

COLONEL FAWCETT

SAMPLE MAY 2021 MENU

Starters

- Grilled asparagus, wild garlic gremolata, hazelnuts (vgn, gf) 7.50
- Devilled Devon crab on sourdough, pickled chilli 7.00
- Confit lamb breast, spiced chickpeas, samphire & mint pesto (gf) 8.00
- The Colonel scotch egg, piccalilli 5.50

Mains

- Hammerton ale battered coley, minted mushy peas, tartare sauce, hand cut chips 13.50
- Conwy Valley rare-breed double patty beef burger, triple American cheese, pickles, shallot, mustard, fries 13.50
- Moving Mountains vegan burger, smoked Applewood cheese, burger sauce, lettuce, tomato, shallot, fries (vgn) 13.50
- Crispy duck salad, sesame & hoisin sauce, spring onions, radish, watercress 6.50 / 12.00
- Conwy Valley rare-breed bavette steak, watercress, wild garlic butter, fries (gf*) 16.50
- Grilled baby monkfish, curry sauce, tenderstem broccoli, new potatoes (gf) 18.00
- Herb & potato dumplings, mint & samphire pesto, English asparagus, pickled radish, smoked almonds (vgn, gf) 12.50

Sides / Snacks

- Spence Bakery sourdough, olives 4.50
- Charred Padron peppers, fennel salt 6.00
- Hand cut chips, roasted garlic aioli 3.50
- Mac & cheese croquettes 4.50
- Coley goujons, tartare 5.00
- Seasonal greens 4.50

Desserts

- British cheeseboard, apple chutney, oat crackers 10.00
- Sticky toffee pudding, vanilla ice cream 6.00
- Lemon meringue mille feuille (vegan) 5.50
- Lapsang souchong panna cotta, ginger biscuit, rhubarb 5.50
- Raspberry sorbet 4.00
- Dark chocolate brownie, cocoa nib ice cream 6.00

*Gluten free option available

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