



WINTER MENU 2012

WHILE YOU'RE WAITING

Local rustic bread, olive oil & balsamic
Vinegar £4.50 **V**

Bowl of marinated olives £3.25 **V**

Homemade cheesy garlic pizza bread £5.50 **V**

STARTERS

Homemade Soup & rustic bread £4.95 **V**

Warm pigeon breast salad, bacon lardons,
avocado, sage & butternut crisps £6.50

Welsh rarebit, rocket & mustard sauce £5.95**V**

Potted shrimps & brioche toast £6.50

Garlic mushrooms on rustic toast £5.95**V**

Confit duck leg, bok choy, red peppers & orange
sauce £6.75

Homemade chicken liver pate, brioche &
quince jelly £6.25

Smoked haddock & basil fishcake & mature
cheese sauce £6.75

Box baked camembert, red onion jam & rustic
bread £9.75**V**

ORIGINAL TWE GRAZING BOARDS

(made for sharing!) All served with local
rustic bread, olive oil & balsamic vinegar

Meat – homemade chicken liver pate, spicy
Italian meats, home cooked ham & roast beef
£11.95

Vegetarian- hummus, grilled aubergines &
peppers, onion & courgette frittata £11.95 **V**

Fish – smoked salmon, mini prawn cocktail,
marinated mussels, cockles, squid & cuttle fish
£11.95

Ploughman's – stilton, cheddar, ham, pork pie,
apple & pickles £11.95

OLD COMFORTS

Beer battered fish homemade chips & tartare
sauce £9.95

Grilled lambs liver, crispy bacon, mashed
potato, garden peas & onion gravy £10.95

TWE's famous steak & coriander burger,
tomato chutney & homemade chips £9.95

Extra toppings £1.00 each: stilton, cheddar,
bacon, mushrooms.

'Proper' beef & mushroom pie, chips & peas
£9.95

Home cooked ham, egg & chips £9.95

Bangers & mash & peas £9.95

TWE grilled chicken Caesar salad, croutons &
anchovies £12.95

MAIN DISHES

Pan fried duck breast, parsnip tart & wild
mushroom jus £17.50

Pork belly, caramelized apples, garlic mash,
roast root veg & pan jus £15.95

Sea bass fillet, braised fennel, sauté potatoes &
shrimp sauce £16.95

Lamb shank, garlic mash, honey roast parsnips
& carrots & rosemary jus £16.95

Beef Bourignon, green beans & mash £15.75

Venison haunch, black pudding & leek stack,
cabbage, crushed new potatoes & pepper sauce
£18.75

Homemade beef lasagne, salad & garlic bread
£11.95

Chicken breast, crispy pancetta, bubble &
squeak, baby onions & pan jus £15.50

Goat's cheese roulade, winter vegetables &
beetroot caviar £13.95**V**

STONE FIRED HOMEMADE PIZZA

Margherita- tomato, mozzarella & basil £9.95 **V**

Mexicana – Cajun chicken & jalapenos £9.95

Mariniere – seafood, tomato & mozzarella £9.95

Sicilian – Italian spicy sausage & chilli £9.95

Bologna- Beef Bolognese & mozzarella £9.95

GREAT STEAKS

Our steaks are sourced from specially selected
farms, supplying the finest English, quality
assured, grass fed beef.

Sirloin steak £18.95

Rib eye steak £18.95

Fillet steak £20.95

Cracked black pepper, port & blue cheese or
Diane sauces £2.50

Served with oven roasted vine tomatoes, flat cup
mushroom, onion rings & homemade chips.

SIDES

Homemade chips & garlic mayo £3.25

Mixed salad £2.95

Roast root veg £2.95

Homemade onion rings £2.95

Cabbage, leeks & peas £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.