

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

Charcuterie £5.5

Sourdough, balsamic and oil £4

SMALL PLATES

Halloumi, hot honey sauce (V/GF) £8.5

Falafel, tabbouleh, spiced apricot jam (VE/ Can be GF) £12

Sweetheart cabbage, fondant potato, black pepper balsamic vinaigrette (VE/GF) £12.5

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

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

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

Moroccan chicken skewers, tabbouleh, tzatziki (Can be GF) £14

Pulled pork belly, spicy soy and gochujang sauce, pickled salad (GF) £14.5

Mixed roast veg, lemon, fresh oregano (VE/GF) £6.5

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

DESSERT

Cheeseboard £12

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