



DAIRY FREE MENU

SEASONAL INGREDIENTS CLASSIC DISHES MODERN FLAVOURS

STARTERS

Chef's Soup of the Day 6.95
bread roll (ask server)

Heirloom Tomato Salad **VE** 9.25
tomato consommé

Dim Sum Mixed Starter **VE** 7.95
spiced onions, poppadoms

Bloody Mary Prawn Cocktail 7.95
spicy marie rose sauce, bloomer bread

Melon and Soft Fruit **VE** 7.95
sorbet, consommé

Crispy Tempura
Chicken 8.95 | **Vegetable** 8.50 **V**
sweet chilli sauce, garlic mayonnaise

MAINS

Braised Feather Blade of Beef 19.95
creamed potatoes, market vegetables, red cabbage, peppercorn sauce

Roast Cauliflower Steak **VE** 18.95
greek hummus, toasted chickpeas

Miso Cod Pho 20.95
miso broth, rice noodles, coriander, chillies

Spaghetti Al Pomodoro **VE** 16.95
pangrattato

Breaded Haddock and Chips 17.50
tartare sauce, mushy peas, lemon

Buttermilk Chick'N Burger **VE** 18.95
lettuce, cheese, mayo

Goan Fish Curry 19.95
aromatic rice, tomato and coconut-based sauce, locally sourced fish, mini poppadoms, spiced onions

FROM THE GRILL

all served with fries, onion rings, grilled tomato and mushroom

Chargrilled 8oz Fillet Steak 38.95

Chargrilled 6oz Sirloin Steak 32.95

Chargrilled Butterfly Breast of Chicken 19.95

Add Sauce 3.50
red wine jus

DESSERTS

Chocolate Clementine Delice **VE** 8.95
vanilla ice cream

Mango Cheesecake **VE** 8.95
coconut ice cream

Sticky Toffee Pudding **VE** 8.95
vanilla ice cream

Trio of Vanilla Ice Cream **VE** 8.25
raspberry ice cream

GOOD FOOD CREATES GREAT MEMORIES

A decorative geometric frame in a light gold color, consisting of two mirrored chevron-like shapes pointing towards each other, with horizontal lines extending from their sides.

the

MILESTONE



FITZSIMMONS GROUP
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