



Prifysgol Cymru  
Y Drindod Dewi Sant  
University of Wales  
Trinity Saint David

200  
1822 - 2022

# Food & Beverage Operations

## BMIH4002

### Week 3

*Man Geni Addysg Uwch yng Nghymru*  
*Where Higher Education Began in Wales*

[www.uwtsd.ac.uk](http://www.uwtsd.ac.uk)

To report an incident use the Formal Student Complaint Form

# Non-Academic Misconduct

## Covers:

Actions which cause actual or potential distress or harm to others;  
Actions which cause actual or potential damage to property of others;  
Actions which may prevent or disrupt the normal functioning of the University;  
Actions which may cause reputational damage to the University as a result of the misconduct of the alleged perpetrator;  
Actions which impede or interfere with the pursuance of work/ study of University members, or impact on normal operations of the University;  
Breaches of the University's Student Code of Conduct.

Harassment

Bullying

Victimisation

Hate Crimes

Sexual  
Misconduct

Antisocial  
Behaviour

Damage to  
Property

<https://www.uwtsd.ac.uk/media/uwtsd-website/content-assets/documents/student-experience/UWTSD-Student-Code-of-conduct-2021.pdf>

# UWTSD STUDENT CODE OF CONDUCT

## This document sets out the standards of conduct that are expected of students at UWTSD.

UWTSD expects its students to conduct themselves in a manner that does not bring the reputation of the University into disrepute. Where a student's conduct does not meet the expectations outlined in the Student Code of Conduct, the University **Non-Academic Misconduct Policy may be applied**. Examples of conduct that may breach this code of conduct can be found in the Non-Academic Misconduct Policy.

The University seeks to provide a safe and inclusive environment for all students, and therefore it takes breaches of this code of conduct seriously. If you are experiencing behaviour that contradicts this code of conduct, (e.g. harassment, sexual misconduct, bullying through social media), please report the allegations to the University as outlined in the Non-Academic Misconduct Policy. The University will look to provide support to you as appropriate through its procedures (this may include offers of mental health support and/or referral to external support).

### Professionalism

- It is expected that you act in an honest way and that you will abide by the law.
- You should familiarise yourself with and adhere to approved University policies and regulations.
- Attend and engage with your programme of study and proactively seek support when needed as outlined in the **Student Charter**.
- Where applicable, adhere to relevant professional standards relating to personal and professional conduct. See also the University **Fitness to Practise Policy**.
- Where applicable, adhere to relevant professional, statutory, regulatory body expectations and requirements to protect present and future patients, service users or clients at all time. See also the University **Fitness to Practise Policy**.

### Caring for each other

- You should recognise everyone is an equal member of the community whether teacher, student, administrator, cleaner or security worker. Everyone should be extended the same respect and support.
- It is expected that you should not be judgemental about others – not blame or stigmatise groups or individuals, for example, if they should become unwell with Covid-19 or are not able to follow all protective behaviours due to reasons of disability or medical exemption.
- You are expected to help your fellow students whether on campus, online or in halls, without posing a risk to yourself, especially if they are in difficulties or don't understand procedures. For example, you can offer help by directing your fellow student to the appropriate support service (e.g. the **Hwb** or **Student Services**).

### Representing the University

- You are an ambassador for the University at all times. The University expects that you will act responsibly and respectfully both within the local community and when away from the local environment (for example, whilst on study abroad, field trips or placements, or when representing the University in sporting events).
- You should show good sportsmanship whilst representing the University in sporting events.
- When visiting off-campus locations for events, you should treat the facilities at the location you are visiting, as well as any transport that has been arranged to get you to your location, appropriately and with due consideration for others.
- You should behave in a manner which upholds the good reputation of the University, including whilst off-campus for sporting or social events associated with the University.

### Respect for the University Environment

- You should treat University buildings, property and facilities with respect and refrain from conduct which may damage the University environment.
- You should ensure that any UWTSD equipment or facilities are used appropriately and with due consideration for others (e.g. shared computers or equipment, **IT Acceptable Use Policy**).
- You should show respect for the campus environment (for example by disposing of litter appropriately).
- You should make yourself aware of the health and safety arrangements at the University (for example, the **University Smoking Policy**).
- It is expected that you have your student ID card with you while you are on campus and access University facilities.

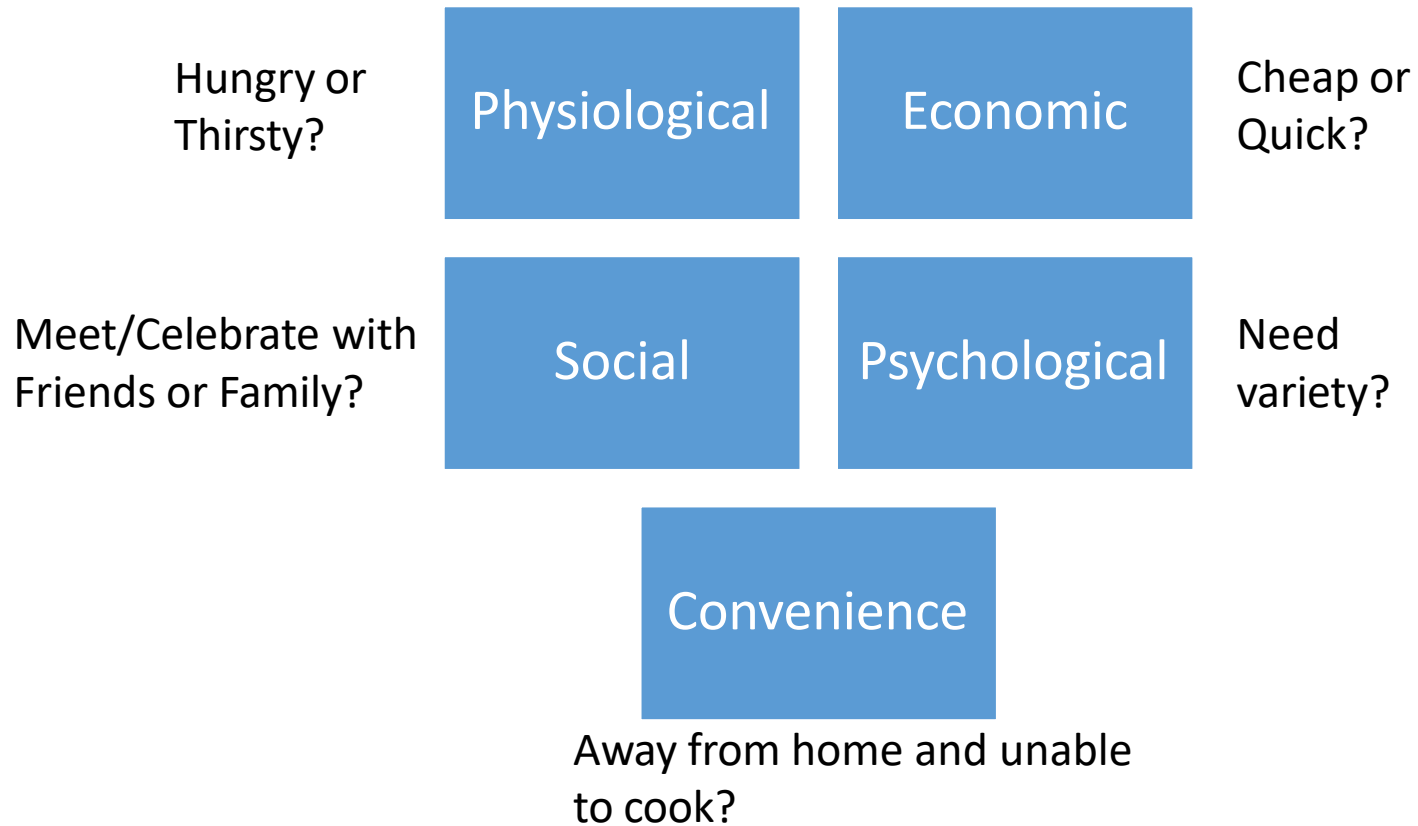
### Respect for Others

- It is expected that you act responsibly and courteously towards others.
- You should recognise the importance and value of equality and diversity in the University community by treating all members of the University with dignity and respect both in person and through alternative means (including but not limited to email, social media, instant messaging and texting) so that they do not feel as though they are being harassed or bullied.
- You should conduct yourself in a manner that does not harm or does not have the potential to harm others. This includes refraining from:
  - Abusive or unreasonable conduct e.g. acts of bullying or harassment; including harassment related to the protected characteristics
  - Physical misconduct e.g. punching, kicking, slapping, biting, pushing or shoving;
  - Sexual misconduct (see **Non-Academic Misconduct Policy**);
  - Threats of injury or violence upon others;
  - Activities which may constitute a hate crime;
  - Activities related to the incitement of, or participation in, acts of terrorism;
  - Activities that wilfully and deliberately spread misinformation;
  - Activities which foster blame narratives (i.e. apportioning blame without factual basis).
- Respecting the right of others to hold opinions that are different to your own. The University encourages respectful discourse and discussion. Where there are disagreements or debate, it is expected that students use appropriate language at all times including respecting protected characteristics.

