

COLONEL FAWCETT

2022 SUNDAY MENU

Snacks

Spence Bakery sourdough, Kalamata olives (v) 4.50

Buffalo cauliflower, blue cheese mayo, pickled cucumber (v) 6.50

Charred Padron peppers (vgn) 6.00

The Colonel's Scotch Egg: Runny Tilley's farm egg wrapped in Tudge's pork mince in our special blend of herbs & spices & panko crumbed 7.00

Mac & cheese croquettes, tomato relish 5.00

Coley goujons, tartare 5.00

Charred Padron peppers, rosemary salt (vegan) 6.00

Starters

The Colonel's beef shin croquettes, horseradish 7.50

Mussels, shallots, white wine, garlic with cream & sourdough 8.00

Smoked mackerel, pickled rhubarb, chicory & horseradish salad 8.00

Burrata, toasted hazelnuts, EVOO, pickled beetroot, sourdough toast 9.00

Mains

Daphne's 28 day aged roasted topside of beef, horseradish sauce, braised red cabbage, Yorkshire pudding 18.50

Creedy Carver chicken breast, confit leg & buttered leek croquette, braised shallot, Yorkshire pudding 16.00

Daphne's free range leg of lamb, mint sauce, purple sprouting broccoli, Yorkshire pudding 17.00

Tudge's slow braised & crisped free range pork belly, apple sauce, mustard, cheesy leeks, Yorkshire pudding 18.00

The Colonel's nut roast, braised red cabbage (vgn) 13.50

All roasts served with roast potatoes, curly kale, thyme & agave carrots, gravy

Roast fillet of hake, crushed Cornish potatoes, cavolo nero, chive & mustard velouté (gf) 18.00

Sides

Crispy potatoes, aioli (v) 4.50

Purple Sprouting broccoli (vgn) 4.50

Desserts

British cheeseboard, apple chutney, oat crackers 10.00

(Isle of Wight Blue, Rosary Ash Goat's, Baron Bigod, Lancashire Strong Cheddar)

Chocolate delice, Salted Caramel, coffee ice cream (gf) 6.50

Sticky toffee pudding, vanilla ice cream 6.00

Yorkshire rhubarb & apple crumble, homemade vanilla custard 6.00

DRINKS OF THE WEEK

Chinon 'Les Barnabes' 2018 Olga Raffault (France): Beautiful, bright, ruby red color. Typical nose of Cabernet Franc with notes of blueberries, raspberries, violet and a fine earthy and slightly spicy undertone 43.00 bottle

Deya 'Better Daze' IPA - £7.50 pint

The Colonel's gin sour: Tanqueray gin,

All of our meats are free range and supplied by HG Walter (Maryleone), Tudge's Farm (Hereford) and Daphne's lamb & beef (Wales)

12.5% SERVICE INCLUDED // For full information regarding allergens, please ask a member of staff