

COLONEL FAWCETT

APRIL 2021 SAMPLE MENU

Starters

Grilled asparagus, wild garlic gremolata, hazelnuts (vegan)
Devilled Devon crab on sourdough, pickled chilli
Rope grown Shetland Mussels, wild garlic & white wine sauce, sourdough
Confit lamb breast, spiced chickpeas, samphire & mint pesto
Portugese anchovies & wild garlic butter on sourdough
Burrata, heritage tomatoes, EVOO

Mains

Hammerton ale battered coley, minted mushy peas, tartare sauce, hand cut chips
Conwy Valley rare-breed double patty beef burger, triple American cheese, pickles, shallot, mustard, fries
Moving Mountains vegan burger, smoked Applewood cheeze, pickles, shallot, burger sauce, fries (vegan)
Crispy duck salad, hoisin sauce, spring onions, purple sprouting, radish
Conwy Valley rare-breed onglet steak, watercress, wild garlic butter, fries
Grilled baby monkfish, curry sauce, new potatoes
Asparagus, Old Winchester cheese & spring onion borek, Jersey Royals
Jersey Royal salad, mint & samphire pesto, English asparagus, pickled radish, smoked almonds (vegan, GF)

Sides / Snacks

The Colonel's pork scotch egg, picallili
Spence Bakery sourdough, olives
Charred Padron peppers, fennel salt
Hand cut chips, roasted garlic aioli
Mac & cheese croquettes
Coley goujons, tartare
Seasonal greens

Desserts

British cheeseboard, apple chutney, oat crackers
Sticky toffee pudding, vanilla ice cream
Lapsang souchong ice cream sandwich, ginger biscuit, rhubarb puree
Lemon meringue tart (vegan)

*Gluten free option available

**£5 supplement for set menu

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