

COLONEL FAWCETT

Starters

- Spence bakery sourdough, café de paris butter 3.75
Beetroot hummus, heritage beets, blood orange, watercress (vgn) 4.20
Beef shin croquette, house piccalilli 7.10
Peppered tuna loin, braised white beans, tomato, salsa verde 6.70

Mains

- Hammerton ale battered coley, minted mushy peas, tartare sauce, chips 11.25
Conwy Valley rare-breed beef burger, cheese, red onion, house pickles, mustard mayo, chips 11.25
8oz Conwy Valley onglet steak, fries, wild garlic chimichurri, rocket 14.20
Roasted celeriac, caramelised apple, walnut, chicory & radicchio salad, mustard dressing (vgn, gf) 10.00
House vegan burger; cauliflower bhaji, mango chutney, tomato relish, chips (vgn) 9.20
Conwy Valley roast beef sandwich, horseradish sauce, rocket, fries 8.35

Sides

- Hispi cabbage, café de paris 3.35
Minted pink fir potatoes 3.35
Halloumi fries, tomato dip 5.00
Purple sprouting broccoli 4.20

Desserts

- British cheeseboard, house apple chutney,
water crackers 8.35

Daphne's – A family run farm in North Wales, providing us with the finest rare-breed lamb & beef

Tudge's – G & R Tudge have been rearing Berkshire pigs on 300 acres of Herefordshire countryside for over 20 years

Marr Fish – Sustainable fish caught on day boats, delivered straight to our door

Ormonds – Local fruiterers supply us with fresh organic fruit & vegetables

Snacks

- Buffalo cauliflower bites, blue cheese dip (v) 3.75
Coley goujons, tartare sauce 3.75
Garlic Welsh rarebit, chives 4.60
Hand cut chips, roasted garlic aioli 2.95

Bottles/Cans

- Magic Rock Fantasma IPA 6.5% (gf) 4.60
Magic Rock Saucery Session IPA 3.9% (gf) 3.70
Bohemian Pilsner 4.5% (gf) 4.70
Tiny Rebel Frambuzi 4.3% 4.60
Lervig Passion Tang 7% 5.35
Wild Beer Sleeping Limes 4.6% 4.60
Wild Weather Damn Dead Cucumber 4.2% 5.70
Bristol Beer Factory Milk Stout 4.5% 4.95
Titanic Stout 4.5% 4.85

Red Wine (bottle)

- Venganza Tinto (Spain) 15.00
Las Condes Merlot (Chile) 17.10
Canchalas Rioja Tempranillo (Spain) 18.35

White Wine (bottle)

- Venganza Blanco (Spain) 15.00
Post Tree Chenin Blanc (South Africa) 17.10
Pinot Grigio Belfiore (Italy) 18.35
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*Can be made gluten free

Table service until 15.00. We thank you for ordering at the bar from 17.00

SERVICE NOT INCLUDED // For full information regarding allergens, please ask a member of staff