

pass time

SUNDAY AT THE COLONEL FAWCETT

BAR

bread, olive oil ^{ve}	£4.5
pickled quail eggs, hot sauce ^{vg gf}	£4.0
white anchovies, sourdough, chili, lemon	£6.5
pumpkin fritti, lemon mayo ^{vg}	£6.0
welsh rarebit croquettes, walnut ketchup	£6.5
confit beef dripping potatoes, fermented ketchup ^{gf}	£6.5
pressed pork belly, burnt apple, fennel & radish ^{gf}	£7.5
monkfish scampi, tarragon emulsion	£9.0
salt baked kohlrabi, chanterelles, chili aioli ^{ve gf}	£7.5
beef fillet tartare, quails egg, handmade crisps	£9.5
house pumpkin & sage chipolatas, maple	£9.5
double cheeseburger	£12.5

MAINS

cornish mussels, leeks, whisky, sourdough	£10.5/£16.5
pearl barley risotto, chanterelles, walnut gremolata ^{ve}	£16.0

ROASTS

21-day dry-aged beef sirloin, horseradish cream	£22.5
pressed pork belly, burnt apple	£18.5
sage & onion stuffed pumpkin ^{vg}	£16.5
whole cornish red chicken to share	£52.0 (rec. 3 persons, pre-order only)

all roasts served with roast potatoes, carrots & parsnips, braised red cabbage, crispy kale, yorkshire & gravy

SIDES

bitter leaf caesar salad ^{gf}	£5.0	king cabbage, miso purée, chili butter ^{vg}	£5.0
crispy potatoes/fries, aioli ^{vg gf}	£5.0	cauliflower cheese, rosemary crumb ^{vg}	£6.0
extra gravy ^{gf}	£5.0	extra yorkshire ^{vg}	£5.0

DESSERT

homemade ice cream scoop; vanilla / mint choc chip / honey & thyme ^{vg gf}	£3.0
dark chocolate mousse, poached pear, sugared almond ^{ve gf}	£8.0
plum upside-down cake, chantilly ^{vg}	£7.5
mike's sticky toffee pudding, vanilla ice cream ^{vg}	£8.5
white chocolate & miso doughnuts, pickled grapes ^{vg}	£8.0
set honey custard, charred figs, pickled plum, pistachio ^{vg}	£8.0
apple & blackberry crumble, custard ^{vg}	£8.0

*sausages made on site in partnership with **tasty links club***
speak to staff for allergens **BUY THE CHEFS A BEER!** - £6.4

service charge of 12.5% will be added to your bill

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