

# day time menu

# dare café

## breakfast and patisserie

french croissant (v)	1.70
pain au chocolate (v)	1.50
danish pastry (v)	1.50
toasted plain bagel (v)	1.60
toasted cinnamon bagel (v)	1.60
toasted tea cake (v)	1.50
toast (v)	0.90
fruit scone (v)	1.50
all day breakfast	4.95
all day veggie breakfast (v)	4.95
bacon, lettuce and tomato sandwich	2.95
lincolnshire sausage sandwich	2.75

## sandwiches

served on a choice of daily speciality breads

goats cheese and roasted pepper (v)	2.95
bacon and brie salad	2.95
mozzarella, sundried tomatoes (v) with balsamic vinaigrette	2.95
humous, avocado and sundried tomato (v)	2.95
coronation chicken and iceberg lettuce	2.95
chicken, avocado and mayonnaise (v)*	2.95
prawn avocado and mayonnaise	2.95
hot roasted peppers with pesto mayonnaise (v)	2.95
feta, tomato, olives (v) with balsamic vinaigrette	2.95
brie and cranberry salad (v)	2.95
prawn marie rose with iceberg lettuce	2.95
parma ham, baby mozzarella and rocket	2.95
extra sandwich filling	0.55

## ciabatta paninis

served with salad garnish

brie and hot roasted peppers (v)	3.75
honey roast ham and cheddar	3.75
baby mozzarella and cherry tomatoes (v)	3.75
avocado and homous (v)	3.75
bacon brie and cranberry	3.75
chicken, hot roasted peppers and pesto*	3.75
goats cheese, spinach, red onion and tomato (v)	3.75
parma ham, baby mozzarella and rocket	3.75
extra fillings	0.55

\*dishes contain nuts or nut traces

## snacks

goats cheese spinach (v)* hot or cold with toasted pine nuts	4.85
garlic bread (v) with dares special recipe tomato sauce	4.45
home made soup of the day (v) with speciality bread	2.45
garlic bread with goats cheese (v)	4.95
smoked salmon and cream cheese bagel	3.15
salsa nachos (v) with guacomole and sour cream	4.85
mexican chicken nachos with guacomole and sour cream	4.85
croque monsieur	3.95
tuna melt	3.95
mushrooms melt (v)	3.95

## jacket potatoes

with butter and salad garnish (v)	2.75
with beef chilli	3.75
with vegetarian chilli (v)	3.75
coronation chicken	3.75
cheddar (v)	3.75
tuna mayonnaise	3.75
extra fillings	0.75

## side orders

wedges (v)	2.75
potato wedges with cheddar (v)	2.95
potato wedges with spicy bravas sauce (v)*	2.95
mixed salad (v)	3.45
green salad, croutons and shaved parmesan (v)	3.45
mixed olives with balsamic vinaigrette (v)	2.95
mixed olives, feta and balsamic vinaigrette (v)	3.65
speciality bread (v)	0.90

## salad

all are mixed leaves and served with dressing

goats cheese, spinach and pinenuts (v)*	7.75
chicken and avocado	7.75
warm chicken and bacon	7.75
cous cous and feta (v)	7.75
feta, tomato and olives (v) with a balsamic vinaigrette	7.75
mexican chicken	7.75
chicken and cashew nuts*	7.75
hot roasted vegetables (v)	7.75
prawn and parmesan	7.75
brie, hot roasted peppers and cranberry dressing (v)	7.75

## pizza

margarita (v) tomato and baby mozzarella	6.95
fiorentina (v) spinach, olives, capers, parmesan and an egg	7.75
hot and spicy diovola ham, salami, pepperoni & chillies	7.75
goats cheese and pinenuts (v)* with spinach	7.75
parma ham, baby mozzarella and rocket with baby mozzarella	7.75
seafood with squid, mussels & prawns	7.75
provencal (v) onions, peppers, mushrooms and sun dried tomatoes	7.75
pepperoni with red onion & fresh peppers	7.75
ham and mushroom with honey roast ham	7.75
hawaiian ham & pineapple	7.75

## pasta

garnished with parmesan cheese and black pepper

traditional lasagne	7.75
vegetable lasagne (v)	7.75
spinach and ricotta cannelloni (v)	7.75
chicken and mushroom penne	7.75
pesto and roasted vegetable penne (v)*	7.75
tomato and basil tagliatelle (v) with italian mozzarella	7.75
ham mushroom and basil tagliatelle with mozzarella	7.75

