

EREWON

GRAZING AND BAR FOOD

Our grazing menu is available Wednesday to Sunday alongside our other menus

NIBBLES

OLIVES (VE)	4
Large Gordal olives in our house marinade.	
MIXED NUTS (VE)	3.5
Mixed nuts in a maple, all spice and salt seasoning.	
CHICKEN SCRATCHINGS	4
Crispy, salty chicken skins	

CHEESE BOARDS

A substantial board of artisanal cheeses from the UK and Europe, specialising in small batch, interesting, high quality and low intervention cheeses. All our boards are served with a challah bread made by Culture Bakery in Slaithwaite, artisanal crackers and chutney.

CHEESE FOR ONE (V)	13.5
CHEESE FOR TWO (V)	20

THREE FOR £15 OR £6.5 EACH

CURED, COLD CUTS & FISH

JAMON SERRANO

Carved off a cured leg and served with gluten free crackers.

SLICED ROAST BEEF

Slow roasted beef, served chilled with pickled mustard seeds and cornichons.

DUCK PROSCIUTTO

Cured duck prosciutto with a dressed rocket salad.

PRAWN COCKTAIL

Prawns dressed in a fiery red pesto cocktail sauce.

PATE AND SPREADS

SALMON RILLETTES

Homemade salmon rillettes served with toasted challah bread from culture Bakery in Slaithwaite.

MUSHROOM PATE (V)

Pate made with mixed wild mushrooms, chilli and coriander, served with challah toast from Culture Bakery in Slaithwaite.

SPICY WHITE BEANS (VE)

Blended and spiced white beans with crackers.

EXTRA BITES

SAUSAGE ROLLS

Sticky pork and plum sausage rolls served with chipotle relish.

SCOTCH EGG (VEGGIE AVAILABLE)

Venison and black pudding scotch egg with a panko crumb.

CONFIT CHERRY TOMATO (V)

Spreadable confit tomato and garlic with toasted Challah bread from Culture Bakery (Can be vegan)

EREWON

SMALL PLATES BRUNCH

Available 10am-3pm Saturday and Sunday

BOOZY BRUNCH DRINKS £10

NOWHERE BRAMBLE

Gin, creme de cassis, lemon, smashed berries and mint

BLOODY MARIA

Fresh tomato juice, tequila, Lee&Perrins, sambal olek

GRAPEFRUIT 75

Prosecco, fresh grapefruit juice, vodka

BUCKS FIZZ

Prosecco & fresh orange juice

HEDGEROW

Elderflower liqueur, raspberry liqueur, strawberry shrub, soda

THREE FOR £15 / £6.5

CHEF SPECIALS

KIPPERS

Kippers, served with brown butter and parsley

LOADED WAFFLE

Potato, dill and gruyere waffle served with smoked salmon and herby creme fraiche.

RIBEYE STEAK

6oz Ribeye with beef fat chimichurri

CROISSANT CUBES (V)

Homemade croissant cubes with you option of the following topping

Croque Monsieur

or

Raspberry and white chocolate

POACHED ORANGE GRANOLA (V)

Maple poached oranges with puffed buckwheat granola and yoghurt

THREE FOR £12 / £5 EACH

SIGNATURE RANGE

TRIO OF SAUSAGE

Three Nowhere Sausages served with homemade pickled walnut brown sauce

CRISPY BACON

Crispy Cuddy's Farm smoked bacon and brown sugar

HASH BROWNS (V)

Bite sized butter confit hash browns

HOMEMADE BAKED BEANS (VE)

Cannellini beans cooked in a rich tomato sauce

STICKY MUSHROOM STACK (V)

King oyster mushrooms in a sweet and savoury marinade, grilled and stacked (Vegan option available)

CRUMBED YOLK (V)

Confit egg yolks in a panko parmesan crumb

BAKED DUCK EGG (V)

Large duck eggs baked with cream, leek, garlic and white wine

OMLETTE (V)

Soft, locally sourced, Turners Farm eggs and chives

BLACK PUDDING DUMPLINGS

Turner's Farm soft black pudding filled sticky dumplings and miso mayo

ADD ONS

MILK ROLL (V)	3
Japanese style milk rolls from Culture Bakery in Slaithwaite	
HOLLANDAISE (V)	2
CONFIT TOMATO (VE)	6.5
BEEF FAT CHIMICHURRI	3
DIPPING SAUCE (V)	2