COLONEL FAWCETT

Autumn/Winter A la carte menu

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

Bar snacks

Pigs in blankets, honey & mustard glaze 10
Smoked salmon blinis, crème fraiche, caviar & dill 9
Mozzarella sticks, sun-blushed tomato ketchup 8 (v)
Scotch egg, piccalilli 8.5
Brie & cranberry filo parcels 6 (v)

Starters

Peppered venison carpaccio, Jerusalem artichoke & pickled pear 13 (gf)
Smoked mackerel pate, beetroot carpaccio, horseradish cream, toast 9
Miso glazed celeriac, beetroot, mushroom dashi, crispy seaweed 9(vegan)

Mains

Confit duck leg, braised puy lentils, red cabbage 24 (gf)
Rare breed bavette steak, Lyonnaise potatoes, béarnaise 28 (gf)
Celeriac glazed brill, celeriac & truffle mash, green beans 26 (gf)
Ironbark pumpkin & Laverstock farm mozzarella pithivier, winter greens, mustard baby fruit & smoked almond dressing 19 (v)

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 fondant, hazelnut ice cream 8 (v)
Sticky toffee pudding, ice cream 8 (v)
Baked Ironbark pumpkin & vanilla cheesecake, mascarpone 8 (v)

All Christmas booking enquiries to info@thecolonefawcett.co.uk

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