## mexican dishes

nachos served with iceberg, guacomole, sour cream	
- beef	7.75
- vegetarian (v)	7.75
chilli served with rice and sour cream	
- beef	7.75
- vegetables (v)	7.75
burritos served with salad or rice	
- chicken and hot roasted peppers	7.75
- beef	7.75
- roasted vegetables and olives (v)	7.75

n.b. all rice dishes come with cashew nuts and sundried tomatoes

## puddings

served hot or cold with cream or ice cream

hot chocolate fudge cake	3.85
pecan pie*	3.85
american baked cheesecake with raspberry coulis	3.85
warm hazelnut and chocolate crêpes*	3.85
raspberry crème brulee	3.85
profiteroles	3.85
sticky toffee pudding*	3.85

# evening menu

# dare café



## starters/tapas

garlic bread (v) with garlic infused olive oil & rich tomato sauce	4.45
speciality garlic bread (v) with goats cheese	4.95
mexican chicken nachos starter sized nachos served with chicken, melted cheddar, iceberg lettuce, sour cream, guacamole & paprika	4.85
salsa nachos (v) starter sized nachos served with salsa, melted cheddar, iceberg lettuce, sour cream, guacamole & paprika	4.85
tomato & baby mozzarella salad (v) starter size salad dressed with balsamic vinaigrette	4.95
albondigas* meatballs in a spicy tomato sauce	4.95
goats cheese spinaci (hot or cold) (v)* spinach, goats cheese, cherry tomatoes & toasted pine nuts	4.85
parma ham & goats cheese bruschetta with cherry tomatoes, pesto & pine nuts	4.45
baked avocado avocado filled with fresh prawns, marie rose sauce topped with cheese	4.45
mexican mussels* shelled mussels in a spicy tomato liquor	4.85
mussels shelled mussels in a white wine and garlic liquor	4.85
sharking prawn cocktail a traditional favourite served with a fin of lemon	4.25
chips & dips (v) tortilla chips served with salsa, guacamole & soured cream	4.15
deep fried calamari deep fried squid with soured cream	4.15
pecuritos (v) whole jalapenos stuffed with cream cheese	4.15
deep fried brie (v) with homemade sweet cranberry sauce	4.15

## salads

all are mixed leaves, served with dressing

goats cheese, spinach & pine nuts (v)* with balsamic vinaigrette	7.75
chicken & avocado with a mustard & white wine vinaigrette	7.75
warm salad chicken, bacon & toasted croutons	7.75
cous cous & feta (v) with balsamic vinaigrette and sun dried tomatoes	7.75
greek salad (v) feta, tomato & olives with a balsamic vinaigrette	7.75
mexican chicken marinated spicy chicken with jalapenos	7.75
prawn & parmesan with mustard & wine vinaigrette	7.75
hot roasted vegetables (v) with roasted seasonal vegetables	7.75

brie & sweet cranberry (v) with hot roasted peppers	7.75
chicken & cashew nuts* pan fried chicken & cashew nuts	7.75

## pasta

all pasta dishes are garnished with parmesan cheese and black pepper

traditional lasagne pasta layers with bolognese	7.75
vegetable lasagne (v) pasta layers with seasonal vegetables	7.75
spinach and ricotta cannelloni (v) with italian mozzarella and parmesan cheese	7.75
pesto penne (v) with roasted vegetables	7.75
chicken and mushroom penne with onions, roasted peppers served in a white wine and fresh cream sauce	7.75
tomato and basil tagliatelle(v) with italian mozzarella	7.75
ham, mushroom and basil tagliatelle with italian mozzarella and red onions in a white wine and fresh cream sauce	7.75

## pizza

margarita (v) tomato and baby mozzarella	6.95
provençal (v) onions, peppers, mushrooms and sun dried tomatoes	7.75
hawaiian ham & pineapple	7.75
diovola ham, salami, pepperoni & chillies	7.75
fiorentina (v) spinach, olives, capers, parmesan and an egg	7.75
parma ham & rocket with baby mozzarella	7.75
seafood with squid, mussels & prawns	7.75
pepperoni with red onion & fresh peppers	7.75
ham & mushroom with honey roast ham	7.75
goats cheese and pine nuts (v)* with spinach	7.75

