



THE ELIZABETH

SIDMOUTH

SAMPLE MENU

Starters £7

Homemade soup of the day (vg)

Beef brisket & thyme spring rolls, root vegetable coleslaw, mustard mayonnaise

Cray fish cocktail, romaine lettuce, marie rose sauce (gf)

KFC cauliflower, baby leaf, sweet chilli sauce

Main Courses £15

Traditional beer battered fish & chunky chips, homemade tartare sauce

Panko breaded chicken schnitzel, Cajun potato wedges, chunky tomato salsa

Honey roast ham, bubble & squeak, Dijon & honey cream (gf)

Root vegetable & wild mushroom cottage pie, red wine & thyme (gf) (vg)

Desserts £6.5

Lemon syllabub, port stewed plums

Apple and cherry pie, custard

Chocolate orange sundae, mandarin segments, chocolate ice cream, chocolate sauce

Baboo gelato ice cream selection – 2 scoops £4.5, 3 scoops £6.5:

Vanilla, chocolate, honeycomb, salted caramel, mango or blackcurrant sorbet

A selection of west country cheese & biscuits £9

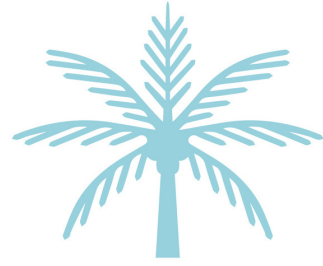
Glastonbury twanger cheddar, somerset brie, devon blue, rustic biscuits, chutney

Dinner, Bed & Breakfast guests have 3 courses included

If you have any allergies or dietary requirements, please speak to our team

(vg) vegan or vegan alternative available – (v) vegetarian

(gf) gluten free or gluten free option available



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Starters £7

Homemade soup of the day (vg)

Carpaccio of heritage tomatoes, basil syrup, feta cheese, spanish olives (gf)(vg)

West Country scallops, morney sauce, herb and sourdough crumb

Panko breaded crispy duck bon bon, stir fried vegetables, hoisin sauce

Main Courses £15

Pan seared rump steak, chimichurri, garlic mushrooms, chunky chips (gf)

Grilled South Coast hake fillet, saffron & clam risotto, buttered samphire (gf)

Braised venison, dauphinoise potatoes, smoked bacon & pearl onion jus (gf)

Satay spinach & sweet potato curry, wild rice, naan bread (gf) (vg)

Desserts £6.5

Mixed berry flan, creme patissiere, whipped cream

Homemade fruit crumble, custard

Coffee banoffee sundae, fresh banana, coffee ice cream, digestive crumb, toffee sauce

Baboo gelato ice cream selection – 2 scoops £4.5, 3 scoops £6.5:

Vanilla, chocolate, honeycomb, salted caramel, mango or blackcurrant sorbet

A selection of west country cheese & biscuits £9

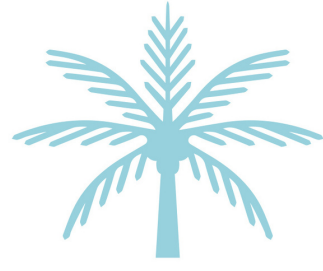
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Starters £7

Homemade soup of the day (vg)

Red beetroot & thyme terrine, walnut brittle, toasted sourdough (vg)

Smoked salmon salad, chimichurri, wild rocket, salmon pearls (gf)

Pulled chicken pakora, Asian slaw, mango chutney

Main Courses £15

Roast sirloin of beef, Yorkshire pudding, roast potatoes, pan jus (gf)

Roast loin of pork, crispy crackling, apple puree, roast potatoes, pan jus (gf)

Pan fried South Coast gurnard fillet, sauté potatoes, pecan & maple dressing (gf)

Plant based chicken, cranberry, sage & onion wellington, vegetable gravy, roast potatoes (vg)

Desserts £6.5

White chocolate and raspberry crème brûlée, shortbread biscuit

Lemon and blueberry sponge, sauce anglaise

Strawberry and vanilla shortbread sundae, shortbread pieces, fresh strawberries, vanilla ice cream, strawberry sauce, whipped cream

Baboo gelato ice cream selection – 2 scoops £4.5, 3 scoops £6.5:

Vanilla, chocolate, honeycomb, salted caramel, mango or blackcurrant sorbet

A selection of west country cheese & biscuits £9

Glastonbury twanger cheddar, somerset brie, devon blue, rustic biscuits, chutney

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