

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

Toasted sourdough, salted butter £4

SMALL PLATES

Halloumi, hot honey sauce (V/GF) £8.5

Roasted squash, peppers, spinach, cashews, butterbean hummus (VE/GF) £11

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

Ratatouille, aubergine courgette, onion and tomato (VE/GF) £12

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

Monkfish fillet, tikka sauce, samphire bhaji (GF) £15

Duck breast, crispy skin, blackberry jus, squash fondant (GF) £15

Chicken breast, crispy skin, smoked bacon, white wine and tarragon sauce (GF) £14

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

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

Roast new potatoes, herb salt (VE/GF) £6

DESSERT

Cheeseboard £12

Sticky toffee pudding £8

Dessert of the month £8

V = vegetarian // VE = vegan // GF = gluten free

We cannot guarantee an allergen free kitchen, please make our staff aware of any allergies or intolerances