

# EREWON

*All our dishes are designed to be shared between everyone on the table. We cook fresh to order and they are brought out as soon as they are ready. We recommend 2-3 plates per person with nibbles for a full meal or 1-2 for lunch. Our staff are happy to walk you through your selection.*

## 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**

**Chickpea Salad, roast red pepper, cucumber, feta, pickled red onion (V/GF/Can be VE) £8.5**

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

**Asparagus, fennel cream sauce, crispy fried charcuterie, lemon zest £12**

**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**

**'Fish and chips', pan seared hake, crispy salt and vinegar potato, pea puree, curry sauce veloute £15**

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

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

**Rump minute steak, peppercorn sauce, crispy spiralised fries, asparagus, caramelised shallot £16**

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

## DESSERT

**Cheeseboard £12**

**Tiramisu cheesecake £8**



**Looking for a day out?  
Scan the QR code to get a ticket for  
our meet the brewer event on 12/07**

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

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