

COLONEL FAWCETT

Bar snacks

Sample daily menu

White pudding scotch egg, piccalilli 9

Honey & mustard roasted mini sausages (gf) 9

Buffalo chicken wings, blue cheese 9

Three cheese croquettes, sun blushed tomato ketchup 9

Three bar snacks for 23

Starters / small plates

Purple sprouting broccoli, lemon curd & spiced brown shrimp (gf) 11.5

Parmesan fried baby artichokes, pickled white anchovies 11

Whipped smoked cod roe, new season radishes, toasted granary* 9.5

Scorched mackerel, mackerel tartare, apple & fennel puree (gf) 12.5

Isle of Wight tomatoes, Laverstoke Farm burrata (v, gf) 13

Wye Valley asparagus, duck egg, hollandaise (v, gf) 11.5

Cauliflower, leek & butter bean salad, wild nettle pesto (vegan, gf) 9

Mains

The Colonel's double smash burger & fries, bone marrow onions, burger sauce, American cheese 18

8oz bavette steak, chips, mushroom, tomato, peppercorn sauce (gf) 24

Roasted chicken supreme, Tunworth cheese pomme puree, braised leeks, apple cider sauce (gf) 23

Moving Mountains burger & fries, grilled halloumi, burger sauce & classic garnish* (vegan / v) 16

Beer battered haddock & chips, tartare sauce, minted mushy peas & chip shop curry sauce 19

Creamed polenta, crispy baby artichokes, crushed broad beans, gremolata (v) 18

Spiced monkfish tail, spring veg, Cornish mussel broth & saffron aioli (gf) 24

Sides

Fries, aioli (v) 5

Seasonal greens, garlic butter (v) 5

Desserts

Bitter chocolate marquise, milk chocolate mousse, iced espresso & passion fruit (v, gf) 9

New season strawberry & rhubarb trifle, pistachio & hibiscus (v) 9

Gooseberry & elderflower cheesecake (v) 9

Blood orange posset, blood orange granita, burnt butter shortbread (v) 9

For full information regarding allergens, please ask a member of staff
Meat: HG Walter / Fish: Daily Fish Supplies V – Vegetarian / Vgn – Vegan / Gf – Gluten

*available GF without bread / bun