

# COLONEL FAWCETT

AUGUST 2021 MENU



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## Starters

- Spence Bakery sourdough, olives 4.50
- Confit lamb breast, salsa verde, polenta cracker, lamb jus (gf) 8.00
- Roast beetroot, beetroot hummus, hazelnuts, rye cracker (vgn) 6.50
- Crumbed sardines, pickled fennel, aioli 6.50

## 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
- The Colonel vegan burger, cauliflower bhaji, mango chutney, tomato & chilli salsa, fries (vgn) 12.50
- Conwy Valley rare-breed bavette steak, heritage tomatoes, rocket, garlic butter, fries 17.50
- Roast Atlantic trout, peas a la Francais, Jersey Royal potatoes (gf) 18.00
- Rope grown mussels, white wine, garlic, cream, sourdough 8.50 (with French fries) 12.00

## Sides / Snacks

- Charred Padron peppers, fennel salt (vgn) 6.00
- Hand cut chips, roasted garlic aioli (v) 3.50
- Mac & cheese croquettes (v) 4.50
- Grilled hispi cabbage (vgn) 4.50
- Coley goujons, tartare 5.00
- Heritage tomato salad (vgn) 5.00

## Desserts

- British cheeseboard, apple chutney, oat crackers 10.00  
*(Isle of Wight Blue, Rosary Ash Goat's, Baron Bigod, Lancashire Strong Cheddar)*
- Sticky toffee pudding, vanilla ice cream 6.00
- Strawberry tart, elderflower & mint syrup, strawberry sorbet (vgn) 6.00
- Dark chocolate marquis, hazelnut praline, raspberries, cocoa nib ice cream 6.50