

EREWON

All our dishes are designed to be shared between everyone on the table. We prepare dishes to order and they are brought out as soon as they are ready. We recommend 2-3 plates per person with nibbles.

WHILE YOU WAIT

Marinated olives £4

Nuts £4

Charcuterie £5.5

Sliced sourdough, toasted, salted butter £4

SMALL PLATES

Halloumi, hot honey sauce (V/GF) £8.5

Roasted squash, warm winter salad (VE/GF) £11

Lincolnshire celeriac, romesco sauce, granola (VE/GF) £11

Chickpea slice, roast aubergine and tomato caponata (VE/GF) £12

Shetland mussels, white wine, garlic, parsley, ndjua (GF) £13

Monkfish fillet, tikka sauce, samphire bhaji (GF) £14

Duck breast, crispy skin, blackberry jus, squash fondant (GF) £14

Chicken crispy skin, smoked bacon, sherry sauce (GF) £14

Pork belly, poached pear, celeriac puree, port jus (GF) £14

Broccoli, charred lemon, gremolata (VE/GF) £6.5

Roast New Potato, herb salt (VE/GF) £6

DESSERT

Cheeseboard £12

Sticky toffee pudding £8

Dessert of the month £8

V = Vegetarian // VE = VEGAN. We are not a nut free kitchen, please make our staff aware of any allergies.