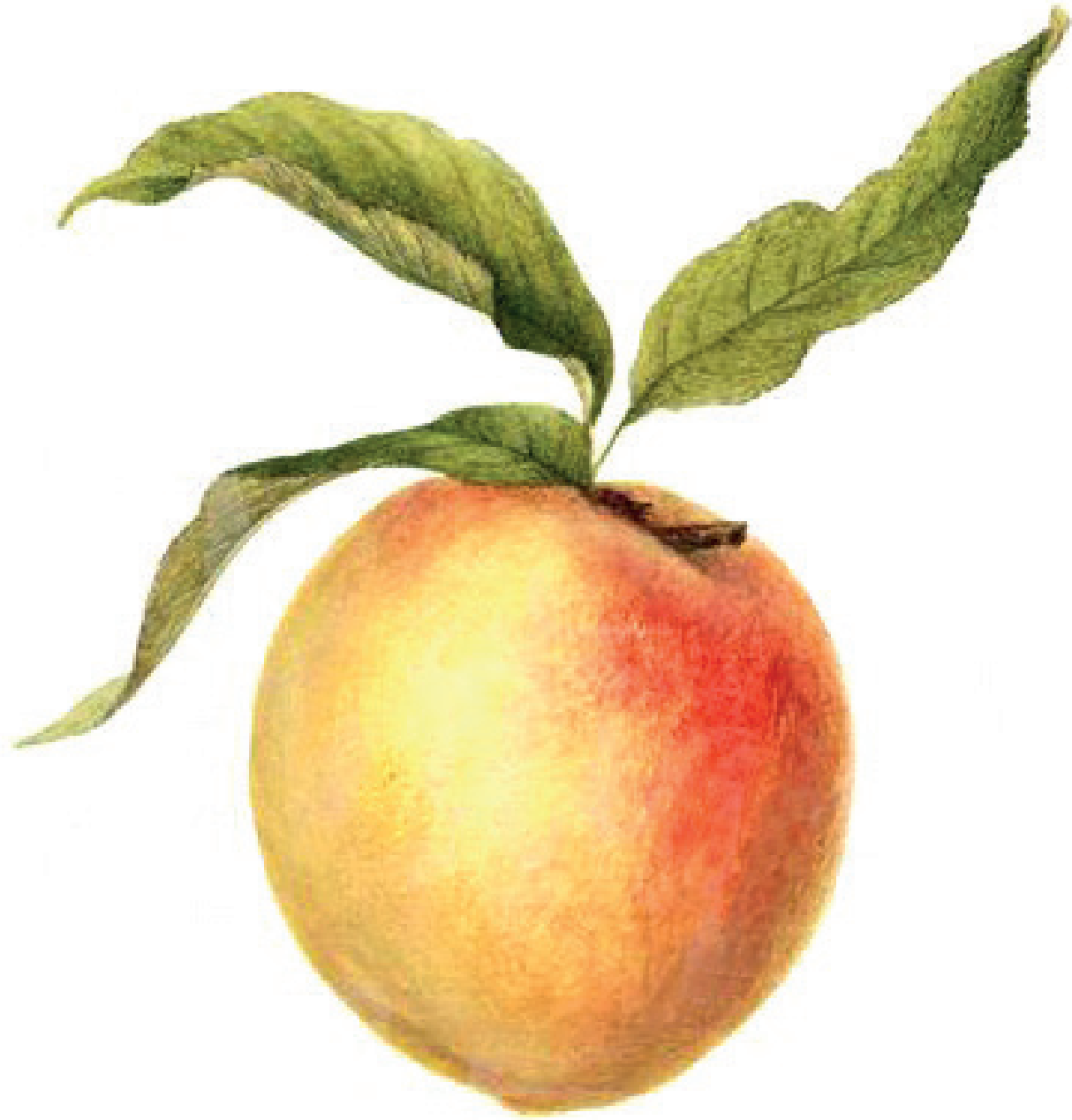


Menu



THE WORLD'S END

TWE

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*

SALMON & PRAWN FISHCAKE

Poached egg & hollandaise / £6.95

CRISPY DUCK SALAD

Hoisin dressing / £6.95/£13.95

TEMPURA BATTERED CALAMARI

Sweet chilli mayo / £6.95

GRILLED HALLOUMI

Spicy tomato chutney, olive tapenade & balsamic glaze / £6.75 V, GF

MAIN COURSES

TETLEY BEER BATTERED FISH & CHIPS

Crushed peas, tartare sauce, hand cut chips / £12.95 GF*

TRADITIONAL HAM, EGG & CHIPS

Pineapple piccalilli £13.95

PAN SEARED LAMBS' LIVER

Crispy streaky bacon, creamy mash, garden peas & gravy / £13.95 GF

STEAK & ALE OR TURKEY, HAM & MUSHROOM SHORTCRUST PASTRY PIE

Garden peas, mash or hand cut chips & gravy / £15.95

CHICKEN OR SALMON CAESAR SALAD

Crispy bacon, anchovies, Caesar dressing / £14.95 GF*

BREAST OF CHICKEN WRAPPED IN PARMA HAM

Spring greens & garden pea fricassee, creamy mash / £15.95

MEDITERRANEAN VEGETABLE TART

Seasonal salad & hand cut chips / £12.95 V, VE*

PAN SEARED SALMON FILLET

Sautéed new potatoes, seasonal green vegetables, wild mushroom & white wine cream sauce / £18.95 GF

8OZ SIRLOIN STEAK & PEPPERCORN SAUCE

Roasted tomato, flat cap mushroom, beer battered onion rings and twice cooked hand cut chips / £24.95 GF*

BURGERS

PREMIUM WAGYU BEEF GOURMET BURGER

Brioche bun, onion rings, hand cut chips & coleslaw / £16.95 GF

TWE 10OZ BEEF BURGER

BBQ sauce, coleslaw & hand cut chips / £13.95 GF*

ASIAN SPICED VEGAN BURGER

Salad garnish & hand cut chips £12.95 V, VE

CAJUN CHICKEN BREAST BURGER

Coleslaw & hand cut chips / £13.95