## mexican

nachos (v) main course sized nachos with toasted tortilla chips topped with your choice of beef or veg chilli, melted cheese, iceberg lettuce, sour cream, guacamole, paprika & jalapenos	7.75
chilli (v) bowl of chilli served with our special rice and sour cream; beef or veg	7.75
cajun chicken pan fried marinated chicken served on mexican rice with a side salad	7.95
cajun vegetables (v) pan fried marinated vegetables served on mexican rice with a side salad	7.95

cajun salmon blackened cajun salmon with guacamole, salsa, sour cream and served with a side salad or rice	8.95
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## fajitas

these are served on a sizzling skillet with warmed flour tortillas and mexican sides of salsa, guacamole and sour cream; the idea is to make rolled pancakes with your desired combination of dips and sizzling ingredients for the ultimate in finger food	
- chicken	9.95
- vegetable (v)	9.95

## burritos

two large tortillas made into a parcel with the filling of your choice with cheese & refried beans then baked in the oven and served with sour cream, guacamole, salsa, and a choice of rice or salad	
- beef	7.75
- chicken and hot roasted peppers	7.75
- roasted vegetables & olives (v)	7.75

## enchiladas

'mexican cannelloni' baked in the oven with homemade enchilada sauce served with rice or salad	
- goats cheese, peppers & olives (v)*	7.75
- chicken and asparagus*	7.75
- seafood*	7.75

## taquitos

two large flour tortillas rolled with cilantro, cheese, hot roasted peppers and a choice of filling, then toasted under the grill, garnished with salsa, guacamole and sour cream, served with a choice of rice or salad	
- chicken	7.75
- roasted vegetables (v)	7.75

## side orders

wedges (v) potato wedges deep fried, served with garlic dip	2.75
wedges with cheese (v) as above with melted cheese on top	3.15
wedges bravas (v)* with spicy sauce	3.15
mixed salad (v) salad served on mixed leaves	3.45
green salad with shaved parmesan & croutons (v) with a balsamic vinaigrette	3.45
mixed olives (v) green & black olives marinated in olive oil	2.95
bread of the day (v) speciality bread served with butter	0.90
mixed olives & feta with balsamic vinaigrette (v)	3.65

## puddings

served hot or cold with cream or ice cream

hot chocolate fudge cake	3.85
pecan pie*	3.85
baked cheese cake with raspberry coulis	3.85
warm hazelnut & chocolate crêpes*	3.85
profiteroles	3.85
raspberry crème brulee	3.85
sticky toffee pudding*	3.85

\* denotes nuts or nut traces - n.b. dare rice is garnished with cashew nuts and sundried tomatoes



HOUSE OF TOWNEND

wines supplied by  
david archibald  
07712676466

# dare café

## white wines

175ml 250ml bottle

- 1 **colombard** 3.35 4.50 10.45  
**richelieu - s.france**  
aromatic, tropical and citrus fruit characters combine to give an appealing and clean fruit driven style. crisp floral finish.
  - 2 **sauvignon** 11.95  
**finca el picador - chile**  
this wine is made from 100% sauvignon grapes, fermented at a low controlled temperature to maintain the typical fresh cut grass aromas and ripe gooseberry characteristics on the palate.
  - 3 **pure pinot grigio** 4.35 5.50 13.95  
**italy**  
zing! a delightful expressive, dry wine with refreshing apple and citrus flavours. produced from vineyards situated in the foothills of the alps, the days are not too hot and the nights are cool - perfect for producing this fashionable variety.
  - 4 **chardonnay** 14.45  
**sandford estate - australia**  
ripe peach and melon aromas with butterscotch overtones. the rich creamy palate finishes with soft lingering flavours.
  - 5 **sauvignon blanc** 15.45  
**paua bay - new zealand**  
classic marlborough sauvignon blanc. zesty, gooseberry-fresh flavours with hints of passionfruit.
- rose wine
- 6 **richelieu rose** 3.70 4.70 12.95  
**s.france**  
a superbly moreish wine, full of soft juicy summer fruit flavours with a little touch of honey on the finish.
  - 7 **pinot grigio rose** 14.45  
**ca' solare - italy**  
coppery pink colour with easy drinking attractive berry fruits on the palate. overtly delicious and refreshing tang.

