

COLONEL FAWCETT

Starters

- Tempura West Mersea oyster, lemon aioli 2.50
- Beetroot hummus, heritage beets, blood orange, watercress (vgn) 5.00
- Jerusalem artichoke, Williams pear, Shropshire blue, walnut (v) 6.50
- Beef shin croquette, house piccalilli 8.50
- Rope grown Shetland mussels, Tudge's pork belly, apple cider, sourdough 8.50

Mains

- Hammerton ale battered coley, minted mushy peas, tartare sauce, chips 13.50
- Conwy Valley rare-breed beef burger, cheese, red onion, house pickles, mustard mayo, chips 13.50
- Roast cornish hake, cauliflower, purple sprouting broccoli, new potatoes (gf) 16.50
- 8oz Conwy Valley onglet steak, lyonnaise potatoes, sprouting broccoli, bone marrow jus (gf) 17.00
- Roasted celeriac, caramelised apple, walnut, chicory & radicchio salad, mustard dressing (vgn, gf) 12.00
- Atlantic monkfish tail, crispy sprouting broccoli, curry sauce (gf) 18.50
- Daphne's Welsh rack of lamb, minted pink firs, palourde clams, samphire (gf) 22.00
- House vegan burger; cauliflower bhaji, mango chutney, tomato relish, chips (vgn) 11.00

Sides

- Hispi cabbage, café de paris 4.00
- Minted pink fir potatoes 4.00
- Hand cut chips, roasted garlic aioli 3.50
- Halloumi fries, tomato dip 6.00
- Purple sprouting broccoli 5.00

Desserts

- British cheeseboard, house apple chutney, water crackers 10.00
- Vanilla panna cotta, blood orange, shortbread 5.50
- Baked custard tart, Yorkshire rhubarb 6.50
- Sticky toffee pudding, toffee sauce, vanilla ice cream 6.00
- Dark chocolate fondant, salted caramel & honeycomb ice cream 6.00

Snacks

- Garlic & basil mixed olives (v) 2.50
- Buffalo cauliflower bites, blue cheese dip (v) 4.50
- Coley goujons, tartare sauce 4.50
- Spence bakery sourdough, café de paris butter 4.50
- Garlic Welsh rarebit, chives 5.50

Suggested drinks

- White Hag Little Fawn session IPA, 4.2% 5.50
 - Barentsz gin & tonic 7.20
 - Aviation - Aviation gin, Maraschino, violette, lemon juice 9.50
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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

*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