

SPRING MENU 2017

Dairy Free



WHILE YOU'RE WAITING

Marinated mixed olives £3.75 V

STARTERS

Soup of the day £4.95 V

Wild mushrooms on toast-sauteed wild mushrooms, toasted gf bread, truffle oil £6.75

Ham hock and grain mustard terrine, honey and mustard dressing £6.75

Pan seared scallops, textures of beetroot, crisps, pickled and roasted £10.95

Crayfish and prawn cocktail, mango salsa, cos lettuce, marie rose sauce £7.50

OLD COMFORTS & TWE's FAMOUS BURGERS

Treacle glazed ham, free range eggs

Lamb and red onion burger

Beef burger, onion rings, gherkins

Haddock and chips

Burger extra toppings £1.00 each:

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

MAIN DISHES

Slow braised blade of beef, sweet potato, curly kale, fondant potato, braised shallots £18.95

Pan fried red mullet fillet, pomegranite seeds, sweet pickled vegetables, sautéed potatoes. Turmeric oil £18.95

Duck two ways- pan fried breast and confit of duck leg, sweet potato mash, tender stem broccoli, sweet potato crisps, wilted spinach leaves £18.95

Tea spiced pork fillet, sage mashed potatoes, crispy sage leaves, butternut squash puree, pancetta and peas, red wine jus £16.95

Pan fried potato gnocchi, black truffle, shimeji mushrooms, sautéed rocket and red onions. Basil pesto £14.95

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

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.