

WELCOME TO THIRTY THREE HAVEN ROAD

Husband & wife Keith & Sarah established Thirty Three Restaurant in 2006, with a unique atmosphere that comes from our passion for customer service & great food.

Representing Dorset's finest foods, offering the perfect eating out experience, along with a fabulous range of entertainment Fridays & Saturdays.

Head Chef Alan Breese and Sous Chef Andras Veres, have a wide range of experience between them. Striving to source all ingredients locally, our lamb & beef from Bridport, fish from Poole Bay, Dorset grown vegetables

**The A la Carte menu is available ALL DAY
GLUTEN FREE MENU AVAILABLE**

OPENING HOURS: TUESDAY – SUNDAY FROM 9.30am MONDAY - closed

ALL YOU CAN EAT CURRY NIGHT on **TUESDAY** offers a popular alternative for £10 pp
gluten free (A la Carte also available)

SUNDAY CARVERY- Giving you a choice of three roasts for £9.95 (Gluten free available)
Both occasions giving our customers the chance to interact & talk to the chefs personally

Our live music on Friday & Saturday nights adds to the THIRTY THREE EXPERIENCE

2 FOR £10 CHOOSE ANY COMBINATION FROM OUR 2 FOR £10 MENU
AVAILABLE TUESDAY – FRIDAY 12 -6pm SATURDAY 12 -5pm

PRIVATE HIRE IS AVAILABLE AND OUR CONSERVATORY SEATS 30. IT IS ALSO AVAILABLE FOR MEETINGS
WE CAN PROVIDE A VARIETY OF MENUS TO SUIT YOUR BUDGET, FROM BUFFETS TO FORMAL DINNER PARTIES

Dress code: Smart casual

Please note 10% service charge is added to parties of 8 or more

WHILE YOU DECIDE

Basket of home baked breads & oils £3.50
Anchovies marinated in garlic & wine, home baked bread & pesto £3.95

STARTERS

SOUP OF THE DAY, CRUSTY BREAD £5.75

RETRO PRAWN COCKTAIL £7.25
SPICED TIGER PRAWN SKEWER

SEARED LYME BAY SCALLOPS, CURRIED PARSNIP PUREE, £7.50
CHORIZO & GRAIN MUSTARD DRESSING

HOME SMOKED HALIBUT £7.50
WITH WHOLEGRAIN MUSTARD DRESSING, CUCUMBER SALAD

SLOW BAKED PLUM TOMATOES WITH ROSARY GOATS CHEESE £6.50
ROCKET SALAD WITH BASIL DRESSING

FLASH FRIED BREAST OF PIGEON, CREAMED WILD MUSHROOMS, £6.95
CRISP BACON & BEETROOT

DUCK LIVER & PLUM PARFAIT £6.95
TOAST & RED ONION MARMALADE

CORNISH SQUID, AUBERGINE CONFIT & RED PEPPER DRESSING £7.95

MAIN COURSE

GRILLED ANGUS FILLET STEAK, HANDCUT CHIPS & FIELD MUSHROOM £22.00

DIANE or PINK PEPPERCORN SAUCE £2.95

HAND CUT 100z SIRLOIN STEAK £ 18.50
ROCKET & RED ONION SALAD, HANDCUT CHIPS

SEARED LAMBS LIVER & BACON, HERB MASH, FRESH ONION RINGS £16.95
& MARKET VEGETABLES

SLOW BRAISED SHOULDER of BRIDPORT LAMB, £17.50
REDCURRANT CRUMBLE, CARAMALISED CARROTS, PAN ROASTED GRAVY

OPEN FREE RANGE CHICKEN PIE, FRESH MARKET VEGETABLES £12.50

PAN ROASTED FREE RANGE CHICKEN BREAST FILLED WITH SPINACH, £ 14.95
DORSET BLUE VINNEY, SHALLOT CREAM & SALT & PEPPER POTATO STACK

**PAN FRIED FILLET of SEABASS WITH A BRIDPORT CRAB & HERB FISHCAKE, £17.25
SAMPHIRE, ORGANIC CARROT BUTTER SAUCE**

**THIRTY THREE'S BEER BATTERED HADDOCK FILLET & HAND CUT CHIPS, £11.85
MINTED PEA PUREE & HOMEMADE TARTARE SAUCE**

**SLOW BAKED PLUM TOMATOES WITH ROSARY GOATS CHEESE, £ 11.50
ROCKET SALAD, BASIL DRESSING**

WILD MUSHROOM & SPINACH LINGUINI £12.95

COURGETTE & HERB RISSOTTO £10.50

**ON THE SIDE: Chefs seasonal vegetables £3.50 - buttered spinach £3.00 - dressed salad £3.00 –
creamy mash, hand cut chips, saute or buttered new potatoes £3.50**

DESSERTS £5.60

All freshly made on the premises

LEMON & STEM GINGER CRÈME BRULEE

CHAMPAGNE & CRANBERRY TRIFLE

**HONEY ROASTED PEACHES, RASPBERRY SORBET
& CHANTILLY CREAM**

CHOCOLATE BROWNIE WITH WHITE CHOCOLATE SAUCE

ENGLISH BLUEBERRY & VANILLA CHEESECAKE

SELECTION OF NEW FOREST ICE CREAM £5.25

**SELECTION OF DORSET & THE SOUTH WEST CHEESES, £7.25
BISCUITS & CHUTNEY**

**Dessert wine by the glass
Taylors vintage port
Cruz white port served chilled**

**bottle
50ml glass
50ml glass**

