

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

Tomato bruschetta £4.5

Sourdough, balsamic and oil £4

SMALL PLATES

Halloumi, hot honey sauce (V/GF) £8.5

Mixed roast veg skewers, lemon, garlic and fresh oregano aioli (V/GF/Can be VE) £8.5

Falafel, tabbouleh, spiced apricot jam (VE/ Can be GF) £12.5

Sweetheart cabbage, fondant potato, pomme puree, black pepper balsamic vinaigrette (VE/GF) £13

Rigatoni, fresh tomato, prawn, garlic, parsley, chilli (Can be V) £14

Shetland mussels, white wine, garlic, parsley, cream (GF) £14

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

Moroccan chicken skewers, tzatziki, spiced apricot jam, yoghurt flatbread (Can be GF) £14.5

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

Roast new potatoes, salsa verde (VE/GF) £6.5

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