### Respect for the community

- It is expected that you consult and follow current government guidance and University advice, guidance and regulations relating to Covid-19 including the need to quarantine, self-isolate, social distancing requirements or reporting for contact tracing.
- It is expected that you will follow all health and safety practices required or recommended by health professionals such as frequent hand-washing and hand sanitisation.
- It is expected that you adhere to University policies relating to the wearing of face masks.
- It is expected that you behave responsibly within the wider community in which the University operates and follow any local guidelines.

# Customer Needs



(Cousins and Weekes, 2020)

# Service Method vs Style

"**Service style**" and "**service methods**" are both terms used in the context of hospitality and food service industries.

**Service style** refers to the way food is presented and served to guests. There are several common service styles, including buffet, family-style, plated, and French service. Each style has its own unique characteristics and involves different levels of guest interaction and involvement.

**Service methods** on the other hand, refer to the techniques and practices used by service staff to provide high-quality service to guests. Service methods include things like greeting guests, taking orders, serving food and drinks, clearing tables, and handling payments. Effective service methods are essential for creating a positive guest experience and building customer loyalty.

# Service methods

**Table 1.6** Simple categorisation of the customer processes in food and beverage service

| Service method                        | Service area                          | Ordering/selection                 | Service                           | Dining/consumption                   | Clearing             |
|---------------------------------------|---------------------------------------|------------------------------------|-----------------------------------|--------------------------------------|----------------------|
| <b>Table service</b>                  | Customer enters and is seated         | From menu                          | By staff to customer              | At laid cover                        | By staff             |
| <b>Assisted service</b>               | Customer enters and is usually seated | From menu, buffet or passed trays  | Combination of staff and customer | Usually at laid cover                | By staff             |
| <b>Self-service</b>                   | Customer enters                       | Customer selects items onto a tray | Customer carries                  | Dining area or takeaway              | Various              |
| <b>Single point service</b>           | Customer enters                       | Orders at single point             | Customer carries                  | Dining area or takeaway              | Various              |
| <b>Specialised or in situ service</b> | Where the customer is located         | From menu or predetermined         | Brought to the customer           | Served where the customer is located | By staff or customer |

(Cousins and Weekes, 2020)



# MICHELIN STAR

Coveted by many chefs but bestowed upon only to an excellent few.  
Getting a star (or three) could change the fate of a restaurant.



High quality  
cooking,  
worth a stop



Excellent cooking,  
worth a detour



Exceptional  
cuisine, worth a  
special journey

# What do the rosettes mean?

**1 Rosette:** These restaurants achieve standards that stand out in their local area. They serve food prepared with care, understanding and skill, using good quality ingredients. The same expectations apply to hotel restaurants, where guests can eat in with confidence and a sense of anticipation. Around 50% of restaurants/hotels within our AA Restaurant Guide have one Rosette. 

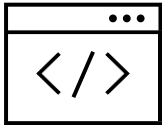
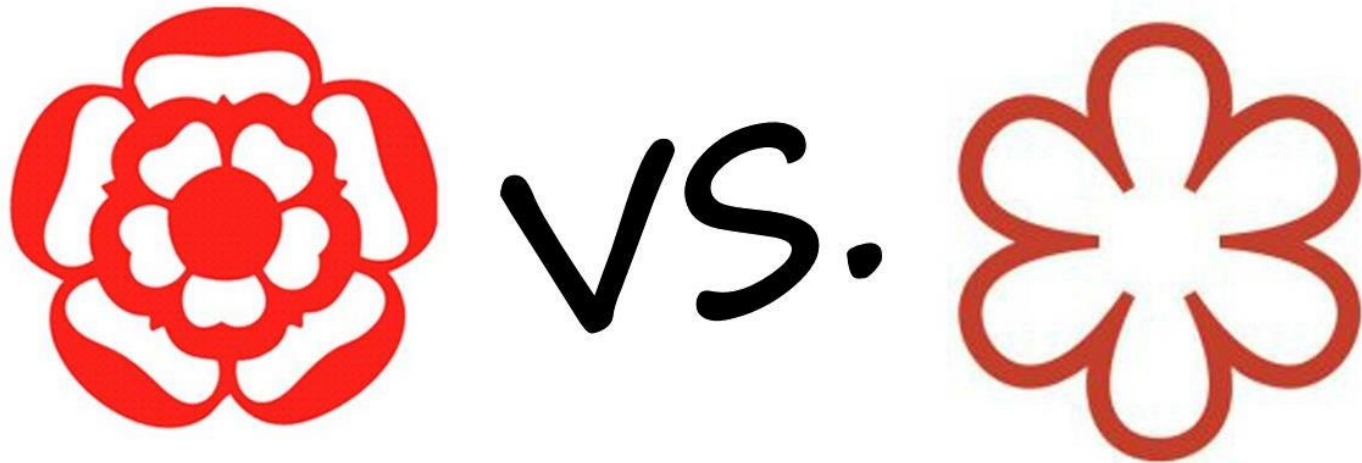
**2 Rosettes:** Excellent restaurants that aim for and achieve higher standards and better consistency. A greater precision is apparent in the cooking, and there will be obvious attention to the selection of quality ingredients. Around 40% of restaurants/hotels within our AA Restaurant Guide have two Rosettes. 

**3 Rosettes:** Outstanding restaurants that achieve standards that demand recognition well beyond their local area. The cooking is underpinned by the selection and sympathetic treatment of the highest quality ingredients. Timing, seasoning and the judgment of flavour combinations will be consistently excellent. These virtues tend to be supported by other elements, such as intuitive service and a well-chosen wine list. Around 10% of the restaurants/hotels within the AA Restaurant Guide have three Rosettes and above. 

**4 Rosettes:** Among the top restaurants in the UK, where the cooking demands national recognition. These restaurants exhibit intense ambition, a passion for excellence, superb technical skills, and remarkable consistency. They will combine appreciation of culinary traditions with a passionate desire for further exploration and improvement. There are very few restaurants with four AA Rosettes. 

**5 Rosettes:** The pinnacle, where cooking compares with the best in the world. These restaurants have highly individual voices, exhibit breathtaking culinary skills, and set standards to which others aspire to, yet few achieve. 

# Which is best?



[Michelin VS AA](#)

# Assignment 1: Student Journal

**Title: Skill Requirements for Service Improvement in Restaurants**

## **Assignment: Student Journal**

The purpose of this assignment is to explore and analyse the essential skills required to enhance service quality in the restaurant industry. As future professionals in the field of hospitality and service management, you will be tasked with identifying and discussing key skills that are vital for improving customer service in restaurants.

### **Task:**

- Choose two different types of restaurants and choose one job role they both have (or similar).
- Research and evaluate the skills required for a specific job role in the restaurant industry.
- See the Module Handbook for Guidance specific to this assessment.

# Assignment 1: Student Journal

You must reference your work accordingly, by providing both in-text citations and a reference list containing a minimum of 8 references at the end, which must follow IHM's UWTSD Harvard Referencing Guide (this can also be located on Moodle, under the Module Information tile).

## Microsoft Word settings

Please use:

- Arial Font 12
- Justify Text
- 1.5 line spacing

**Wordcount:** 750 words + - 10%. You must display your wordcount on your cover page.

# Getting started

The assignment's primary objective is to delve into a comprehensive exploration and analysis of the critical skills necessary for elevating service quality within the restaurant industry. In this ever-evolving and highly competitive sector, where customer satisfaction is paramount, it is essential for future professionals pursuing careers in hospitality and service management to understand and emphasize the pivotal skills that can lead to the enhancement of customer service experiences within restaurants.

E.g.;

- **Communication Skills:**
- **Product Knowledge**
- **Time Management**
- **Problem-Solving Abilities**
- **Teamwork:**
- **Adaptability**

# Structuring and reflecting

Organise your essay around your thesis statement, using personal reflections, observations, and experiences to support your argument. Be sure to provide specific examples and anecdotes to illustrate your points.

Use reflective writing techniques throughout your essay to explore your own thought process and reactions to the topic. Ask yourself questions like, "How do my personal experiences shape my understanding of this topic?" or "What assumptions do I have about the required skill set of a Food & Beverage employee, and how do they affect my conclusions?"

Conclude your essay by summarising your main points and reflecting on what you learned from the process of writing the essay. Consider how your understanding of the topic has changed, and what questions or ideas you want to explore further and how you will do so.

# Assignment 1 REMINDER

## Assignment 1 Student Journal 25%

**Deadline:**

**Friday 20<sup>th</sup> of October 2023**

Drafts accepted until:  
Friday 13<sup>th</sup> of October





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# Food & Beverage Operations BMT4002

## Week 3: Menu Planning & Design

*Man Geni Addysg Uwch yng Nghymru  
Where Higher Education Began in Wales*

[www.uwtsd.ac.uk](http://www.uwtsd.ac.uk)

# Week 3:

- Assignment 2
- Types of menus
- Menu engineering
- Menu Guidelines
- Legal factors
- Reference List



# Assignment 2: Menu Engineering

The objective of this assignment is to design a menu for a new restaurant concept of your choice being introduced to the Hotel Trinity Hotel Chain.

## **PART 1: Restaurant Concept**

Provide a brief write-up consisting of 400 words to explaining your restaurant concept, target audience, and the reasoning behind your menu choices.

## **Microsoft Word settings**

Please use:

- Arial Font 12
- Justify Text
- 1.5 line spacing

Marks Available: 40 Marks

You must reference your work accordingly, by providing both in-text citations and a reference list containing a minimum of 10 references at the end, which must follow IHM's UWTSD Harvard Referencing Guide (this can also be located on Moodle, under the Module Information tile).