## red wines

175ml 250ml bottle

- 8 **bush vine g.c.m** 3.35 4.50 10.45  
**richelieu - s.france**  
grenache and carignan, topped up with 20% ripe, plummy merlot to give an extra richness.
  - 9 **merlot** 3.85 4.95 11.95  
**finca el picador - chile**  
medium bodied, with lovely sweet plum fruit and a mellow, soothing finish.
  - 10 **shiraz/malbec** 12.95  
**pampas del sur - argentina**  
a lovely fruity wine with soft tannins and good structure.
  - 11 **cabernet sauvignon** 14.45  
**turi - chile**  
a lovely fruity wine with soft tannins and good structure.
  - 12 **rioja tempranillo** 15.45  
**vega - spain**  
a silky, very fruity wine without any oak at all. very moreish.
- champagne & sparkling
- 13 **prosecco** 15.95  
**vetriano - italy**  
light, softly foaming "frizzante" wine. fresh fragrant with soft appealing fruit.
  - 14 **baron de beaupre nv** 25.95  
**champagne**  
light, stylish champagne, well matured with an excellent pris de mousse.
  - 15 **laurent- perrier brut nv** 36.95  
**champagne**  
a fresh style that is not too dry and can be enjoyed anytime, with or without food

## cold drinks

8oz pint

- |                      |      |      |
|----------------------|------|------|
| pepsi                | 1.60 | 2.50 |
| diet pepsi           | 1.60 | 2.50 |
| orangeade            | 1.60 | 2.50 |
| lemonade             | 1.60 | 2.50 |
| orange juice         | 1.75 | 2.80 |
| apple juice          | 1.75 | 2.80 |
| cranberry juice      | 1.75 | 2.80 |
| pineapple juice      | 1.75 | 2.80 |
| grapefruit juice     | 1.75 | 2.80 |
| still mineral bottle | 1.70 |      |
| sparkling mineral    | 1.70 |      |

## beers, draught & spirits

dare offers a wide range of bottled beers, draught beers and spirits – please ask

- |         |      |
|---------|------|
| beers   | 2.90 |
| spirits | 2.90 |

## speciality coffees

served after 11am

- |                               |      |
|-------------------------------|------|
| tia maria                     | 3.85 |
| baileys                       | 3.85 |
| irish                         | 3.85 |
| latte amaretto                | 3.85 |
| hot chocolate                 | 1.95 |
| white hot chocolate           | 1.95 |
| cream & marshmallows optional |      |
| herbal & fruit infusions      | 1.80 |
| serves two cups               |      |

## illy coffees

all dare coffees are made using the finest arabica coffee beans. our beans are supplied by illy, who have collaborated with coffee producers from all over the world to find a unique and universal flavour.

- |                                     |      |
|-------------------------------------|------|
| <b>filter coffee</b>                | 1.75 |
| freshly ground coffee               |      |
| <b>cappuccino</b>                   | 1.95 |
| traditional italian coffee          |      |
| <b>latte</b>                        | 1.95 |
| nice long milky coffee              |      |
| <b>espresso</b>                     | 1.50 |
| small shot                          |      |
| <b>double espresso</b>              | 1.80 |
| big strong shot                     |      |
| <b>mocha</b>                        | 1.95 |
| espresso & chocolate cream optional |      |

## white chocolate

- |                |      |
|----------------|------|
| <b>mocha</b>   | 1.95 |
| cream optional |      |

- |                                   |      |
|-----------------------------------|------|
| <b>americano</b>                  | 1.85 |
| tall freshly ground strong coffee |      |

- |                                |      |
|--------------------------------|------|
| <b>macciato</b>                | 1.60 |
| espresso shot marked with foam |      |

## tea

serves two cups

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|-------------------------|------|
| <b>yorkshire gold</b>   | 1.70 |
| a classic yorkshire tea |      |

- |                                       |      |
|---------------------------------------|------|
| <b>earl grey</b>                      | 1.70 |
| large leaf quality; bergamont flavour |      |

- |                                      |      |
|--------------------------------------|------|
| <b>darjeeling</b>                    | 1.70 |
| superior flavour, fragrant, aromatic |      |

- |                                  |      |
|----------------------------------|------|
| <b>assam</b>                     | 1.70 |
| rich, intense, deliciously malty |      |

- |                            |      |
|----------------------------|------|
| <b>green tea</b>           | 1.70 |
| imported from the far east |      |

- |  |      |
|--|------|
| <b>lapsang souchong</b>                      | 1.70 |
| golden tea with distinctive smokey character |      |

- |                                       |      |
|---------------------------------------|------|
| <b>chai</b>                           | 1.70 |
| golden tea infused with indian spices |      |

