

COLONEL FAWCETT

JULY 2022 MENU

Spence Bakery sourdough, olives (vgn) 4.50

Starters

The Colonel's pork scotch egg, picalilli 6.50

Buffalo cauliflower bites, pickled cucumber, aioli (v) 6.50

Burrata, sundried tomatoes, salsa verde, toasted walnuts, EVOO (v) 9.50

Mains

Hammerton ale battered coley, minted mushy peas, tartare sauce, hand cut chips 15.00

Conwy Valley rare-breed double patty beef burger, triple American cheese, pickles, shallot, mustard, fries 15.00

The Colonel's vegan burger: cauliflower bhaji, mango chutney, tomato & chilli salsa, fries (vgn) 14.00

Buffalo buttermilk chicken fillet burger, baby gem lettuce, spiced aioli, red cabbage coleslaw, fries 15.00

Slow cooked Daphne's lamb shoulder shawarma, flat bread, pickled red cabbage, tomato salsa, harrisa, fries 14.50

HG Walter bavette steak, heritage tomatoes, capers, tarragon, fries 17.00

Snacks

Coley goujons, tartare 5.50

Charred Padron peppers, rosemary salt (vgn) 6.50

Merguez sausages, mustard mayo 6.50

Halloumi fries (v) 7.00

Sides

Hand cut chips, roasted garlic aioli (v) 4.50

Buttered & minted Cornish new potatoes (v) 5.00

Heritage tomato salad (vgn) 6.00

Desserts

Dark chocolate brownie, hazelnut praline, clotted cream ice cream 6.50

Apple crumble, Madagascar vanilla custard 6.50

Sticky toffee pudding, vanilla ice cream 6.50