

# 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**

**White bait £4.5**

**Halloumi, hot honey sauce (V/GF) £8.5**

## SMALL PLATES

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

**Confit fennel**, harissa oil, tahini dressing (VE/GF) **£12**

**Asparagus**, fennel cream sauce, lemon zest, crispy charcuterie (GF) **£12**

**Sweetheart cabbage**, red romesco, zhoug, panko crumb (VE/ Can be GF) **£13**

**Linguini**, creamy harissa, charred pepper (V) **£14**

**Shetland mussels**, white wine, garlic, parsley, cream, warm sourdough (Can be GF) **£14**

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

**Sea bass**, tomato, olives, capers (GF) **£15.5**

**Moroccan chicken skewers**, soft flatbreads, leaves, spiced jam **£14.5**

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

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

**Side salad**, fresh leaves, cucumber, tomato, onion, house dressing (V/GF) **£4.5**

**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**