Add toppings £1 each: mushrooms, cheddar, stilton, bacon

STONE FIRED PIZZA

FRESH PIZZA DOUGH MADE DAILY AT TWE, ROLLED TO MAKE OUR FAMOUS THIN CRUST PIZZAS

MARGHERITA

£10.95 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

£3.50

SAUTEED SEASONAL GREENS

£3.95

THIN CUT FRENCH FRIES & GARLIC MAYO

£3.25

SEASONAL SIDE SALAD

£2.95

BEER BATTERED ONION RINGS

£3.25

PIGS IN BLANKETS

£4.95

HOMEMADE DESSERTS

RHUBARB & PLUM CRUMBLE

Lightly spiced custard / £6.50 V

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream / £6.50 V*

CRÈME BRULEE

Homemade shortbread / £6.50 V

CHOCOLATE MOUSSE

brandy snap basket & crushed honeycomb / £6.50 V

TRADITIONAL STRAWBERRY ETON MESS

£6.50 V

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

Vanilla, strawberry, chocolate fudge brownie

Sorbets - melon, mango, pineapple V, Vegan, GF*

(ice creams/sorbets served with shortbread)

COFFEE & TEA

Americano £2.95

Espresso £2.75

Double Espresso £3.00

Latte £3.50

Cappuccino £3.25

Mochaccino £3.50

Hot Chocolate £3.25

Floater £3.2

Liqueur coffees from £4.50

Macchiato £2.75

Selection of Teas- English Breakfast, Earl Grey, Camomile, Green Tea, Decaff, Red Berries, Peppermint £2.95

WINE, PORTS & COGNACS

Muscat, Australia - Liqueur dark muscat. Provocatively perfumed with deep layers of butterscotch & honey. A gold medal award winner - 70ml glass £4.95

Cockburns ruby port £3.95

Sandeman late bottled vintage £4.60

Sandeman Tawny port £4.60

Courvoisier VS £3.50

Remy Martin VSOP £4.75

*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.

