

# December Menu



## WHILE YOU'RE WAITING

**Local rustic bread**, butter, olive oil & Modena balsamic vinegar  
£4.95 **V**

**Marinated mixed olives** £3.75 **V**

**Stone baked flatbread** with garlic oil & mozzarella cheese (Great to share!) £7.50 **V**

## STARTERS

**Soup of the Day**, crusty rustic bread £4.95 **V**

**Roasted tomato & red pepper soup**, rustic bread  
£4.95 **V**

**Avocado & prawn cocktail** & Marie Rose sauce  
£6.95

**Chicken liver pâté**, apple & fig chutney & toast  
£6.75

**Creamy garlic mushrooms** on toast topped with smoked mozzarella cheese £6.75

**Breaded calamari**, lemon & chilli mayonnaise, rocket & radish salad £6.75

**Box baked whole Camembert**, house chutney & rustic garlic bread £10.95 **V**

## ORIGINAL TWE GRAZING BOARDS - (Ideal for a sharing starter)

**Meat** – chorizo sausage, chicken liver parfait, treacle glazed ham, pickles, chutneys, rustic bread, olive oil & Modena balsamic vinegar £14.95

**Fish** – Smoked salmon, marie rose prawns, cod fish fingers, spinach & radish salad, tartare sauce, rustic bread, olive oil & Modena balsamic vinegar £14.95

**Vegetarian** – Spiced cous-cous, grilled halloumi, aubergines, peppers, spicy tomato dip, rustic bread, olive oil & balsamic vinegar £14.95 **V**

## OLD COMFORTS, SALADS & TWE'S FAMOUS BURGERS

**Tetley beer battered haddock fillet**, crushed peas, tartare sauce, hand cut chips £11.95

**Treacle glazed ham**, free range eggs, grilled pineapple ring, hand cut chips £11.95

**Pan seared lambs liver**, streaky bacon, garden peas, mash & pan gravy £12.95

**TWE 10oz cheese burger**, BBQ sauce, coleslaw & hand cut chips £13.95

**Burger extra toppings £1.00 each:**

Stilton, bacon, flat field mushroom, fried egg

**Classic TWE chicken Caesar salad**, crispy bacon, shaved parmesan cheese, anchovies, cos lettuce, Caesar dressing £12.95

## MAIN DISHES

**Chicken cordon bleu**, stuffed with ham & cheese, curly kale, blue cheese sauce & herb new potatoes £15.95

**Roast Norfolk turkey**, pigs in blankets, sage & onion stuffing, fresh vegetables, roast potatoes & gravy £14.95

**Slow cooked blade of beef**, spring onion mash potatoes, root vegetables, cauliflower purée & pan jus £17.95

**Aubergine, courgette & potato gratin**, grilled halloumi, roasted red pepper coulis & gem salad £13.95 **V**

**Pan seared salmon supreme**, oregano, lemon & parmesan crust, crushed new potatoes, roasted shallots, creamy white wine sauce £15.95

**Slow roasted pork belly**, celeriac & broad bean cassoulet, sweet potato & pan jus £15.95

## STONE FIRED PIZZA

*Fresh pizza dough made daily at TWE, rolled to make our famous thin crust pizzas with fresh plum tomato sauce and grated Italian mozzarella*

**Margherita**, torn basil £9.95 **V**

**New York Deli**, peppered pastrami, pickled gherkins, sautéed mushrooms £10.95

**Sicilian**, spicy chorizo, fresh chilli £10.95

**Meat feast** chicken, chorizo, ham, chilli £10.95

**Goats Cheese**, Beetroot, goats cheese & rocket **V** £10.95

## 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*

**Rump steak** £19.95

**Rib eye steak** £20.95

**Fillet steak** £24.95

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

*All served with roasted tomato, flat cap mushroom, beer battered onion rings and our famous twice cooked hand cut chips*

## SIDES

Our famous hand cut chips & garlic mayo £3.25

Buttered new potatoes £2.95

Paprika skin on fries & garlic mayo £2.95

Seasonal side salad £2.95

Sautéed greens £2.95

Beer battered onion rings £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.*