

Example gastropub: cost and margin per dish

32 dishes · prepared by Methodus, 21 September 2026 · prices in GBP · GP on net price (menu price less 20% VAT)

DISH	MENU	NET	FOOD COST	COST %	GP
Starters					
Chicken liver parfait, red onion chutney, toasted brioche	£9.50	£7.92	£1.77	22%	78%
Halloumi fries, chilli jam, mint yoghurt	£8.00	£6.67	£1.82	27%	73%
Ham hock and parsley terrine, toasted sourdough, piccalilli	£9.50	£7.92	£2.77	35%	65%
Pork and black pudding scotch egg, piccalilli	£8.50	£7.08	£1.71	24%	76%
Roasted tomato and red pepper soup, crusty bread	£7.50	£6.25	£1.54	25%	75%
Smoked mackerel pâté, melba toast, pickled cucumber	£9.00	£7.50	£1.53	20%	80%
Tempura king prawns, sweet chilli, lemon	£11.50	£9.58	£2.97	31%	69%
Mains					
Beef burger, cheddar, bacon, burger sauce, chips	£16.00	£13.33	£2.76	21%	79%
Beer-battered haddock, chips, crushed peas	£17.50	£14.58	£3.87	26%	74%
Chicken curry, pilau rice, naan	£17.50	£14.58	£2.54	17%	83%
Chicken supreme, wild mushroom sauce, mash, greens	£18.50	£15.42	£4.93	32%	68%
Cumberland sausages, mash, onion gravy	£15.50	£12.92	£2.57	20%	80%
Pan-seared sea bass, crushed new potatoes, samphire, brown shrimp butter	£22.00	£18.33	£6.22	34%	66%
Steak and ale pie, mash, seasonal greens, gravy	£16.50	£13.75	£3.48	25%	75%
Wild mushroom and Parmesan risotto	£15.50	£12.92	£3.97	31%	69%
From the grill					
10oz ribeye steak, chips, grilled tomato, peppercorn sauce	£27.00	£22.50	£8.21	36%	64%
8oz rump steak, chips, grilled tomato, watercress	£18.00	£15.00	£3.36	22%	78%
8oz sirloin steak, chips, roasted vine tomatoes, béarnaise	£25.00	£20.83	£6.56	32%	68%
Gammon steak, fried egg, pineapple, chips	£18.50	£15.42	£2.73	18%	82%
Mixed grill: rump steak, pork sausage, gammon, lamb chop, fried egg, chips	£32.00	£26.67	£8.33	31%	69%
Sunday roast					
Mushroom and chestnut nut roast, roast potatoes, seasonal veg, vegan gravy	£16.50	£13.75	£2.38	17%	83%
Roast beef sirloin, roast potatoes, Yorkshire pudding, seasonal veg, gravy	£22.00	£18.33	£4.64	25%	75%
Roast chicken breast and leg, roast potatoes, Yorkshire pudding, seasonal veg, gravy	£19.50	£16.25	£3.73	23%	77%
Sides					
Beer-battered onion rings	£5.00	£4.17	£0.49	12%	88%
Chips	£4.50	£3.75	£0.37	10%	90%
Mac and cheese	£5.50	£4.58	£1.16	25%	75%
Seasonal greens, garlic butter	£5.00	£4.17	£0.59	14%	86%
Truffle and Parmesan fries	£6.50	£5.42	£0.79	15%	85%
Puddings					
Apple and blackberry crumble, custard	£8.00	£6.67	£0.95	14%	86%
Baked vanilla cheesecake, blackberry compote	£8.50	£7.08	£2.11	30%	70%

DISH	MENU	NET	FOOD COST	COST %	GP
Chocolate brownie, salted caramel sauce, vanilla ice cream	£9.00	£7.50	£2.12	28%	72%
Sticky toffee pudding, toffee sauce, vanilla ice cream	£8.50	£7.08	£1.57	22%	78%

Average food cost 24% of net. Quantities are a chef's read of each build per portion; ingredient prices are AI estimates at UK wholesale level (September 2026), not your invoices. 100% of ingredient lines are estimated. Dishes in brown sit outside the usual 20 to 45% food-cost band and deserve a look first. Send one supplier invoice and every number becomes yours. Costed by Methodus. The two-week Fix on your own invoices: methodus.bar/fix