# Assignment 2: Menu Engineering

## PART 2: Menu Design

Your menu should include a range of dishes that reflect the restaurant's theme and target audience. You should consider the following factors when designing your menu:

- **Food and Beverage Selection:** Choose a variety of starters, mains, desserts, and beverages that reflect the theme and style of the restaurant.
- **Pricing Strategy:** Determine the prices for each item on the menu based on factors such as competitors pricing. Consider how the pricing strategy will affect the restaurant's target audience.
- **Nutrition and Special Dietary Requirements:** Ensure that your menu includes options for customers with special dietary requirements such as vegetarian, gluten-free, and lactose-free. Consider the nutritional content of the dishes and ensure that they align with current health and wellness trends.
- **Menu Layout and Design:** Create a visually appealing menu layout and design that is easy to read and understand. Consider the use of colours, fonts, and images to create a cohesive brand image and theme.
- **Sustainability and Seasonality:** Consider the use of sustainable and seasonal ingredients in your menu. Ensure that the restaurant's operations align with current environmental trends and regulations.

Marks Available: 60 Marks

# Module Assignments & Deadlines

## Assignment 2 Menu Engineering 25%

**Deadline:**

**Friday 10<sup>th</sup> of November 2023**

Drafts accepted until:  
Friday November 3<sup>rd</sup>



# Menus





# What is a menu

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- A list of available food & drinks
- Helps shape your restaurant's identity
- Physical/digital

# Menu types

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- À la carte
- Du Jour
- Cycle
- Static
- Fixed



# A la Carte

Translates as “according to the menu”

According to The Oxford Companion to Food,

"À la carte means that each dish is priced separately, and the customer chooses from the available dishes to make up a meal"

(Davidson, 2014).



## MENU

### STARTERS

|                                                                                       |       |                                                                                               |       |
|---------------------------------------------------------------------------------------|-------|-----------------------------------------------------------------------------------------------|-------|
| Gloucester Old Spot Ham Hock & Autumn Vegetable Terrine Piccalilli Sultana Toast (DF) | £9.50 | Oak Smoked Scottish Salmon & Newlewyn Crab Risotto, Water Chestnuts, Chive Crème Fraîche (GF) | £8.50 |
| Brioche, Pancetta & Wiltshire Black Pudding Pudding                                   | £8.00 | Heritage Cauliflower Cheese Soup, Parmesan Croutons (V)                                       | £7.00 |
| Roast Tomato & Basil Soup (Vegan)                                                     | £7.00 |                                                                                               |       |

### CLASSICS

|                                                                                                                                           |        |
|-------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Traditional Beer Battered Haddock Fillet Triple Cooked Chips, Garden Peas & Crunchy Tartar Sauce (DF) (GF Available)                      | £17.50 |
| Homemade 5oz Beef Burger, Tomato Red Onion, Gherkin, Smoked Cheddar Sesame Bap, Onion Rings & Triple Cooked Chips (GF Available)          | £16.50 |
| Homemade Lentil & Beetroot Burger Tomato, Red Onion, Gherkin, Sheese Sesame Bap, Onion Rings & Triple Cooked Chips (Vegan) (GF Available) | £16.50 |
| Poached Gnocchi, Roast Root Vegetables Pesto, Rocket & Parmesan Salad (V) (N)                                                             | £16.50 |

### MAINS

|                                                                                                                                       |        |
|---------------------------------------------------------------------------------------------------------------------------------------|--------|
| Pan Fried Brixham Sea Bass Fillet, Salmon Ravioli, French Bean & Shallot Salad Spinach & Teriyaki Butter Sauces                       | £24.00 |
| Honey Roast Barbury Duck Breast, Flaked Duck Leg Croquette, Celeriac Fondant Sweet Potato Purée, Black Cherry Sauce (DF)              | £24.50 |
| 28 Day Aged, Seared Marlborough 10oz Sirloin Steak, Garlic Mushroom, Grilled Tomato, Onion Rings & Triple Cooked Chips (GF Available) | £28.00 |
| Shallot Tarte Tatin, Grain Mustard Dressing, Pea Shoot & Rocket Salad (V)                                                             | £16.50 |

### DESSERTS

|                                                                    |       |                                                                                    |        |
|--------------------------------------------------------------------|-------|------------------------------------------------------------------------------------|--------|
| Blackberry Cheesecake, Bramley Apple Coulis (V)                    | £7.50 | Sticky Toffee Pudding, Caramel Sauce Bourbon Vanilla Ice Cream (V)                 | £7.50  |
| Pear & Calvados Crème Brûlée Red Cherry Cookies (V) (GF Available) | £7.50 | Selection of Artisan British Cheese, Celery Crackers, Grapes & Shallot Chutney (V) | £11.00 |
| Selection of House Sorbets (Vegan) (GF)                            | £6.50 | Selection of Ice Cream & Sorbet (V) (GF Available)                                 | £6.50  |

Coffee, Tea & Mints £4.50

AFFOGATO £5.50

Espresso & Bourbon Vanilla Bean Ice Cream / Bailey's & Ice Cream

### DESSERT WINE & PORT

|                                                     |       |                                      |       |
|-----------------------------------------------------|-------|--------------------------------------|-------|
| Château Lavignac Sauternes, France (75ml)           | £5.75 | Ferreira Late Bottled Vintage (50ml) | £5.00 |
| Morandé Late Harvest, Sauvignon Blanc, Chile (75ml) | £5.00 | Ferreira Ruby (50ml)                 | £4.00 |

Please ask a member of staff for information on allergens

(V) - Vegetarian (GF) - Gluten Free (DF) - Dairy Free (N) - Contains Nuts Vegan

# Du Jour

- Translates as “of the day”
- Highlight daily specials or focus on fresh/seasonal produce
- Changes frequently



| Week 1                                                               | Monday                                                                                                                               | Tuesday                                                                                                              | Wednesday                                                                                                              | Thursday                                                                                                                     | Friday                                                                                                                                             |
|----------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| Main Meal                                                            | Chicken Goujons<br>Herby Diced Potatoes<br>Or<br>Cheese and Tomato Pasta Bake<br>with Baked Beans and Peas                           | Gammon Ham<br>Mashed Potatoes<br>Or<br>Cheese wheel<br>Mashed Potatoes<br>with Spaghetti Hoops<br>Sweetcorn or Salad | Chicken Breast<br>Whole Potatoes<br>Or<br>Quorn Sausage<br>Whole Potatoes<br>with Carrots or Broccoli & Gravy          | Minced Beef Pie<br>Mash Potatoes<br>Or<br>Quorn Dippers<br>Potatoes<br>with Mixed Vegetables and Peas & Gravy                | Gluten Free<br>Fish Fingers<br>Chipped Potatoes<br>Or<br>Chicago Town Pizza<br>Chipped Potatoes<br>with Sweetcorn or Side Salad                    |
|                                                                      | Filled roll, Sandwiches and Jacket potatoes with choice of Ham, Cheese or Tuna                                                       |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
| Dessert                                                              | Frozen Yoghurt                                                                                                                       | Chocolate & Pear<br>Brownie                                                                                          | Toffee Apple Sponge                                                                                                    | Decorated Jelly                                                                                                              | Artic Roll                                                                                                                                         |
|                                                                      | or Fruit of the day                                                                                                                  |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
| Juice break and water served with every meal. Unlimited 50/50 bread. |                                                                                                                                      |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
|                                                                      |                                                                                                                                      |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
| Week 2                                                               | Monday                                                                                                                               | Tuesday                                                                                                              | Wednesday                                                                                                              | Thursday                                                                                                                     | Friday                                                                                                                                             |
| Main Meal                                                            | Gluten Free Bubble<br>Coated Fish Fingers<br>Potato Puffs<br>Or<br>Veggie Sausage<br>Potato Puffs<br>with Baked Beans<br>Or Broccoli | Chicken & Tomato<br>Pasta Bake<br>Side salad<br>Or<br>Quorn Dippers<br>Mashed Potatoes<br>with Peas or<br>Sweetcorn  | Gluten Free<br>Pork Sausages<br>Potatoes<br>Or<br>Quorn Sausage<br>Potatoes<br>with Carrots and<br>Green Beans & Gravy | Chicken Meatballs<br>in Tomato Sauce &<br>Pasta<br>Or<br>4 Cheese Pizza<br>Potato Wedges<br>With Sweetcorn or<br>Baked Beans | Gluten Free<br>Beefburger in a<br>Open Roll<br>Chipped Potatoes<br>Or<br>Vegan Sausage Roll<br>Chipped Potatoes<br>with Coleslaw and<br>Side Salad |
|                                                                      | Filled roll, Sandwiches and Jacket potatoes with choice of Ham, Cheese or Tuna                                                       |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
| Dessert                                                              | Decorated Angel<br>Delight                                                                                                           | Waffle and<br>Ice Cream                                                                                              | Jelly                                                                                                                  | Jam Sponge and<br>Custard                                                                                                    | Cookie or<br>Fresh Fruit                                                                                                                           |
|                                                                      | or Fruit of the day                                                                                                                  |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |
| Juice break and water served with every meal. Unlimited 50/50 bread. |                                                                                                                                      |                                                                                                                      |                                                                                                                        |                                                                                                                              |                                                                                                                                                    |

