

Dinner @ Widemouth

STARTERS

HALLOUMI FRIES £8.50 (GF,V)

With tzatziki sauce , maple syrup & pomegranate

SALT & PEPPER CHAR SUI RIBS £10.95
(DF, GF)

Marinated Asian ribs with pickled red cabbage slaw

GAMBAS PIL PIL £11.50

*King prawns in a spicy tomato & chorizo sauce , served with toasted
ciabatta*

FIERY MARINATED CHICKEN WINGS £10.95
(GF,DF)

Crispy skin chicken wings in our homemade Peri Peri sauce

CREAMY GARLIC MUSHROOM BRUSCHETTA £7.50
(V)

Toasted ciabatta bread topped with creamy garlic mushrooms

HOMEMADE FOCACCIA & OLIVES (V,VE) £8.50

MAIN COURSE

BEEF RIBEYE 10OZ £25.95 (GF, DF)

GF no onion ring

Served with double cooked fries , salad garnish & an onion ring

BEEF SIRLOIN 8OZ £22.50 (GF,DF)

GF no onion ring

Served with double cooked fries , salad garnish & an onion ring

WIDEMOUTH MANOR'S 100% BEEF BURGER £18.95

Served with double cooked fries , lettuce , tomato , our own burger sauce & bacon jam (DF)

BBQ CHICKEN MELT £16.95 (GF)

Served with double cooked fries & salad garnish

POSH FISH AND CHIPS £17.50

Tempura seabass, mint pea purée , tartare sauce & homemade fries

TERIYAKI CRISPY SKIN SALMON £19.95 (DF)

With coconut and lime rice , pak Choi and tender stem broccoli

VEGAN GOAN CURRY £15.95 (GF,DF, V,VE)

Lightly spiced coconut curry , with a vegetable gyoza and lime rice

FULL RACK OF BBQ RIBS £19.95 (GF,DF)

With double cooked fries & asian slaw

CHARGRILLED CHICKEN CAESER £15.95

Baby gem lettuce , rosemary crotons , bacon, chive & our caesar dressing

GREEK SALAD £13.95 (GF,DF,V,VE)

Mediterranean salad with feta , olives , tomato and a garlic & lemon dressing

Dessert

WIDEMOUTH MANOR'S STICKY TOFFEE PUDDING £11.95 (V)

Our sticky toffee pudding with honeycomb ice cream & salted toffee sauce

RASPBERRY CHEESECAKE £10.95

Red fruits & raspberry sorbet

WIDEMOUTH MANOR'S BAKED ALASKA £9.50 (GF, V)

Our version of the classic baked Alaska

CHOCOLATE ORANGE TORTE £9.95

With Cornish clotted cream and candied orange

SELECTION OF ICE CREAM & SORBET £9.95 (GF)

Trio of ice cream & sorbet with berry coulis & red fruits