# drinks menu

available 9am through to 4.30pm

we offer a wide selection of quality herbal and fruit infusion teas

## Breakfast options

**all drinks**

**£1.00**

from 9am-11am mon-fri only  
non alcoholic beverages only

**tea or coffee & toast**

**£1.85**

9am -4.30pm mon to sun  
filter coffee or breakfast tea only

**patisserie with tea**

**or coffee £1.95**

9am-4.30pm mon-sun  
filter coffee or breakfast tea only

**all day breakfast**

**with tea/coffee**

**+ toast £4.95**

served 9am-4.30pm mon-sun  
a choice of meat or vegetarian breakfast  
with filter coffee or breakfast tea only

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## lunch options

**soup & sandwich**

**£3.95**

from 11am-4.30pm mon-sun

**lunch time special**

**£5.95**

11am -4.30pm mon to fri  
any main meal with non alcoholic beverage  
except bank holidays

**day time special**

**£7.65**

11am-4.30pm mon-sun  
any main meal with any non alcoholic drink,  
bottled beer or glass of house wine

**afternoon special**

**dessert + drink**

**£3.85**

served 2pm-4.30pm mon-fri  
non alcoholic beverages only

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# evening specials

## early bird special

### 2 for 1

## on main meals

5.30pm-6.30pm sunday –Thursday  
applies only to 2 or more diners and must  
include a purchased drink per diner

n.b diners purchasing the early bird menu must  
vacate their table within 90 minutes of  
their arrival, diners wishing to stay, may do  
so down in dares cellar bar

## 4 course evening special

### £14.95

served from monday to sunday 5.30pm-10pm  
choose from

#### aperitifs

gin & tonic, seabreeze,  
cranberry cooler, fresh lime breezer

#### starters

wedges, calamari, chips & dips

#### mains

any mexican dish

#### desserts

hot chocolate fudge cake, chocolate  
crepes or any speciality coffee

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# dare café



## specials menu

# **dare café**

## **evening specials**

**early bird special**

**2 for 1**

**on main meals**

**served from sunday to thursday 5.30pm-6.30pm**

**4 course evening  
special**

**£14.95**

**served from monday to sunday 5.30pm-10pm**



# **dare café**

## **breakfast specials**

**all day breakfast**

**with tea/coffee**

**+ toast £4.95**

**served 9am-4.30pm mon-sun**

**patisserie with tea**

**or coffee £1.95**

**9am-4.30pm mon-sun**

**all drinks**

**£1.00**

**from 9am-11am mon-fri only  
non alcoholic beverages only**



# **dare café**

## **lunch specials**

### **soup & sandwich**

#### **£3.95**

**from 9am-4.30pm mon-sun**

### **lunch time special**

#### **£5.95**

**11am -4.30pm mon to fri  
any main meal with non alcoholic beverage**

### **day time special**

#### **£7.65**

**11am-4.30pm mon-sun  
any main meal with any non alcoholic drink,  
bottled beer or glass of house wine**



# dare café specials

## evening specials

**early bird special 2 for 1 on main meals**

5.30pm-6.30pm sunday –thursday

**4 course evening special £14.95**

served from monday to sunday 5.30pm-10pm

## lunch time specials

**soup & sandwich £3.95**

from 9am-4.30pm mon-sun

**lunch time special £5.95**

11am -4.30pm mon to fri any main meal with non alcoholic beverage

**day time special £7.65**

11am-4.30pm mon-sun

any main meal with any non alcoholic drink, bottled beer or glass of house wine

**afternoon special dessert + drink £3.85**

served 2pm-4.30pm mon-fri

non alcoholic beverages only

## breakfast specials

**all day breakfast with tea/coffee + toast £4.95**

served 9am-4.30pm mon-sun

**patisserie with tea or coffee £1.95**

9am-4.30pm mon-sun

**all drinks £1.00**

from 9am-11am mon-fri only

non alcoholic beverages only

**tea or coffee+toast £1.85**

11am -4.30pm mon to sun

filter coffee or breakfast tea only

# **dare café takeaway specials**

**all takeaway  
sandwiches**

**£2.00**

**extra toppings not included in price  
from 9am-4.30pm mon-sun**

**takeaway salads**

**£3.65**

**11am -4.30pm mon to sun**



# **dare café**

## **Mexican Mondays**

### **coming february 2011**

### **2-4-1**

### **on all Mexican food all night**

