

pass time

at the colonel fawcett

to drink

old fashioned £10.0
the kernel pale ale 5.2% £7.9
cava, pago tharsys, esp £7.5 / £34.0
metic carmenere (organic), arg £7.2 / £27.0
sauvignon blanc, clos henri estate (organic), nz £39.0

bar menu

in house baked focaccia, miso butter ^v £4.0
bloody mary pickled beans ^{ve gf} £4.0
pumpkin & sage sausage roll £5.8
welsh rarebit croquettes, walnut ketchup £6.8
thai green curry chipolatas, fried shallots £9.5

starters

marinated white anchovies, focaccia £7.0
pork & celeriac croquettes, pickled beetroot, dijon £8.0
crispy oyster mushrooms, szechuan, chili mayo ^{ve} £7.5

mains

potato gnocchi, mushroom cashew cream, chanterelle conserve ^{ve} £17.0
bavette steak & fries ^{gf} £17.5 *add peppercorn sauce £2.0*
double cheeseburger & fries £17.5

sunday roasts

all roasts served with roast potatoes, carrots, braised red cabbage, crispy kale, beetroot purée, yorkshire pudding & gravy
whole cornish red chicken, fennel gratin £70.0 (to share)
pan-roasted chicken supreme, pan sauce £22.5
28-day dry-aged beef sirloin, horseradish cream £24.5
confit pork belly, burnt apple purée £19.5
pumpkin & sage wellington ^v £16.5

sides

fries, aioli ^{v gf} £5.0
duck fat chips, ketchup ^{gf} £6.0
green leaf salad ^{ve gf} £5.2

desserts

sticky toffee pudding, vanilla ice cream ^v £8.0
dark chocolate sorbet, candied almonds ^{ve gf} £4.0

*sausages made in partnership with **PERRYS_E1***

british meat from h.g walter | day boat fish from woods fish | bread from rinkoff's

speak to staff for allergens vegan^{ve} gluten free^{gf} vegetarian^v

@passtime.ldn