# Cycle Menu

- Repeated options over a period of time
- Cost effective
- Specials



# MENU



*=Today's Fish=*

**Check the black board**

FRESH FISH FROM ICELAND  
2,300 ISK

## BURGERS

|                                                                                                                     |           |
|---------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CLASSIC BURGER</b> (130 GRS) .....<br>SALAD, TOMATO, GOUDA CHEESE, CUCUMBER, SOUSA-CHEESE AND<br>HETE MAYO       | 1.650 ISK |
| <b>BACKPACKERS BURGER</b> (120 GRS) .....<br>SALAD, TOMATOES, AVOCADO MIX, CAMEMBERT AND<br>BAY (MAYO) (LAK)        | 1.950 ISK |
| <b>BERNAISE BURGER</b> (120 GRS) .....<br>SALAD, MUSH-ROOMS, GOUDA CHEESE, MCDONALD'S SAUCE                         | 1.750 ISK |
| <b>BBQ BURGER</b> (130 GRS) .....<br>SALAD, ONIONS, SOUSA-CHEESE AND BACKPACKERS BBQ SAUCE                          | 1.850 ISK |
| <b>CHICKEN BURGER</b> .....<br>SALAD, TOMATOES, MCDONALD'S CHICKEN DRESSING, BACON,<br>GOUDA CHEESE SWEET OIL, MAYO | 2.050 ISK |
| <b>BISTRO BURGER</b> (110 GRS) .....<br>CATANIEL, ZED ONION, CAMEMBERT, SALAD, TOMATOES AND<br>BAY (MAYO) (LAK)     | 1.750 ISK |

*Note* All burgers served with potato wedges.  
All burgers can have veggie replace

## SANDWICHES

|                                                                                                         |           |
|---------------------------------------------------------------------------------------------------------|-----------|
| <b>SGD BEEF SANDWICH</b> .....<br>MCDONALD'S BEEF, CATANIEL, ZED ONIONS, CAMEMBERT, PARMAN<br>HAM       | 1.950 ISK |
| <b>BBQ PORK SANDWICH</b> .....<br>MCDONALD'S PORK, SALAD, ONIONS, TOMATOES AND BACKPACKERS<br>BBQ SAUCE | 1.850 ISK |
| <b>CHICKEN SANDWICH</b> .....<br>MCDONALD'S CHICKEN BREAST, MUSH-ROOMS, CAMEMBERT AND<br>MCDONALD'S     | 1.950 ISK |
| <b>BACKPACKERS CLUB</b> .....<br>HAM, MCDONALD'S, BAY AND AVOCADO MIX AND PARMAN                        | 1.750 ISK |

*Note* All sandwiches served with potato wedges.  
All sandwiches can have veggie replace

## VEGETARIANS

|                                                                                                                                                   |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>NAAN VEGGIE PIZZA</b> .....<br>SPINACH GRILLED PEPPER, MUSHROOMS, TOMATOES, CUMY<br>TOMATO SAUCE AND CHEESE                                    | 1.750 ISK |
| <b>VEGGIE BURGER</b> .....<br>HOMEMADE VEGGIE BURGER ON BROWN BREAD, SPINACH,<br>BELL PEPPER AND LIME & HONEY SAUCE. SERVED WITH<br>POTATO WEDGES | 1.750 ISK |
| <b>THAI VEGAN BURGER</b> .....<br>HOMEMADE VEGGIE BURGER WITH AVOCADO MIX AND TOMATO<br>CUMY SAUCE, SERVED WITH HITE AND WEDGES                   | 1.750 ISK |

## BREADS

|                                                                                                             |           |
|-------------------------------------------------------------------------------------------------------------|-----------|
| <b>NAAN CHICKEN PIZZA</b> .....<br>BREADED CHICKEN DRESSING, TOMATOES, CUMY, TOMATO SAUCE<br>AND CHEESE     | 1.700 ISK |
| <b>SMOKED SALMON</b> .....<br>RYE BREAD WITH SALAD, SMOKED SALMON, AVOCADO MIX<br>AND CHILLI DRESSING       | 1.850 ISK |
| <b>NAAN PARMAN PIZZA</b> .....<br>PARMAN HAM, HOMEMADE SAUCE, TOMATOES, MUSHROOMS<br>AND MOZZARELLA         | 1.700 ISK |
| <b>BACON AND GOUDA</b> .....<br>FRIED EGG, BACON, CHEESE AND BROWN ON BREAD. SERVED<br>WITH HITE AND WEDGES | 1.850 ISK |

## SALADS

|                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CESAR SALAD</b> .....<br>ROASTED CHICKEN BREAST, CROSTONS, CHERRY TOMATOES,<br>BACKPACKERS CREAM DRESSING AND PARMAN | 1.950 ISK |
| <b>GREEK SALAD</b> .....<br>ROASTED CHICKEN BREAST, HONEY LIME DRESSING AND<br>HOMEMADE GREEK DRESSING                  | 1.750 ISK |
| <b>SALAD</b> .....<br>CUCUMBERS, CHEESE AND BACKPACKERS CREAM DRESSING                                                  | 1.350 ISK |

## POTATOES

|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>POTATO WEDGES</b> .....<br>WITH HETE MAYO                    | 800 ISK   |
| <b>BACON &amp; CHEESE POTATO WEDGES</b> .....<br>WITH HETE MAYO | 1.050 ISK |
| <b>BBQ &amp; CHEESE POTATO WEDGES</b> .....<br>WITH HETE MAYO   | 1.050 ISK |
| <b>POTATO WEDGES</b> .....<br>WITH TOMATO SAUCE                 | 1.050 ISK |

## Extra

|                                                       |                                                     |                                                                              |                                                     |
|-------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------------------------------|-----------------------------------------------------|
| 400 GRS<br>CAMEMBERT<br>BREAD<br>C-CHEESE<br>DRESSING | 400 ISK<br>300 ISK<br>500 ISK<br>200 ISK<br>500 ISK | AVOCADO MIX<br>SAUCES<br>MCDONALD'S<br>CHICKEN DRESSING<br>SALAD ON THE SIDE | 120 ISK<br>120 ISK<br>120 ISK<br>120 ISK<br>120 ISK |
|-------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------------------------------|-----------------------------------------------------|

## KIDS

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>BURGER</b> .....<br>CHICKEN BURGER WITH POTATO WEDGES                                                 | 1.200 ISK |
| <b>SANDWICH</b> .....<br>WITH HAM, GOUDA CHEESE ON BREAD SERVED WITH<br>POTATO WEDGES                    | 990 ISK   |
| <b>CHICKEN BURGER</b> .....<br>WITH ROASTED CHICKEN BREAST AND GOUDA CHEESE SERVED<br>WITH POTATO WEDGES | 1.350 ISK |
| <b>NAAN PIZZA</b> .....<br>WITH HAM, TOMATO SAUCE AND MOZZARELLA CHEESE                                  | 1.150 ISK |
| <b>SALAD</b> .....<br>WITH CUCUMBERS, CHEESE AND BACKPACKERS CREAM<br>DRESSING                           | 1.350 ISK |

# Static Menu

- Most widely used
- Consistent & dependable menu options
- Design allows for faster service

Activity: What type of menus are the following examples of?

Menu du Jour  
à 14,50 €

Salade Cathare  
ou  
Jambon de Pays

Carroulet Maison  
au Confit de Canard  
ou  
Pièce de Bœuf grillée  
ou  
Steack de Thon

Fromage  
ou  
Dessert du Jour  
ou  
Crème glacée  
à la micheline

MENU du JOUR

\* ENTRÉE + PLAT OU PLAT + DESSERT 9 € 90  
\* ENTRÉE + PLAT + DESSERT 11 € 90

\* Salade Mixte (Salade tomates,  
Jambon, Fromage)

\* Gratinee à l'oignon

\* Faux Filet, Frites

\* Andouillette au Cidre  
Pommes Sautées Persillées

\* Crème Brulée

\* Crêpe chocolat chaud

## APPETIZERS

### Friday's® Pick Three-For-All

This platter of faves is big enough-to-share and customized to order!

**Pick from:** Traditional or Boneless wings with your choice of sauce: Jack™ Championship BBQ, Garlic Parmesan, Classic Buffalo or Inferno

**Pick 2 from the following:** Crispy Green Bean Fries, Fried Mozzarella, Beer Battered Onion Rings, Loaded Potato Skins.

### Buffalo Wings

Go for Boneless or Traditional wings tossed in your choice of flavors ranging from MILD to SPICY. Served with celery and Blue Cheese or Ranch for dipping. Flavors: Jack™ Championship BBQ, Garlic Parmesan, Classic Buffalo or Inferno

### Fried Mozzarella

Hot and gooey inside. Crisp and golden outside. Served with marinara sauce.

### Southwest Chicken Quesadilla

Spicy chicken stuffed in a crispy tortilla with melted Monterey Jack and Cheddar cheeses. Served with roasted salsa, pico de gallo, crisp lettuce, sour cream and hand-chopped cilantro.

### Steak Fries **NEW**

Thick, crisp, main-on potato wedges served with Ranch and Bacon-Baked Cheese dressing for dipping.

### Crispy Green Bean Fries

These crunchy green beans are breaded and deep-fried to a golden brown crust. Served with our Cucumber-Banana Ranch dip—cool, creamy and just a touch spicy.

### Pot Stickers

Chinese pork dumplings steamed, then pan seared and served with Sesame dipping sauce.

