



## Menu 2020

### TO SHARE

**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 £7.50 **V**

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

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

**Fish grazing board** – Smoked salmon, marie rose prawns, breaded calamari, tartare sauce, rustic bread, olive oil & Modena balsamic vinegar £14.95 **GF\***

### STARTERS

**Soup of the Day**, rustic bread £4.95  
**V, VE, GF\***

**Homemade chicken liver parfait**, red onion chutney & toast £6.75 **GF\***

**Creamy garlic mushrooms** on rustic toast £6.75  
**V, GF\***

**Breaded fishcake**, lemon mayonnaise, petit salad £6.95

**Buffalo tomato, basil & mozzarella salad**  
balsamic reduction £6.75 **V, GF**

### MAIN COURSES

**Tetley beer battered fish & chips**, crushed peas, tartare sauce, hand cut chips £11.95 **GF\***

**Traditional beef or vegetable lasagne**, garlic bread and side salad £13.95 **V**

**Pan seared lambs' liver**, crispy streaky bacon, creamy mash, garden peas & gravy £12.95 **GF**

**Steak & ale or Chicken & leek shortcrust pastry pie**, hand cut chips, peas & gravy £14.95

**Chicken or salmon Caesar salad**, crispy bacon, anchovies, Caesar dressing £13.95 **GF\***

**Oven baked chicken breast**, fondant potato, roasted cherry tomatoes, green beans & pan jus  
£16.95 **GF**

**Duo of slow roasted pork belly & pork bon bons**, black pudding mash, seasonal green vegetables & pan jus £18.95 **GF\***

**TWE 10oz beef burger**, BBQ sauce, coleslaw & hand cut chips £13.95 **GF\***

**Add toppings £1 each: mushrooms, cheddar, silton, bacon**

**8oz Sirloin steak** £23.95 **GF\***

*roasted tomato, flat cap mushroom, beer battered onion rings and twice cooked hand cut chips*

**Add a sauce £2.50, pepper sauce or garlic butter**

### STONE FIRED PIZZA

*Fresh pizza dough made daily at TWE, rolled to make our famous thin crust pizzas*

**Margherita** £9.95 **V**

Add your toppings £1 each:

ham, chicken, chorizo, beef, smoked bacon, fresh chilli, mushrooms, smoked salmon, prawns, gherkins, red onion, peppers

### SIDES

Hand cut chips & garlic mayo £3.25

Paprika skin on fries & garlic mayo £2.95

Seasonal side salad £2.95

Sautéed greens £2.95

Beer battered onion rings £2.95

### HOMEMADE DESSERTS

**Crumble of the day**, vanilla custard £6.50

**Sticky toffee pudding**, toffee sauce, rum & raisin ice cream £6.50 **V \***

**Lemon & mint crème brûlée**, lime shortbread £6.50 **V, GF\***

**Selection of British cheeses**- Served with fruit chutney, celery, apple & a selection of biscuits £8.95

**Locally Made Ice Cream** one scoop £2.50 two scoops £4.75 three scoops £5.75

*\* Suitable or adaptable for Vegetarians (V), Vegans (VE) & Gluten Free (GF) please specify at time of ordering*

*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.*