

# COLONEL FAWCETT

## MARCH 2022 MENU

Spence Bakery sourdough, olives (vgn) 4.50

### Starters

The Colonel's pork scotch egg, cornichons 6.00

Rope grown Shetland mussels, shallots, white wine, garlic with cream & sourdough 8.00

Whole Puglian burrata, Heritage beetroot, salsa verde, toasted walnuts, EVOO (v) 9.00

## *Willy's Pies*

*Handmade pies in London using the finest free range meats & seasonal veg*

Beef mince & Westcombe cheddar

Celeriac, white bean & chard

Chicken, tarragon & mushroom

*All served with mashed potatoes, seasonal greens & gravy 14.00*

### Mains

Dingley Dell Cumberland sausages and mash, wholegrain mustard, caramelised onion & gravy 14.00

Hammerton ale battered coley, minted mushy peas, tartare sauce, hand cut chips 14.00

HG Walter 9oz dry aged rump steak, green peppercorn sauce, fries, watercress 23.00

Conwy Valley rare-breed double patty beef burger: triple American cheese, pickles, shallot, mustard, fries 14.00

Roast fillet of cod, Cornish mids, grilled purple sprouting broccoli, burnt butter & caper sauce (gf) 18.00

The Colonel's vegan burger: cauliflower bhaji, mango chutney, tomato & chilli salsa, fries (vgn) 12.50

### Snacks

Coley goujons, tartare 5.00

Charred Padron peppers, rosemary salt (vgn) 6.00

Merguez sausages, mustard mayo 6.00

### Sides

Hand cut chips, roasted garlic aioli (v) 4.50

Grilled purple sprouting broccoli (vgn) 5.00

Buttered & minted Cornish new potatoes (v) 5.00

### Desserts

British cheeseboard; apple chutney, oat crackers

*(Isle of Wight Blue, Rosary Ash Goat's, Baron Bigod, Lancashire Cheddar) 10.00*

Sticky toffee pudding, vanilla ice cream 6.00

Dark chocolate delice, salted caramel, hazelnut praline, clotted cream ice cream 6.50