

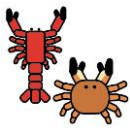
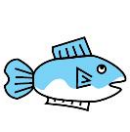










## DISHERS AND THEIR ALLERGEN CONTENT – The Sodbury Steakhouse - Autumn/Winter 2019 - Evening Menu

DISHERS														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
“Olives et al” marinated, stuffed and pitted olives (v)														
Baked breads, olive oil and balsamic vinegar v		✓												✓
Garlic ciabatta (v)		✓					✓							
Garlic ciabatta with cheese (v)		✓					✓							
Crispy tortilla nachos, tomato arrabbiata sauce, cheddar and sour cream (v)		✓					✓							
Crispy tortilla nachos, tomato arrabbiata sauce, cheddar and sour cream WITH BEEF CHILLI		✓					✓							
Soup of the day, ciabatta wedges and butter		✓					✓							
Crispy mozzarella in a herb & pepper crust with a rich tomato chutney (v)		✓		✓			✓							✓
THE MEAT BOARD SHARER Pigs in blankets, southern fried chicken bites, bacon mac 'n' cheese, beer battered onion rings, beef chilli nachos, pickles and breads		✓		✓			✓							✓

Goats' cheese mousse with a red pesto crumb, nachos, pepper dressing (v)		✓					✓			✓				
Creamy garlic & pepper mushrooms, toasted ciabatta and crumbled stilton cheese (v)		✓					✓							
Chicken liver, pancetta & smoked garlic pâté, bacon jam and Melba toast		✓					✓							✓
1/2 Rack of Louisiana style ribs, dry rubbed, slow roasted, with a BBQ bourbon glaze														✓

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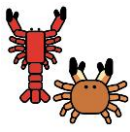
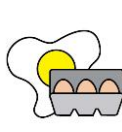
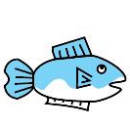







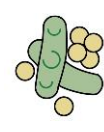

Submitted by:  
A. Cody

Checked by: B. Ashley-Rogers





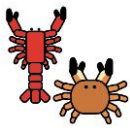
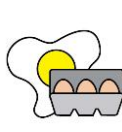
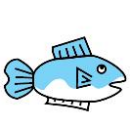





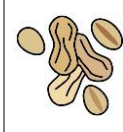

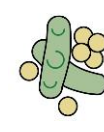

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## DISHES AND THEIR ALLERGEN CONTENT – The Sodbury Steakhouse - Autumn/Winter 2019 - Evening Menu

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
TOURNEDOS ROSSINI 8oz fillet steak served on a brioche crouton with pâté and finished with a rich Madeira wine sauce		✓					✓							
8OZ "FLAT IRON" STEAK		✓					✓							
8OZ OR 16OZ RUMP STEAK		✓					✓							
12OZ OR 24OZ RIB-EYE STEAK		✓					✓							
10OZ OR 20OZ SIRLOIN STEAK		✓					✓							
8OZ FILLET STEAK		✓					✓							
"SMOKEHOUSE" RUB														
18OZ CHATEAUBRIAND		✓					✓							
42OZ "PICANHA" RUMP CAP		✓					✓							
ROSEMARY & GARLIC 24OZ PORTERHOUSE STEAK		✓					✓							



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Full rack of "Louisiana" ribs, dry rubbed, slow roasted, with a BBQ bourbon glaze, seasoned chips														✓
Beer-battered cod, with peas, tartare sauce and seasoned chips		✓		✓	✓		✓							✓
Shin of beef in a shallot & mushroom sauce with smoked garlic tagliatelle		✓		✓			✓							✓
Chargrilled 10oz gammon steak, butter roasted open mushroom, garlic & rosemary grilled tomato, fried eggs and seasoned chips				✓			✓							
Creamy leek, brie & shallot tagliatelle, served with garlic bread (v)		✓		✓			✓							✓
Southern style chicken bites, nachos, mac 'n' cheese, smoked cheddar & peppercorn sauce		✓		✓			✓							
Pan-seared halibut fillet, Provençal ragu, butter roasted new potatoes					✓		✓							
Chicken breast, chorizo & spinach on a bed of roasted onion risotto, tender-stem broccoli and a Madeira jus	✓						✓							✓
Risotto of the day, served with garlic bread (v)		✓					✓							

MAC & CHEESE Classic		✓		✓			✓							
MAC & CHEESE Bacon		✓		✓			✓							
MAC & CHEESE Pulled Pork		✓		✓			✓							
Onion rings		✓		✓										
Coleslaw				✓			✓							
Side Salad		✓							✓					✓
Sweet Potato Fries		✓												
Seasoned Chips														
Cheesy Chips							✓							
Garlic Bread		✓					✓							
Cheesy Garlic Bread		✓					✓							
Seasonal Vegetables														

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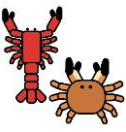
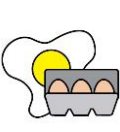
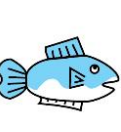




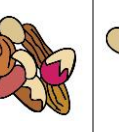

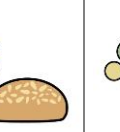
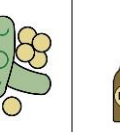

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Chocolate fudge cake				✓			✓			✓				
Crumble of the day							✓			✓				
Blackberry frangipane		✓		✓			✓			✓			✓	
Pecan pie		✓		✓			✓			✓	✓		✓	
Cheesecake of the day		✓					✓							
Sticky toffee pudding		✓		✓			✓						✓	
ICE CREAM														
Vanilla							✓							
Choc Fudge		✓		✓			✓						✓	
Pistachio							✓			✓			✓	
Clotted Cream Vanilla							✓							

Salted Caramel Crunch							✓							
Lemon Sorbet														
Raspberry Sorbet														

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