

white wines

	175ml	250ml	bottle
1 colombard richelieu - s.france aromatic, tropical and citrus fruit characters combine to give an appealing and clean fruit driven style. crisp floral finish.	3.85	4.95	12.45
2 sauvignon 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.			13.45
3 pure pinot grigio 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.	4.75	5.95	15.45
4 chardonnay los vilos - chile ripe peach and melon aromas with butterscotch overtones. the rich creamy palate finishes with soft lingering flavours.			15.45
5 sauvignon blanc kuraka - new zealand a delicious dry, crisp wine bursting with the inimitable characteristics associated with Marlborough Sauvignon Blanc.			16.95

rose wine

6 richelieu rose s.france a superbly moreish wine, full of soft juicy summer fruit flavours with a little touch of honey on the finish.	4.15	5.25	14.45
7 pinot grigio rose ca' solare - italy coppery pink colour with easy drinking attractive berry fruits on the palate. overtly delicious and refreshing tang.			15.45

red wines

	175ml	250ml	bottle
8 bush vine g.c.m richelieu - s.france grenache and carignan, topped up with 20% ripe, plummy merlot to give an extra richness.	3.85	4.95	12.45
9 merlot finca el picador - chile medium bodied, with lovely sweet plum fruit and a mellow, soothing finish.	3.95	5.15	13.45
10 shiraz/malbec las manitos - argentina a lovely fruity wine with soft tannins and good structure.			14.45
11 pinot noir l'aristocrate - southern france a superbly structured combination of wild strawberry and warm rich earth.			15.45
12 rioja tempranillo bodegas muerza - spain a silky, very fruity wine without any oak at all. very moreish.			16.45

champagne & sparkling

13 prosecco pure italy light, softly foaming "frizzante" wine. fresh fragrant with soft appealing fruit.			17.45
14 baron de beaupre nv champagne light, stylish champagne, well matured with an excellent pris de mousse.			27.45
15 laurent-perrier brut nv champagne a fresh style that is not too dry and can be enjoyed anytime, with or without food			39.95

cold drinks

	8oz	pint
pepsi	1.85	2.85
diet pepsi	1.85	2.85
orangeade	1.85	2.85
lemonade	1.85	2.85
orange juice	2.00	3.00
apple juice	2.00	3.00
cranberry juice	2.00	3.00
pineapple juice	2.00	3.00
grapefruit juice	2.00	3.00

still mineral bottle	1.90
sparkling mineral	1.90

beers & spirits

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

beers	3.25
spirits	3.10

speciality coffees

served after 11am

tia maria	3.95
baileys	3.95
irish	3.95
latte amaretto	3.95
hot chocolate	2.25
white hot chocolate	2.35
cream and marshmallows optional	0.30
herbal & fruit infusions	1.95

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

café continental

darker roasted to give the coffee depth of flavour, this toasty and chocolaty coffee is sourced from latin america and east africa. fine arabica provides sweetness and aromatic qualities and a touch of robusta expresses the rich body and full crema.

filter coffee freshly ground coffee	1.95
cappuccino traditional italian coffee	2.10
latte nice long milky coffee	2.10
espresso small shot	1.70

double espresso big strong shot	2.00
mocha espresso & chocolate cream optional	2.25

white chocolate mocha cream optional	2.35
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americano tall freshly ground strong coffee	2.10
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macciato espresso shot marked with foam	1.80
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flavoured syrups please ask member of staff	0.35
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tea	
serves two cups	

yorkshire gold a classic yorkshire tea	1.95
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earl grey large leaf quality; bergamont flavour	1.95
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darjeeling superior flavour, fragrant, aromatic	1.95
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assam rich, intense, deliciously malty	1.95
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green tea imported from the far east	1.95
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lapsang souchong golden tea with distinctive smokey character	1.95
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chai golden tea infused with indian spices	1.95
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evening menu

dare café



starters/tapas

garlic bread (v)

pizza style bread with garlic infused olive oil and rich tomato sauce

speciality garlic bread (v)

pizza style bread with goats cheese

mexican chicken nachos

starter sized nachos served with chicken, melted cheddar, iceberg lettuce, sour cream, guacamole & paprika

salsa nachos (v)

starter sized nachos served with salsa, melted cheddar, iceberg lettuce, sour cream, guacamole and paprika

tomato & baby mozzarella salad (v)

starter size salad dressed with balsamic vinaigrette

goats cheese spinach (hot or cold) (v)*

spinach, goats cheese, cherry tomatoes and toasted pine nuts

parma ham and goats cheese bruschetta

with cherry tomatoes, pesto and pine nuts

baked avocado

avocado filled with fresh prawns, marie rose sauce topped with cheese

mexican mussels*

shelled mussels in a spicy tomato liquor

mussels

shelled mussels in a white wine and garlic liquor

prawn cocktail

a traditional favourite served with a fin of lemon

chips & dips (v)

