

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, balsamic and oil £4

SMALL PLATES

Halloumi, hot honey sauce (V/GF) £8.5

Roasted squash, peppers, spinach, cashews, butterbean hummus (VE/GF) £12

Lincolnshire celeriac, romesco sauce, mixed nuts, pickled shallots (VE/GF) £12

Ratatouille, aubergine courgette, onion and tomato (VE/GF) £12.5

Rigatoni, changing selection of finishes, please speak with our staff £14

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

Monkfish fillet, tikka sauce, samphire bhaji (GF) £15.5

Duck breast, crispy skin, cranberry sauce, fondant potato (GF) £15.5

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

Pork belly bites, spicy soy and gochujang sauce, pickled fennel (GF) £14.5

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