### Loaded Potato Skins

Loaded with Cheddar cheese and crisp bacon. Served with sour cream and green onions.

### Sesame Jack® Chicken Strips

Golden brown chicken breast strips coated with crispy Japanese panko breadcrumbs with the extra crunch of toasted sesame seeds and tossed in our famous Jack Daniel's® glaze.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.

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## JACK DANIEL'S® GRILL

### Jack Daniel's® Ribs & Shrimp



### Jack Daniel's® Ribs & Shrimp

Full rack of fall-off-the-bone tender baby back pork ribs. Slow-cooked in-house daily with a generous basting of our Jack Daniel's® sauce, paired with our crispy Cajun-spiced shrimp, seasoned fries and coleslaw.

### Jack Daniel's® Ribs

Slow-cooked and fire-grilled in-house until fall-off-the-bone tender, seasoned with bold spices and basted with Jack Daniel's® glaze. Classically paired up with crispy seasoned fries and coleslaw.

### Jack Daniel's® Chicken & Shrimp

Juicy chicken breast basted with our Jack Daniel's® glaze and paired with our crispy Cajun-spiced shrimp with your choice of two sides.

### Jack Daniel's® Flat Iron®

Agile and hand-cut especially for T.G.I. Friday's®, 8 oz. Black Angus steak, expertly seasoned and glazed with our signature Jack Daniel's® sauce. Served with your choice of two sides.

### Jack Daniel's® Sirloin & Shrimp **NEW**

A generous 10-oz. Black Angus strip-style sirloin and crispy Cajun-spiced shrimp. Served with your choice of two sides.

### Jack Daniel's® Chicken

Two juicy, succulent chicken breasts basted with our signature Jack Daniel's® glaze. Served with your choice of two sides.

### SIGNATURE SIDES

NEW VEGETABLE MEDLEY • MASHED POTATOES  
FRIES • LOADED MASHED POTATOES  
SWEET POTATO FRIES • COLESLAW • ONION RINGS  
BROCCOLI • NEW STEAK FRIES

## BLACK ANGUS STEAKS

T.G.I. FRIDAY'S® BLACK ANGUS STEAKS ARE 100% USDA CHOICE BEEF WITH JUST THE RIGHT BALANCE OF LEAN BEEF AND SUCCULENT MARBLING. CUT TO OUR SPECIFICATIONS AND BLED FOR MAXIMUM FLAVOR, THESE TENDER CUTS ARE PERFECTLY SEASONED AND FIRE-GRILLED TO ORDER. JUST THE WAY YOU LIKE IT.

### 10 oz. Sirloin & Grilled **NEW** Shrimp Scampi\*

Black Angus strip-style sirloin topped with mignon butter and paired with sautéed jumbo butterflied shrimp that's served char broiled and shelled in a flavorful scampi sauce. Served with your choice of two sides.

### Petite Sirloin & **NEW** Half-Rack of Ribs\*

6 oz. Black Angus flat-style cut sirloin steak topped with mignon butter and matched with a half-rack of baby back ribs, slow-cooked in-house until they are "fall-off-the-bone" tender and generously basted with our smoky Jack™ Championship BBQ sauce. Paired with your choice of two sides.

### Flat Iron® **NEW**

8 oz. of very tender beef, this Black Angus steak is flavorful and juicy. Topped with mignon butter and paired with your choice of two sides.

### 10 oz. Sirloin® **NEW**

Sirloin is justifiably America's favorite steak. A lean Black Angus strip-style sirloin topped with mignon butter and paired with your choice of two sides.

### Petite Sirloin & Salmon® **NEW**

6 oz. Black Angus flat-style cut sirloin steak topped with mignon butter and coupled with a 7 oz. fillet of fire-grilled, perfectly seasoned Norwegian salmon. Paired with your choice of two sides.

### New York Strip® **NEW**

Well-seasoned and perfectly tender, we fire-grill our 10 oz. Black Angus New York Strip to your order and top it with mignon butter. Served with choice of two sides.

### SIGNATURE SIDES

NEW VEGETABLE MEDLEY • MASHED POTATOES  
FRIES • LOADED MASHED POTATOES  
SWEET POTATO FRIES • COLESLAW • ONION RINGS  
BROCCOLI • NEW STEAK FRIES

### COOKING TEMPERATURES

RARE • COOL RED CENTER • MEDIUM RARE • MEDIUM RARE CENTER  
• MEDIUM • HOT PINK CENTER  
MEDIUM WELL • SLIGHTLY PINK CENTER • WELL DONE • NO PINK



## SEAFOOD

### Friday's® Shrimp

A dozen golden brown, crispy shrimp. Served with fries and cocktail sauce.

### Shrimp Key West **NEW**

Two skewers of plump shrimp are dusted with Cajun spices, then fire-grilled and seasoned with our new gingerlime splash. We serve the shrimp with steaming broccoli for a main course that's big on flavor!

### Fish & Chips

Golden fillets of breaded cod served with tartar sauce and fries.

### Grilled Shrimp Scampi **NEW** & Salmon

Breasted jumbo butterflied shrimp char broiled shell-on and topped with flavorful scampi sauce along with a perfectly seasoned 7 oz. fire-grilled Norwegian salmon fillet. Served with choice of two sides.

### Dragonfire Salmon **NEW**

Norwegian salmon fillet fire-grilled to perfection and glazed with spicy Chinese Kung Pao sauce. Served over slow-cooked coconut jasmine rice with pineapple pico de gallo, Mandarin oranges and fresh steamed broccoli.

## RiBS

### Baby Back Ribs

A full rack of "fall-off-the-bone" juicy baby back pork ribs. Slow-cooked and fire-grilled in-house with a generous basting of Jack™ Championship BBQ sauce. Paired up with crispy seasoned fries and coleslaw.

### Half-Rack Baby Back Ribs **NEW** & Shrimp

Half a rack of fire-grilled baby back pork ribs glazed with our Jack™ Championship BBQ sauce and topped with onion rings. Served with fries and a side of crispy Cajun-spiced shrimp.

**NEW**  
**Sub Day**

**7 days.  
7 original 6" Subs.**

**Monday  
Cheese  
& Onion**

**Tuesday  
Mango  
Chicken  
Tikka**

**Wednesday  
Meat Feast**

**Thursday  
Nacho  
Chicken  
Salsa**

**Friday  
Fiery Tuna**

**Saturday  
Pepperoni  
Pizza**

**Sunday  
All Day  
Breakfast  
Mega Melt**



A 6" Sub of the Day is available for £2.99 on the day specified only, while stocks last, valid 30/09/2022. Not available double stack, double cheese or any other extras. Not to be used in conjunction with any other offers or discounts. Participants may only use terms & conditions for details. All other prices shown are subject to change without notice. Subway is a registered service mark of Doctor's Associates, Inc. ©2022 Subway, Inc.

**SUBWAY**  
Keep Discovering



**Prifysgol Cymru  
Y Drindod Dewi Sant  
University of Wales  
Trinity Saint David**

**200**  
**1822 - 2022**

**Man Geni Addysg Uwch yng Nghymru  
Where Higher Education Began in Wales**



# MENU

ALL OF OUR DISHES ARE FRESHLY PREPARED, PLEASE ASK YOUR SERVER IF YOU WANT TO TAILOR ANY DISH TO YOUR LIKING.

## OUR FAMOUS 'EPIC 3 BONE CHICKEN WINGS'

Choose from Plain / Sticky BBQ / Buffalo / Spicy Rub / Maple & Mustard.  
All served with a blue cheese dip and celery sticks. (GF)

5 WINGS • 8.95 • 10 WINGS • 15.95

AS NAMED BY STEVE MARTIN!



## APPETISERS

### NACHOS (V)

SM L 3.95 / LRG 6.45  
Crispy nachos topped with salsa, cheese sauce, jalapeños, guacamole & sour cream.

### PORK NACHOS

SM L 5.45 / LRG 7.95  
Pulled pork smothered over crispy nachos, topped with cheese sauce, jalapeños, guacamole & sour cream.

### CHILLI NACHOS

SM L 5.45 / LRG 7.95  
Crispy nachos topped with beef chilli, cheese sauce, jalapeños, guacamole & sour cream.

### JALAPENO POPPERS (V)

7.45  
Deep-fried cheese stuffed jalapeños served with a sweet chilli dip.

### BUFFALO CHICKEN TENDERS

8.95  
Crispy Chicken Tenders coated in buffalo sauce, served with a blue cheese dip.

### MAC N CHEESE BITES (V)

6.95  
Deep fried mac n cheese bites served with a sweet chilli dip

### SPICY VEGAN WINGS (V) (VG)

7.95  
Crispy vegan wings coated in buffalo sauce

## SHARERS

### VEGETARIAN PLATTER (V)

13.95  
Spicy wings, potato skins filled with BBQ pulled soya, Texas toast, onion rings & nachos. Accompanied with dips.

### CLASSIC PLATTER

14.95  
A bowl of nachos, onion rings, Texas toast, chicken wings & popcorn chicken. Accompanied with dips.

### CHICKEN PLATTER

15.95  
Wings, tenders, popcorn chicken and cheese & bacon potato skins, served with dips.

## THE BURGERS

ALL BURGERS COME WITH SKIN ON FRIES & SLAW

ADD A BURGER PATTY FOR ONLY £3.95 EXTRA!

