

SPRING LUNCH MENU 2017

Gluten Free



WHILE YOU'RE WAITING

Marinated mixed olives £3.75 V

STARTERS

Soup of the day with bread roll £4.95 V

Spiced whole whitebait, tartare sauce, peashoot salad £6.50

Piri-piri spiced chicken strips, savoy cabbage coleslaw £6.50

Ham hock and mustard terrine, basil pesto, gluten free croutons £6.50

OLD COMFORTS & TWE's FAMOUS BURGERS

Grilled fillet of haddock, crushed peas, our famous hand cut chips, TWE tartare sauce £11.95

Honey roast ham, free range eggs, pineapple relish, hand cut chips £11.95

Chicken and leek, mashed potato and sautéed green beans £15.95

TWE Beef Burger, gluten free bun, tomato and red onion salad, bbq sauce and hand cut chips £12.95

Burger extra toppings £1.00 each:

Stilton, cheddar, bacon, flat field mushroom, fried egg

MAIN DISHES

Open fish pie, creamy mashed potatoes, green beans £9.50

Char grilled bacon steak, savoy cabbage and bacon, saute potatoes, grain mustard sauce £9.50

Lamb kofta kebab, dressed mint salad minted cucumber raita £8.95

Goats cheese and beetroot salad, toasted walnuts, French dressing £8.95

GREAT STEAKS

Our steaks are matured for minimum of 21 days to enhance flavour and tenderness, we only buy English quality assured, and grass fed beef

Sirloin steak £20.95

Rib eye steak £20.95

Fillet steak £24.95

14oz T-bone steak £24.95

16oz Chateaubriand (for 2 people) £49.95

Add a sauce: Peppercorn, blue stilton or cafe de Paris butter £2.50 each

*All served with roasted tomato, flat cap mushroom, and our famous twice cooked hand cut chips.
Battered onion rings with rice flour.*

SIDES

Our famous hand cut chips and garlic mayo £3.25

Buttered new potatoes £2.95

Paprika skin on fries and garlic mayo £2.95

Seasonal side salad £2.95

Sautéed greens £2.95

Tender asparagus spears, pancetta and Parmesan £2.95

Desserts

Warm honey rice pudding, toasted coconut £6.00

Bramley apple and blueberry Eton mess £6.00

Lemon posset, lemon curd, sugared raspberries £5.50

V suitable for vegetarians

*We use nuts and nut products in our kitchen, if you have any allergies please let a member of staff know prior to ordering
We locate, wherever possible, local suppliers & use only the freshest, finest ingredients. As all our dishes are made fresh to order, please allow a minimum of 25 minutes if not ordering a starter.*

An optional service charge of 10% will be added for parties of 6 or more.