



The Old Ship Menu

<https://menuweb.menu>

Westmore Green, Tandridge, United Kingdom

+441959577311, +441959577605 - <http://www.thebakeryrestaurant.com/>



The restaurant from Tandridge offers **146** different **menus and drinks on [the menu](#)** at an average price of £10. The Bakery Bar Restaurant, owned by Andrew Bond for over 20 years, offers high-quality food and drinks in a relaxed and informal setting. Specializing in modern British and European cuisine, Brasserie style bar meals, Sunday lunch, and catering for specialist parties and functions for up to 90 people seated. Using fine fresh produce daily, they often make everything from scratch on the premises. Taste the difference at The Bakery Bar Restaurant!.

The Old Ship Menu



Fish Dishes

FISH AND CHIPS

Baguettes

TUNA MAYONNAISE BAGUETTE £6

Fish

SEA BASS

Steaks

RIBEYE STEAK

Starters

CHICKEN LIVER PARFAIT

Baguette Sandwiches

STEAK BAGUETTE £12

Ice Cream*

SUNDAE

Tartare

SMOKED SALMON AND SALMON
TARTARE

Raw Bar

MUSSELS MARINIÈRE £10

The Grill

GRILLED PORK T-BONE £11

Starters - Entradas (Italian Food - Comida

Italiana)

AVOCADO WITH PRAWNS £7

Hot Drinks

COFFEE

TEA

Restaurant Category

VEGETARIAN

DESSERT

Ingredients Used

PRAWNS

EGG

HAM

Dessert Wines

AUSTRALIA: ORANGE FLORA MUSCAT
(2008/09) BROWN BROTHERS, VICTORIA

FRANCE: MUSCAT DE RIVESALTES
CHATEAU L'ESPARROU (2007/08)

SOUTH AFRICA: RED MUSCADEL
RIETVALLEI ESTATE, ROBERTSON (2008)

ITALY PASSITO 'SERENADE ' KALTERN,
ALTO ADIGE SOUTH TYROL 2012

Rosé Wine

ITALY: PINOT GRIGIO ROSE 'RAMATO '
(2014/15)

SOUTH AFRICA: 'LADYBIRD ' ROSÉ
LAIBACH VINEYARDS, STELLENBOSCH
(2015/16)

FRANCE: COTEAUX D'AIX EN
PROVENCE ROSE 'CHATEAU PARADIS '
(2014/15)

PORTUGAL: VINHO VERDE ROSADO
ROSÉ ESPADEIRO (2014/15)