### THE CLASSIC BURGER

12.95  
Our own recipe beef burgers, griddled and served in a sweet brioche roll with haus burger sauce, fresh tomato & crisp lettuce.

### BABY BERTHA

16.45  
Beef burger, American cheese, smoked streaky bacon, jalapeños, sweet fried onions & burger sauce.

### DIRTY SANCHEZ

16.45  
Beef burger, American cheese, onions, Roquito peppers, guacamole, sour cream & spicy mojo ketchup.

### THE ULTIMATE CHEESE BURGER

17.45  
Beef burger, mac & cheese bites, American cheese, cheese sauce, bacon & onion sprinkles.

### LOUISIANA CHICKEN BURGER

17.95  
Kansas chicken breast, bacon, cheese & BBQ sauce.

### SOUTHERN COMFORT

19.95  
Beef burger, American cheese, Kansas chicken breast, bacon, fried onions & garlic mayonnaise.

### THE HOG FATHER

18.45  
Beef burger, American cheese, pulled pork, smoked streaky bacon & warm BBQ sauce.

### DONUT BURGER

16.45  
Beef burger, American cheese, smoked streaky bacon, sweet sauce in two sweet glazed donuts.

### GARBAGE BURGER

22.95  
2x Beef burgers, pulled pork, brisket, cheese, chilli, onions, Roquito peppers, chipotle mayo.

### EL DIABLO

16.45  
Beef burger, Mexican cheese, Roquito peppers & homemade beef chilli

### BLUE HARVEST

16.45  
Beef burger, crumbled blue cheese, mushrooms & sweet fried onions

### THE MUTHA CLUCKA

17.95  
Kansas chicken breast, Mexican cheese, buffalo sauce & jalapeños

### THE GREEN MACHINE (V) (VG)

14.95  
A lightly spiced burger of broad beans, peas and spinach, topped with BBQ pulled soya, lettuce & tomato. Served with dry slaw.

## UPGRADES

American Cheese +1.00 • Mexican Cheese +1.00 • Jalapenos +1.00 • Roquito Peppers +1.00  
Sweet Fried Onions +1.00 • Smoked Bacon +1.00 • Homemade Chilli +2.50

## FROM THE PIT

ALL MEALS COME WITH SKIN ON FRIES & SLAW

### SMOKED BEEF BRISKET PLATE (GF)

13.95

### PULLED PORK PLATE (GF)

13.95

### DUO PLATE (GF)

17.95

### Pulled pork & smoked brisket.

### THE THREESOME (GF)

19.95

### Pulled pork, smoked brisket and 2 chicken wings.

### HALF RACK OF BABY BACK RIBS (GF)

15.95

### FULL RACK OF BABY BACK RIBS (GF)

21.95

## CHEESESTEAK SUBS

### PHILLY

15.95  
Philly steak, onions, peppers, American cheese. Served with skin on fries & slaw.

### MEXICAN PHILLY

16.95  
Spiced Philly steak, onions, peppers, Roquito peppers & Mexican cheese. Served with skin on fries & slaw.

### BREAKING BAD

16.95  
Philly steak, onions, mushrooms & blue cheese. Served with skin on fries & slaw.

## ★ ★ ★ FRIES UPGRADES ★ ★ ★

Haus spiced fries +0.50 • Sweet potato fries +1.00  
Cheesy fries +1.00 • Chilli fries +1.00 • Cheesy chilli fries +1.50

## SIDES

### SKIN ON FRIES (V) (VG) (GF)

3.45

### SWEET POTATO FRIES (V) (VG) (GF)

4.45

### CHEESE & BACON POTATO SKINS (GF)

5.45

### ONION RINGS (V)

4.95

### SLAW (V) (GF)

3.95

### SIDE SALAD (V) (VG) (GF)

3.95

### TEXAS TOAST (V) With cheese +1.00

4.45

## SWEETS & SUNDAES

### APPLE PIE

6.45  
Served with whipped cream and toffee sauce.

### WARM BROWNIE (VG)

6.95  
Served with vanilla ice cream and chocolate sauce.

### THE BISCOFFI

7.45  
Vanilla ice cream, biscoff crumble, biscoff sauce & whipped cream.

### TUTTI FRUTTI

7.45  
Strawberry ice cream, bubble gum ice cream, jelly beans, strawberry sauce & whipped cream.

### MISSISSIPPI MUD PIE

6.45  
Served with whipped cream and chocolate sauce.

### ICE CREAM FLAVOURS

Vanilla (VG) / Chocolate (VG) / Banana / Bubblegum / Strawberry

### TOFFEE APPLE

7.45  
Slice of apple pie, vanilla ice cream, toffee sauce & whipped cream.

### CHOCOLICIOUS (VG)

7.45  
Chocolate brownie, vanilla ice cream, chocolate sauce & dark cherries.

## THE LEGENDARY MIXED GRILL

GREAT TO SHARE... BUT ALSO A HUGE CHALLENGE FOR ONE!

Smoked Brisket, pulled pork, 4 chicken wings, served with a 'Haus chilli dog', baby back ribs, a large portion of our own skin-on fries and slaw.

## UPGRADE YOUR FRIES

Haus spiced+2.00 • Sweet potato+3.00 • Cheesy+3.00  
Chilli+3.00 • Cheesy chilli+4.00

OR TRY OUR MINI MIXED GRILL 29.95  
Our famous mixed grill, but with half of all portions.

## CHICKEN

### KANSAS CHICKEN

15.95  
Chicken breast fried in our own herbs and spices, served with ranch dressing, fries & slaw.

### PIMP MY KANSAS

17.95  
Kansas chicken breast topped with Mexican cheese, Roquito peppers and chipotle mayo, served with skin on fries & slaw.

### CHICKEN & WAFFLES

17.45  
Kansas chicken on sweet waffles served with maple syrup.

### CHICKEN CAESAR SALAD

13.95  
Crispy chicken tenders, lettuce, croutons, parmesan and classic caesar dressing.

## DOGS

### CLASSIC HOT DOG

14.95  
A hot dog served in a sub roll. Served with skin on fries & slaw.

### THE QUORNY STYLE HOT DOG (V) (VG)

13.95  
Quorn sausages topped with BBQ pulled soya and mojo ketchup. Served with skin on fries and dry slaw.

### THE HOMEWRECKER

16.95  
Hot dog, cheese sauce, jalapeños, BBQ sauce, lettuce & tomato.

### CHILLI DOG

17.45  
Hot dog, beef chilli, sliced red onion & sweet mustard.

### GO THE WHOLE HOG MUG

16.95  
Hot dog, pulled pork, bacon, chipotle mayo & pork scratching bits.

## LITTLE PLATES

3.99

- LITTLE HAUS BURGER & FRIES
- BBQ RIBS & FRIES
- COD GOUJONS & FRIES
- POPCORN CHICKEN & FRIES
- HOT DOG & FRIES
- VEGAN DOG (VG) & FRIES
- CHICKEN & BACON SALAD

(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE

Food allergies & intolerances: Before ordering please speak to our staff about your requirements.

All weights are approximate uncooked weights that may reduce during the cooking process.

# SAVOY GRILL

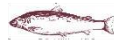


## STARTERS

Cornish crab salad, brown crab mayonnaise, toasted brioche £20  
 Lobster bisque, charlotte potatoes, fresh herbs £17  
 Steak tartare, confit egg yolk, pickles, game chips £21  
 Baked Dorset snails, sweet garlic, red wine, brioche crumb £14  
 Aquitaine caviar "St James's" - Maison Prunier 30g or 50g £95/£165

Smoked Haddock glazed omelette Arnold Bennett £12  
 Heritage beetroots, goat's cheese, bitter leaves,  
 honey and truffle dressing £15

Foie gras and chicken liver parfait, grape chutney, toasted brioche £17  
 Severn and Wye smoked salmon, rye bread, crème fraîche £16



## FISH

Dover sole 16oz, grilled or meunière £49  
 Cornish Halibut, clam velouté, sea vegetables £40  
 BBQ monkfish tail, tomato, chilli and coconut sauce,  
 fried mustard seeds £36



## SHELLFISH

Native rock oysters, six or twelve £20/£40  
 Grilled lobster thermidor or garlic butter  
 half or whole £35/£70



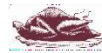
## GRILLS FROM THE WOOD CHARCOAL OVEN

*All our beef has come from British herds; it is at least 24 months old and is dry-aged for a minimum of 28 days*

|                                      |                                   |                                        |
|--------------------------------------|-----------------------------------|----------------------------------------|
| 32 day-aged rump steak 300g £32      | English calf's liver £28          | 38 day-aged côte de boeuf per 100g £14 |
| Shorthorn rib-eye steak 250g £46     | English rose veal I-bone 300g £38 | Shorthorn I-bone steak per 100g £16    |
| Hereford beef sirloin steak 300g £42 | Herdwick lamb cutlets £36         | Chateaubriand (for two) 500g £98       |
| Fillet steak 220g £51                | Saddleback pork chop 300g £26     | Marinated spatchcock chicken £23       |

Add to cuts: sautéed onions, fried Burford Brown egg or grilled smoked bacon – £2.95 each