tortilla chips served with salsa, guacamole and soured cream

deep fried calamari

deep fried squid with soured cream

pecuritos (v)

whole jalapenos stuffed with cream cheese

deep fried brie (v)

with homemade sweet cranberry sauce

salads

all are mixed leaves, served with dressing

goats cheese, spinach & pine nuts (v)*

with balsamic vinaigrette

chicken & avocado

with a mustard and white wine vinaigrette

warm salad

chicken, bacon and toasted croutons

cous cous & feta (v)

with balsamic vinaigrette and sun-dried tomatoes

greek salad (v)

feta, tomato and olives with a balsamic vinaigrette

mexican chicken

marinated spicy chicken with jalapenos

prawn & parmesan

with mustard and wine vinaigrette

hot roasted vegetables (v)

with roasted seasonal vegetables

brie & sweet cranberry (v)

with hot roasted peppers

chicken & cashew nuts*

pan fried chicken with cashew nuts

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

pasta

all pasta dishes are garnished with parmesan cheese and black pepper

4.75

traditional lasagne

pasta layers with bolognese

4.95

vegetable lasagne (v)

pasta layers with seasonal vegetables

4.95

spinach and ricotta cannelloni (v)

with italian mozzarella and parmesan cheese

4.95

pesto penne (v)

with roasted vegetables

4.95

chicken and mushroom penne

with onions, roasted peppers served in a white wine and fresh cream sauce

4.95

tomato and basil tagliatelle(v)

with italian mozzarella

4.95

ham, mushroom and basil tagliatelle

with italian mozzarella and red onions in a white wine and fresh cream sauce

4.65

4.85

pizza

margarita (v)

tomato and baby mozzarella

4.95

provencal (v)

onions, peppers, mushrooms and sun-dried tomatoes

4.95

hawaiian

ham and pineapple

4.65

diovola

ham, salami, pepperoni and jalapenos

3.95

fiorentina (v)

spinach, olives, capers, parmesan and an egg

4.55

parma ham & rocket

with baby mozzarella

4.55

seafood

with squid, mussels and prawns

4.55

pepperoni

with red onion and fresh peppers

4.55

ham & mushroom

with honey roast ham

8.45

goats cheese and pine nuts (v)*

with spinach

8.45

pizza italiano (v)*

tomato, italian mozzarella, garlic, pesto and basil

8.45

mexican chicken

with onions, peppers and jalapenos

8.45

8.45

mexican

nachos (v)

main course sized nachos with toasted tortilla chips topped with your choice

8.45

of beef chilli, veg chilli or mexican chicken, served with melted cheese, iceberg

8.45

lettuce, sour cream, guacamole, paprika and jalapenos

8.45

chilli (v)

bowl of chilli served with our special rice and sour cream; beef or veg

8.45

cajun chicken

pan fried marinated chicken served on mexican rice with a side salad

8.45

cajun vegetables (v)

pan fried marinated vegetables served on mexican rice with a side salad

8.45

cajun salmon

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

9.95

fajitas

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

10.95

- vegetable (v)

10.95

burritos

two large tortillas made into a parcel with the filling of your choice with cheese, refried beans, roasted peppers and coriander, baked in the oven and served with sour cream, guacamole, salsa, and a choice of rice or salad

- beef chilli

8.45

- chicken

8.45

- roasted vegetables & olives (v)

8.45

- mexican chicken

8.45

enchiladas

'mexican cannelloni' baked in the oven topped with homemade bravas sauce and cheese, served with rice or salad

- goats cheese, peppers & olives (v)*

8.45

- chicken and asparagus*

8.45

- seafood*

8.45

taquitos

two large tortillas rolled with coriander, 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

8.45

- roasted vegetables (v)

8.45

side orders

wedges (v)

potato wedges deep fried, served with garlic dip

2.95

wedges with cheese (v)

as above with melted cheese on top

3.45

wedges bravas (v)*

with spicy sauce

3.45

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 and black olives marinated in olive oil, with balsamic vinaigrette

2.95

bread of the day (v)

speciality bread served with balsamic vinaigrette and olive oil

1.20

mixed olives & feta with balsamic vinaigrette (v)

3.65

puddings

served hot or cold with cream or ice cream

hot chocolate fudge cake

4.45

pecan pie*

4.45

baked cheese cake with raspberry coulis

4.45

warm hazelnut & chocolate crêpes*

4.45

profiteroles

4.45

banoffee pie*

4.45

sticky toffee pudding*

4.45