The Old Ship Menu



Dessert

WARM CHOCOLATE BROWNIE

A SELECTION OF FINE ENGLISH
CHEESES

VANILLA CREME BRULEE

BROWNIE

WAFFLE

BROWNIES

These Types Of Dishes Are Being Served

BREAD

FISH

SOUP

PIZZA

TOSTADAS

DESSERTS

Champagne

ITALY: PROSECCO EXTRA DRY AZZILLO
NV

ITALY RABOSO SPUMANTE ROSATO
AZZILLO NV

FRANCE DE MALHERBE BRUT NV

FRANCE: LAURENT PERRIER ROSE NV

FRANCE: VEUVE CLICQUOT BRUT.
YELLOW LABEL NV

FRANCE: LOUIS ROEDERER NV BRUT
RESERVE

FRANCE: KRUG GRAND CUVEE NV

Course 1

CHEF'S LOBSTER BISQUE

WARM FETA, CARAMELIZED ONION
TARTLET

FANNED MELON

CHEF'S HOME MADE CREAM OF
MUSHROOM WALNUT SOUP

GRILLED FILLET OF SMOKED HADDOCK
WITH WELSH RAREBIT A TOMATO
SALAD

GRILLED GOAT'S CHEESE AND PINE
NUT SALAD

CALF'S LIVER PARFAIT WITH A HOME
MADE FRUIT CHUTNEY

Course 2

FILLET STEAK DIANE

GRILLED FILLET OF WILD SEA BASS

TOMATO, MOZZARELLA AND
AUBERGINE PARCEL

ROAST SIRLOIN OF BEEF WITH A
YORKSHIRE PUDDING AND
TRADITIONAL GRAVY

ROAST LEG OF ENGLISH LAMB WITH
MINT SAUCE

PAN FRIED PORK FILLET WITH A WILD
MUSHROOM CHASSEUR SAUCE

GRILLED FILLET OF SALMON WITH
PANCETTA AND RED PEPPERS

Course 3

HONEY AND GINGER PARFAIT

LEMON POSSET, STRAWBERRIES
PASSION FRUIT

POACHED PEAR BASKET

HOME MADE MERINGUE WITH FRESH
FRUIT AND CREAM

CARAMELISED APPLE TART TATIN WITH
A VANILLA ICE CREAM

LAVENDER PANNA COTTA, CHOCOLATE
PUDDING CHOCOLATE SAUCE

A SELECTION OF FINE CHEESES WITH
BISCUITS AND A HOME MADE CHUTNEY

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Dessert Menu

CHEF'S HOME MADE MERINGUE, WITH FRESH FRUIT AND CREAM	£7
VANILLA PANNA COTTA WITH FRESH LIME	£7
CHOCOLATE AND MANGO CHEESECAKE	£7
HOME MADE BLACK FOREST CAKE, WHITE CHOCOLATE AND CHERRY SAUCE	£7
WARM BLUEBERRY AND ALMOND TART, VANILLA ICE CREAM	£7
A SELECTION OF BRITISH AND CONTINENTAL CHEESE WITH BISCUITS HOME MADE CHUTNEY	£8
STEAMED GINGER PUDDING, TOFFEE SAUCE	£7

A La Carte Menu

CHEF'S HOME MADE SOUP	£6
STUFFED MUSHROOMS WITH BLUE CHEESE	£6
CHICKEN LIVER PARFAIT WITH A HOME MADE PLUM CRANBERRY CHUTNEY	£6
FRESH FIG AND FETA CHEESE SALAD	£7
GRILLED KING PRAWNS WITH A GARLIC WHITE WINE SAUCE	£9
WARM GOAT'S CHEESE AND POACHED PEAR TART	£7
SEARED SCALLOPS, ARTICHOKE PUREE PANCETTA	£10
WARM SALAD OF CORNISH MACKEREL, TOMATO BASIL	£7

Main Course

PAN FRIED FILLET OF WILD SEA BASS WITH A PESTO AND GARLIC SAUCE	£17
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ROAST RUMP OF ROMNEY MARSH LAMB, DAUPHINOISE POTATOES A RED WINE JUS	£19
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PAN FRIED CHICKEN SUPREME, WITH A WILD MUSHROOM CHASSEUR SAUCE	£15
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CHAR GRILLED RIB EYE STEAK, TRIPLE COOKED CHIPS BEARNAISE SAUCE	£22
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GRILLED FILLET OF POLLOCK, BUTTER BEANS AND CHORIZO	£16
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PAN FRIED PORK FILLET WITH BRANDY AND APPLE CREAM SAUCE	£15
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AUBERGINE AND RICOTTA CANNELLONI	£13
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OVEN BAKED DUCK BREAST	£17
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PAN FRIED CHICKEN SUPREME	
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VEGETABLE STROGANOFF	
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GRILLED WHOLE DOVER SOLE	£25
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Main



PAN FRIED SALMON FILLET WITH A PRAWN AND SAFFRON SAUCE	£14
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PAN FRIED CHICKEN SUPREME WITH A WILD MUSHROOM	£14
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PAN FRIED PORK FILLET WITH A MILD GREEN PEPPERCORN SAUCE	£14
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CUMBERLAND SAUSAGES AND MASH	£10
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BAKED WING OF SKATE WITH CAPERS AND BLACK BUTTER	£15
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GRILLED SIRLOIN STEAK WITH SALAD AND FRENCH FRIES	£18
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SPANISH OMELETTE WITH SALAD	£8
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CHICKEN AND BACON TERRINE WITH PESTO	£6
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CRISP CONFIT OF DUCK LEG WITH A RED ONION MARMALADE	£7
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GRILLED GOAT'S CHEESE PINE NUT SALAD £6