*Choice of one sauce: Bearnaise, peppercorn, marrowbone and shallot*



## ROASTS, BRAISES AND PIES

Steak, onion and ale pudding, shallot gravy £26  
 Beef Wellington, red wine jus (for two) £94 (please allow 45 minutes)  
 Roast guinea fowl and pickled red cabbage £28  
 Roasted Herdwick lamb rump, braised belly, aubergine and mint yoghurt £32  
 Confit chicken and ham hock pie, grain mustard, tarragon velouté £26



## FROM THE TROLLEY DAILY

*Available every day at lunch and all day on Sundays - served with seasonal vegetables and potatoes*

|           |                                            |
|-----------|--------------------------------------------|
| MONDAY    | Glazed Suffolk ham, Dijon sauce £22        |
| TUESDAY   | Roast sucking pig, grain mustard sauce £28 |
| WEDNESDAY | Beef Wellington, horseradish cream £36     |
| THURSDAY  | Suffolk rack of pork, apple sauce £32      |
| FRIDAY    | Salmon coulbiac, parsley sauce £26         |
| SATURDAY  | Stuffed leg of lamb, mint sauce £28        |
| SUNDAY    | Roasted sirloin, Yorkshire pudding £36     |



## SIDE ORDERS

*All at £7 per portion*

Hand cut or skinny chips  
 Mashed potatoes  
 Honey glazed carrots  
 Seasonal greens  
 Cauliflower cheese gratin  
 Roast field mushrooms, garlic butter  
 Butter lettuce, apple cider vinaigrette

Find out about our exclusive Chef's Table experience for up to 8 guests and the iconic D'Oyly Carte private dining room for up to 40 guests.

*A £2.00 cover charge per person will be added to your bill. Prices include VAT. A discretionary 12.5% gratuity will be added to your bill. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.*

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# NEW BIG FLAVOUR WRAPS

**LIVE Bolder** *THIS* **lunch** time



Find out more

**£1.99**

**MONDAY**

The Hot Peri Peri Chicken One

**WEDNESDAY & FRIDAY**

The BBQ Pulled Pork One



Prifysgol Cymru  
Y Drindod Dewi Sant  
University of Wales  
Trinity Saint David

**200**  
1822 - 2022

Man Geni Addysg Uwch yng Nghymru  
Where Higher Education Began in Wales

A spiral-bound notebook with a wooden cover and a wooden spoon resting on it. The notebook is open to a blank white page. The spiral binding is visible on the left side. The wooden cover has a natural grain pattern. The wooden spoon is positioned horizontally across the bottom of the page.

# Fixed Menu

---

- A fixed menu is a menu with several items but always a fixed total price. There are two main types of menu when it comes to a fixed menu: **prix fixe menus** and **table d'hôte menus**.
- While the words “fixed” and “static” are similar in other contexts; it’s important to note that fixed menus are different from static menus.

# Prix Fixe

- Little to no variability
- Easy to prepare and produce
- Very little food wastage



# Table d'hote

- Limited selection but more variability than prix fixe
- Easy to prepare and produce
- Less wastage than larger menus.

**BALTHASSAR**  
- CAFE - BAR - RESTAURANT -

## TABLE D'HOTE MENU

3 courses and a glass of specially selected wine  
£20.00 pp

### STARTER

Freshly prepared soup of the day  
Salad of sweet herrings and potato  
Smooth parfait of chicken livers with onion marmalade

### MAIN COURSE

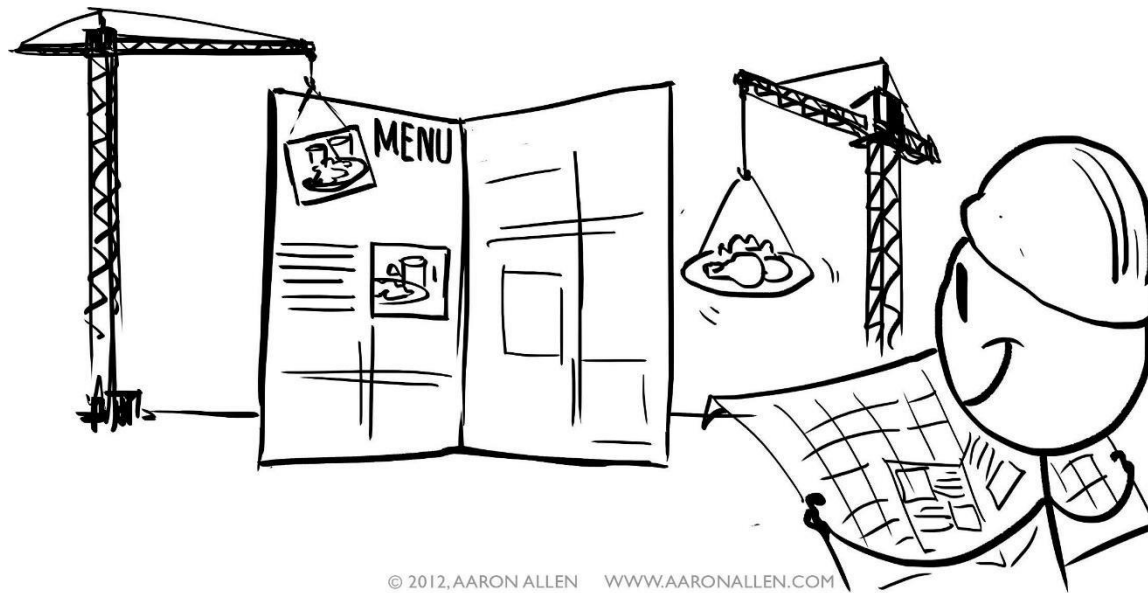
Roast hake with minted peas and fries  
Steak burger with cheese, relish and fries  
Confit duck with spiced puy lentils and cabbage  
Wild Scottish mushroom risotto

### DESSERT

Vanilla crème brûlée  
Iced chewy chocolate cake  
Selection of French cheeses with oatcakes

£20 per person includes a 125ml glass of house red or white wine  
Available all day Sunday – Thursday and Fridays until 6.30pm  
Please note on parties of 6 or more a discretionary service charge of 10% will apply

# Menu Engineering



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# Menu Engineering Tips & Tricks

Highlighting certain menu items with boxes, borders, or graphics can draw the customer's attention and increase sales of those items.

Menu item placement can influence sales. Typically, items in the top right corner or in the middle of the menu are the most popular.

Menu item descriptions should be clear, concise, and appealing. Using descriptive language, such as "tender" or "juicy," can make items sound more appealing and lead to more sales.

Different pricing strategies can be used to increase profits. For example, using odd pricing (such as £9.99 instead of £10) can make items seem cheaper and lead to more sales.

Use hidden pricing strategies to encourage customers to choose based on what they want rather than price. Remove the currency sign, make the price one font size smaller.

# Menu Engineering Tips & Tricks

Limited time offers can create a sense of urgency and increase sales of certain menu items.

Grouping items together, such as appetizers or entrees, can help customers make quicker decisions and increase sales of those items.

Regularly analysing menu performance, such as sales data and customer feedback, can help restaurants make adjustments to their menu and pricing strategies to increase profits.

High-quality photos and graphics of menu items can make them more appealing and increase sales.

Using a larger font size and an easy-to-read font style can make menus more readable and increase sales.

Naming menu items creatively can make them more appealing and memorable to customers, which can lead to more sales.

# Essential Questions

- Will you highlight certain menu items for maximum profitability?
- Will the menu revolve around a core group of ingredients or not?
- How will your menu highlight specific “specials” or “deals”?
- What menu styles are your competitors using?
- What are the main types of menus for your kind of restaurant?

# What else should we consider?

Consumers seek greater transparency in menu items and guidance towards healthier options

% agree

All restaurants should have a healthy option on their menu

70%

Having a healthy option on the menu is more important than a year ago

56%

(Oracle, 2022)

## People are also influenced by a restaurants' broader sustainability commitments

% who say these actions are important

Companies to make efforts  
to lower food waste



93%

Clear labelling about the  
source of food and ingredients



91%

Transparency about a  
company's social responsibility  
commitments is important



87%

Companies encourage  
customers to bring their own  
cups for drinks refills



80%

(Oracle, 2022)



# How to price a menu

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1. Food cost percentage
2. Gross profit margin.

Today we are going to cover how to price items on a menu by GP Margin.



# Pricing a Menu: via Gross Profit (GP) Margin

Gross profit margin is the percentage of total sales that's profit.

## **Step 1: Determine ideal gross profit margin.**

Choose the gross profit margin you want for your menu item.

Restaurant gross profit margins vary wildly. They can be as low as 20% and as high as 80%.

## **Step 2: Determine the cost of goods sold (COGS) of the menu item in question.**

We need the total cost of all the ingredients used to make menu items, right down to the garnishes and condiments. For example, onion rings. The COGS would be onions, batter, and dipping sauce.

## **Step 3: Calculate how to price food items.**

The formula for pricing food by gross profit margin is: **Gross Profit Margin = (Menu Price - Raw Food Cost) / Menu Price**. The equation is for gross profit margin, not menu price. Which means a little experimentation is required.

If you have an existing menu, why not calculate the gross profit margin for each of your menu items.

