Sample December menu
Pre orders required for groups of eight or more
We also have Christmas menus available on our website
Bookings advised

COLONEL FAWCETT

Gordal olives 4
Marinated anchovies, toast 7
Sourdough, cultured butter, crispy chicken skin 6

Bar snacks / starters
all 10

Five pigs in blankets, honey & mustard (gf)
Four smoked salmoni blinis, sour cream & dill
Six brie & cranberry filo parcels (v)
Five peppered mackerel, beetroot & horseradish crostini
Eight mozzarella sticks, sundried tomato ketchup (v)
Six Sweet potato & caramelised onion rolls (vegan)

Mains

Double smashed dry aged beef burger & fries 19
Cottage pie, greens 18
Veggie pie of the day, mash, greens 17 (v)
Beer battered haddock & hand cut chips, tartare & curry sauce 19
Symplicity vegan burger, hot sauce, gherkins, onion, lettuce & fries 17 (v/ vegan without cheese)
Bavette steak, chimichurri, watercress, chips 24 (gf)

Desserts

Christmas pudding, brandy sauce 9 (vegan & gf option available)
Pear & almond upside-down cake, honey ice cream 9 (v)
Dark Chocolate fondant, hazelnut ice cream 9 (v)

gf - gluten free, v- vegetarian, vegan - vegan.
For severe intolerances please speak to a member of staff as we cannot guarantee certain things such as gluten being present in our kitchen

All meat is organic and supplied by HG Walter, seafood from Daily Fish in Enfield