choice of multi-grain or sourdough bread with butter

For one £9.95 For two to share £16.85

## Otters Fish Platters

### Smoked Salmon Platter

Smoked Salmon served with a mixed salad and a choice of multi-grain or sourdough bread with butter.

*Our Salmon is carefully sourced from Wester Ross, the oldest independent fishery in Scotland which benefits from deep open lochs. They produce the highest quality salmon which are hand reared and fed on a natural additive free diet. The salmon are traditionally smoked over whole Suffolk Oak logs on the banks of the Butley Creek.*

£8.95

### Smoked Mackerel Platter

Smoked Mackerel served with a sweet mustard sauce, mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

*Our Mackerel is smoked whole using Suffolk Oak then cooked over an open fire to produce a soft, moist, intensely flavoured product*

£7.75

### Smoked Trout Platter

Fillet of Smoked Trout with lemon, served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

*Our trout is smoked using Suffolk Oak then cooked over an open fire to produce a delicate flavour with a firm bite.*

£7.95

### Mixed Fish Platter

A selection of Smoked Salmon, Smoked Trout, Smoked Mackerel & Smoked Prawns. served with a mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

For one £10.95 For two to share £19.95



Please ask for allergy advice

## Otters Cheese Platters

### THREE CHEESE PLATTER

Choose three of your favourite cheeses from the selection below served with a tomato & red pepper chutney, with Putanesca olives and balsamic onions, plus a mixed leaf salad and a choice of multi-grain or sourdough bread with butter or Otters biscuits for cheese.

#### Choose...

#### Snowdonia Black Bomber

– an award winning, full flavoured creamy cheddar style cheese. P/C

#### Brie de Meaux (Hennart) AOC

– a strong French brie often known as ‘The King of cheeses’. UN/C

#### Chevre Log Capra

– distinct goats milk flavour and slightly crumbly texture. P/G/V

#### Fourme d’Ambert (Hennart) AOC

– creamy texture with a mild blue flavour. UN/C

#### Stilton

– Colston Bassett or Cropwell Bishop – Creamy and matured. P/C/V

#### Delice de Bourgogne

– Full flavoured, rich, creamy and smooth. UN/C

£9.95

### FIVE CHEESE PLATTER

Treat yourself to a mixed five cheese platter from the selection below, served on a wooden board with a tomato & red pepper chutney, Putanesca olives and semi dried tomatoes, plus a mixed leaf salad and a choice of multi-grain or sourdough bread with butter.

#### Treat yourself...

#### Snowdonia Black Bomber

– an award winning, full flavoured creamy cheddar style cheese. P/C

#### Brie de Meaux (Hennart) AOC

– a strong French brie often known as ‘The King of cheeses’. UN/C

#### Chevre Log Capra

– distinct goats milk flavour and slightly crumbly texture. P/G/V

#### Fourme d’Ambert (Hennart) AOC

– creamy texture with a mild blue flavour. UN/C

#### Stilton

– Colston Bassett or Cropwell Bishop – Creamy and matured. P/C/V

#### Delice de Bourgogne

– Full flavoured, rich, creamy and smooth. UN/C

#### Pont l’Eveque

– creamy, yellow soft, tangy cheese with a smooth and generous taste. UN/C

#### Reblochon d’Savoir AOC

– a supple creamy texture with the aroma of herbs. UN/C

#### Pecorino Sardo PDO

– a hard sheep’s cheese from North Sardinia. UN/EW

For one £11.95 Two to share £19.95



## Otters Homemade Savoury Tarts

Choose from our ever popular range of savoury tarts, served either cold or warm with a mixed leaf salad, Otters coleslaw and a choice of multi-grain or sourdough bread with butter.

See the board for today’s selection but typically:

### Ham, Leek, Mushroom & Tomato

### Smoked Salmon with Asparagus & Courgette

### Charcuterie with Chorizo and Semi Dried Tomato

### Three Cheese with Leek, Spinach and Tomato

Price £6.55

Add a bowl of Otters Couscous or Fries for £2.50

## Otters Pâté

### Chicken Liver Pâté

Otters homemade smooth chicken liver pâté with brandy, served with an onion marmalade and mixed leaf garnish, toast & butter.

£5.95

### Mousse de Canard

From the Dordogne region of France, made with port wine and 20% foie gras, served with a plum & ginger chutney, mixed leaves, toast & butter.

£6.50

### Smoked Fish Pâté

Made from the finest smoked mackerel, smoked trout and hot smoked salmon. Nothing artificial in here, wheat & gluten free. Served with a mixed leaf garnish, toast & butter.

£4.95

### Smoked Salmon Pâté

Made from the finest smoked salmon (not trimmings), English butter, onions, lemon juice, cayenne pepper & nutmeg. Wheat and gluten free. Served with a mixed leaf garnish, toast & butter.

£5.55

## Otters Hot Dishes

### Chickpea Casserole

Otters homemade chickpea, tomato, chorizo and spinach casserole, served with a choice of multi-grain or sourdough bread with butter. Simply delicious!

£6.95

### Linguine & Pesto (Please allow 10-15 minutes preparation time)

Prepared from our finest linguine & fresh pesto, topped with Parmesan shavings.

*Otter’s pesto is made from fresh Italian basil, pine kernels, extra virgin olive oil and 24 month matured Parmesan Reggiano.*

£7.95

### Warm Goats Cheese Salad

Served with pine kernels, mixed leaves, coleslaw and beetroot and houseraddish chutney.

£8.25

Add a bowl of Otters Couscous or Fries for £2.50

## Otters Homemade Soup

See the specials board for Otters delicious homemade ‘Soup of the day’. Using the freshest of ingredients served with a choice of multi-grain or sourdough bread with butter.

Price £5.25

Please ask for allergy advice

## Otters Sandwiches

All our sandwiches are freshly prepared to order using a multigrain farmhouse loaf and served with homemade coleslaw and a salad garnish. Typical selection includes:

### Smoked Salmon & Cream Cheese

Using Otters Gold Star Great Taste Award Winning Smoked Salmon, naturally smoked over Suffolk Oak without, colourings or preservatives

£5.95

### Ham with Cheese & Wholegrain Mustard

Choose from either the Rick Stein Food Hero Alderton Hamor the Gold Star Great Taste Award Country Smoked Ham with 12 month mature cheddar and wholegrain mustard.

£5.65

### Mozzarella, semi-dried Tomatoes, Fresh Pesto & Spinach

Using mozzarella, semi sun dried tomatoes and pesto made from fresh Italian Basil, 24 month matured Reggiano Parmesan, pine kernels and extra virgin olive oil.

V £5.65

### Mature Cheddar & Red Pepper Chutney

Award winning 12 month mature cheddar with a delicious sun dried tomato & roast red pepper chutney.

V £5.40

### Prosciutto Di Parma with semi-dried Tomatoes

Delicious freshly sliced parma ham with semi sun dried tomatoes

£5.65

### Award-Winning Oak Smoked Turkey with Beetroot & Horseradish Chutney

Lightly smoked succulent turkey with an award winning beetroot & horseradish chutney

£5.65

### Blue Stilton with Apple Chutney

Creamy blue stilton served with a luxurious, sweet and sticky apple chutney

V £5.75

### Hummus, Roast Red Pepper & Spinach

Otters delicious hummus made with fresh lemon juice, flame roasted red peppers and spinach.

V £5.65

### Ham, Brie & Chilli Jam

Choice of deli hams with brie and chilli jam.

£5.65

Add a bowl of Otters Couscous or Fries for £2.50



## Otters Side Orders

### Otters homemade couscous

£2.50

### Fries

£2.50