



Dinner Menu

Restaurant Menu Example

Starter's

Smoked haddock & spring onion fishcake
with tartare sauce & lemon

Brussels paté
with red onion chutney & toasted brioche

Chefs' homemade soup
vegetable

Main

Braised Westcountry beef
with creamed potatoes broccoli florets
& glazed carrots

Pan-fried chicken breast
with a creamy mushroom & brandy sauce
lyonnaise potatoes, whole green beans &
glazed carrots

Tempura battered cod fillet
with tartare sauce, chips, peas lemon

Vegetarian:
Vegetable lasagne with seasonal salad

Dessert's

Cream-filled chocolate profiteroles

Lemon posset with a shortbread biscuit

Bakewell tart with custard

Please inform your Waiter/Waitress if you do not require Sauces or Butter on your meal or require more information regarding the allergens in our food

If you have food allergies or intolerances, please ask about our ingredients before you order. However, we can't guarantee that our food or drinks are free from traces of allergens. Vegetarian (V), vegan (VE), gluten-free (GF), dairy-free (DF).