COLONEL FAWCETT

October a la carte

Gordal olives 4.5 (gf, vegan)
Marinated anchovies, toast 6
Sourdough, cultured butter, crispy chicken skin 6

Bar snacks

Steak tartare on brioche 10
Lobster mac n cheese fritters 9
Applewood smoked cheese & potato croquettes 6 (v)
Scotch egg, piccalilli 8.5
Breaded whitebait 6

Starters

Duck liver parfait, sour cherries, brioche 12.5
Salted cod cheeks, warmed tartare 9
Isle of Wight tomatoes, whipped feta, pickled cucumber 10 (v, gf)

Mains

10oz Pork chop, peas à la française, new potatoes 24 (gf)
8oz Rare breed sirloin steak, Lyonnaise potatoes, béarnaise 36 (gf)
Roast hake fillet, smoked haddock kedgeree 25 (gf)
Roast butternut squash, curried mango, griddled sweetheart cabbage & onion bhaji 19 (vegan, gf)

Classics

Double smashed, dry aged cheese burger & fries 19
Pie of the day, buttered mash, Seasonal greens 19.5
Beer battered haddock & hand cut chips, peas, tartare & curry sauce 18
Symplicity burger, cheese & fries 17.5 (v/ vgn without cheese)

Desserts

Dark chocolate cremeaux, raspberries 8 (v)
Sticky toffee pudding, ice cream 8 (v)
Orange & polenta cake, mascarpone 6 (v)

All our meat is supplied by HG Walter & fish from Daily Fish
For any allergen advice please ask a member of staff