# Pricing a Menu: via Gross Profit (GP) Margin

*Let's price up a Cajun fries starter.*

**Step 1:** Determine ideal gross profit margin. = 70%

**Step 2:** Determine the cost of goods sold (COGS) = *The COGS would be sweet potato, cajun spice, homemade chive and onion dip £3.00.*

**Step 3:** Calculate how to price food items.

*Gross Profit Margin = (Menu Price - Raw Food Cost) / Menu Price*

*Gross Profit Margin = (£8 - £3) / £8*

*Gross Profit Margin = 62.5% (We need to try again, remember our ideal is £70%)*

**Try again with £10.** *Gross Profit Margin = (£10 - £3) / £10*

*Gross Profit Margin = 70% (YES!)*

# Pricing a Menu: By Food Cost

## Step 1: Identify desired food cost percentage.

Let's say you're trying to price an onion ring appetizer. You decide right off the bat that you want the food cost to be 20%. That's quite low and quite profitable. Let's see if a menu price to achieve a 20% food cost would be prohibitively expensive for your guests.

## Step 2: Determine the cost of goods sold (COGS) of your onion ring appetizer.

Look at your invoices to figure out how much you paid for the raw materials that go into the onion ring appetizer. This is easy if you've used a bar inventory software like BinWise Pro to upload all your invoices digitally.

Looking at our records, we find that the COGS of a single onion ring appetizer is £3.00. That includes the onions, the batter, and the dipping sauce.

## Step 3: Calculate how to price food items.

Here's the formula for food cost formula menu pricing:

Price = COGS / Ideal Food Cost

Price = £3.00 / .20

Price = £15

With raw materials clocking in at £3, you'll need to price your onion ring appetizer at £15 to achieve a 20% food cost. That's a high price if you're not an upscale concept.



# VAT/Tax

In the UK, the Government put a tax called VAT on to the selling price of any food dish.

This % is not fixed but varies with the Government, currently it is set at 20%. This % needs to be added to your menu prices.

Different countries have different TAX rates and calculations should be carried out using the appropriate level of tax.

In some countries the TAX is ONLY added on when guests are presented with the bill/check, therefore the TAX rate is not include in the selling price.

# Any Questions?



# Seasonal Menus



*As seasonal food and beverage offerings can add an important, dynamic to your existing menu options in several ways.*



*Your customers will enjoy fresh new flavours and limited-time offerings.*



*Seasonal foods are usually less expensive than some of your other menu items because of their abundance, which means more savings.*



*Using out of season ingredients could lead to increased waste due to it not being fresh and therefore more prone to decomposition.*



# Why should you be using seasonal ingredients?

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- Flavour
- Sustainability
- Nutrition
- Variety

# Why use local produce?

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- Supports the local economy
- Promotes sustainability
- Provides fresher and healthier options
- Enhances the dining experience



# How does chef come up with a menu?

Let's look at a Michelin star example with Grant Achatz, Alinea, America



# Breakout Rooms: Create a Menu

Each group will be provided with a type of menu for a fictional restaurant, you will then have **25 minutes** to produce a draft of that menu type.

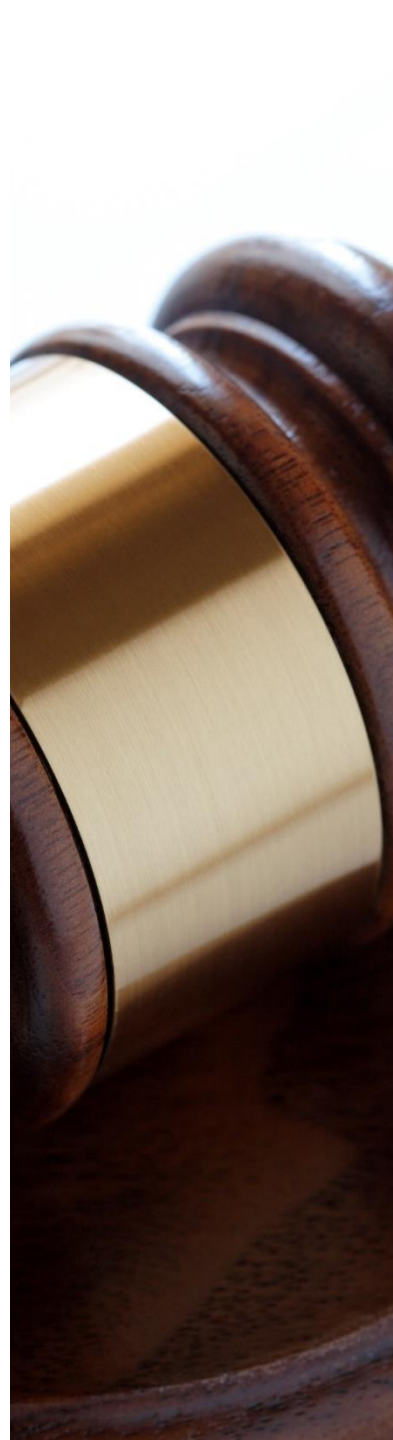
You **must** consider:

- Your menu should include a range of dishes that reflect the restaurant's theme and target audience. You should consider the following factors when designing your menu:
- Food and Beverage Selection: Choose a variety of starters, mains, desserts, and beverages that reflect the theme and style of the restaurant.
- Pricing Strategy: Determine the prices for each item on the menu based on factors such as competitors pricing. Consider how the pricing strategy will affect the restaurant's target audience.
- Nutrition and Special Dietary Requirements: Ensure that your menu includes options for customers with special dietary requirements such as vegetarian, gluten-free, and lactose-free. Consider the nutritional content of the dishes and ensure that they align with current health and wellness trends.
- Menu Layout and Design: Create a visually appealing menu layout and design that is easy to read and understand. Consider the use of colours, fonts, and images to create a cohesive brand image and theme.
- Sustainability and Seasonality: Consider the use of sustainable and seasonal ingredients in your menu. Ensure that the restaurant's operations align with current environmental trends and regulations.
- The menu should be priced appropriately to appeal to the target audience and to ensure profitability. You should research competitors in the area.



# Laws and Regulations

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# Pricing

All pubs and restaurants should display their prices clearly to their customers. Restaurants must show prices with their menu at or near their entrance so people will know how much they'll be charged.

Bars should display prices for their whole range of drinks.

Restaurants, pubs and bars that don't do this may face a fine.





# Food Descriptions

- The description of the food should match the food that arrives on your plate. For example, 'homemade' food should be homemade.
- Selling food or drink that isn't as described in the menu is a criminal offence under the **Consumer Protection from Unfair Trading Regulations 2008**. You can report any instances of this to your local trading standards department.

# Service Charge

Usually, restaurants either leave the service charge entirely to the discretion of the customer or automatically add a charge to the bill.

According to UK law, service charges added by the restaurant are entirely optional.

If you aren't happy with the service or if you'd prefer to calculate your own tip, you can ask for it to be removed and for a new bill to be printed.

Service charge, along with pricing should be displayed as clearly as possible.



# Calories on Menus

Large businesses are required to display calorie information on menus and food labels as of April the 6th 2022.

Rules are to help the public to make healthier choices when eating out.

Calories should be labelled on menus and food labels in out of home food businesses.

Regulations require large businesses with 250 or more employees in England, including cafes, restaurants and takeaways, to display the calorie information of non pre packed food and soft drink items that prepared for customers.

Calorie information must be displayed at the point of choice folder customer, such as physical menus, online menus, food delivery platforms and labels.



# Allergens

*From December 13 2014, all European Union food businesses have had to declare the 14 identified allergenic ingredients which are used in non-packed loose foods that are sold or provided.*

*Food allergen labelling and information requirements fall under the EU Food Information for consumers Regulation No 1169/2011: Technical guidance April 2015. Food standards Agency (FSA).*

The FSA guidance states that information on allergenic ingredients must be either

- written up front (for example on a menu or menu board) without the customer having to ask for (food allergens) information
- sign-posted to where written information can be found or obtained
- sign-posted to say that oral information can be obtained from a member of staff



(Food Standards Agency, 2022)

# Any Questions?



# Takeaway Menus in Wales...



From November 2016, if a takeaway leaflet or menu shows food for sale, the price and a way of ordering the food without visiting the premises, it will also have to include a bilingual statement encouraging customers to check the food hygiene rating of the business on the food hygiene ratings website. The statement will also remind customers that they have a legal right to ask the food business for their food hygiene rating when they order over the phone.

The legislation also enables food businesses to voluntarily display their valid food hygiene rating on this type of publicity material, but if they do so the rating must be valid and in the specified format so it can be clearly seen.

(Welsh Government, 2016).

## The statement that should be included is:

Ewch i [food.gov.uk/ratings](https://food.gov.uk/ratings) i ganfod sgôr hylendid bwyd ein busnes neu gofynnwch inni beth yw ein sgôr hylendid bwyd wrth archebu / Go to [food.gov.uk/ratings](https://food.gov.uk/ratings) to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.



# Useful websites:

- [Words to Describe Food: 73 Adjectives for Food Descriptions \(webrestaurantstore.com\)](https://webrestaurantstore.com/words-to-describe-food-73-adjectives-for-food-descriptions)
- [How to Design a Perfect Menu \(And Design Tips!\) \(webrestaurantstore.com\)](https://webrestaurantstore.com/how-to-design-a-perfect-menu-and-design-tips)
- [Prepare to reopen: how to develop a restaurant menu \(typsy.com\)](https://typsy.com/prepare-to-reopen-how-to-develop-a-restaurant-menu)
- [Menu Engineering Course: Make the Most of Your Menu - Welcome to the Course | Rise 360 \(articulate.com\)](https://articulate.com/menu-engineering-course)

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