CHEF'S HOME MADE SOUP OF THE DAY WITH BREAD £6

BAKED CAMEMBERT, CROUTONS, APPLE AND CHUTNIES £11

CRISP CONFIT OF DUCK LEG WITH A PLUM SAUCE £9

GARLIC AND CHEESY MUSHROOMS £6

TOASTED BRIE AND BACON BAGUETTE £7

White Wines

FRANCE: SAUVIGNON BLANC TERRE D'OR, VIN DE PAYS D'OC (2015)

ITALY: PINOT GRIGIO SAN ANTINI, VENETO (2015)

AUSTRALIA: CHARDONNAY HAMILTON HEIGHTS (2015)

CHILE: SAUVIGNON BLANC LA PLAYA, COLCHAGUA VALLEY (2014)

BURGUNDY: CHABLIS DOMAINE N&G FÉVRE (2014)

BURGUNDY: MONTAGNY 1ER CRU LE VIEUX CHATEAU DOMAINE DES MOIROTS (2014)

S.W FRANCE: PICPOUL DE PINET TROIS MATS 2014

FRANCE: CHÂTEAU TOUR DE MIRAMBEAU BORDEAUX (2014)

BURGUNDY PULIGNY MONTRACHET DOMAINE JEAN PASCAL, DOMAINE BOTTLED 2013

SPAIN ALBARINO CONDES DE ALBAREI, GALICIA 2014/15

ITALY GAVI DI GAVI CA' DA BOSIO, PIEDMONT (2014/15)

LOIRE VALLEY SANCERRE DOMAINE MERLIN CHERRIER (2014/15)

ITALY: GAVI DI GAVI (2008/09)

LOIRE VALLEY: SANCERRE (2008)

NEW ZEALAND SAUVIGNON BLANC TURNING HEADS, MARLBOROUGH (2014/15)

SOUTH AFRICA CHENIN BLANC LADYBIRD (2015)

ITALY PECORINO CIVITAS LUNARIA BIODYNAMIC (2014)

Red Wines

S.W. FRANCE: DUC DE CHAPELLE ROUGE (2009)

SPAIN: RIOJA TEMPRANILLO TINTO AZABACHE (2014/15)

FRANCE: PINOT NOIR CROIX D'OR, VIGNERONS DE ST POURCAIN (2014)

AUSTRALIA: SHIRAZ HAMILTON HEIGHTS (2015)

CALIFORNIA ZINFANDEL CA MOMI NAPA VALLEY (2014)

RHONE: COTES DU RHONE DOMAINE DE L'AMANDINE (2014)

W AUSTRALIA: CABERNET MERLOT PAULETTS POLISH HILL RIVER (2010/12)

ARGENTINA ES VINO MALBEC FINCA SOPHENIA, MENDOZA (2014)

PORTUGAL: PINOT NOIR CONSENSUS, TOURIGA, DOURO (2008)

ITALY SALICE SALENTINO RISERVA RIONE DEI DOGI (2011/12)

RHONE VALLEY: CROZES HERMITAGE' LA MATINIERE` (2013/14)

BORDEAUX MONTAGNE ST EMILION CHATEAU GACHON (2011)

CHILE MERLOT RESERVE VIÑA TRES PALACIOS, CHOLQUI, MAIPO VALLEY (2012/13)

USA PINOT NOIR LONG BARN, FIOR DI SOLE CALIFORNIA (2014/15)

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**SOUTH AFRICA LADBIRD RED ORGANIC
MERLOT CAB.FRANC CABERNET PETIT
VERDOT MALBEC (2013)**

**SOUTH AFRICA: PINOTAGE (2007/08)
LAIBACH VINEYARDS, STELLENBOSCH**

**BURGUNDY NUITS ST GEORGES
'VIEILLES VIGNES ' DOMAINE ALAIN
MICHELOT (2012)**

**BEAUJOLAIS FLEURIE LA MADONE,
GEORGE BLANC (2014)**

**SPAIN RAMON BILBAO RIOJA CRIANZA
EDICION LIMITADA (2012/13)**

**SPAIN CRUZ DE ALBA CRIANZA
'BIODYNAMIC ' BODEGAS CRUZ DE
ALBA, RIBERA DEL DUERO (2013/14)**

**ARGENTINA MALBEC PATAGONIA
SELECT FAMILIA SCHROEDER (2013/14)**

The Old Ship

Westmore Green, Tandridge,
United Kingdom

Opening Hours:

Made with [Menu](#)

