

TO SHARE

LOCAL RUSTIC BREAD

Butter, olive oil & Modena balsamic vinegar / £6.50 V

MARINATED MIXED OLIVES

£4.75 V

STONE BAKED FLATBREAD PIZZA

With garlic oil & mozzarella cheese / £11.95 V
Swap to Vegan Cheese +£2 VE

BOX BAKED WHOLE CAMEMBERT

Red onion jam & rustic garlic bread / £13.95 V

MEAT GRAZING BOARD

Chorizo sausage, chicken liver parfait, home baked ham, pickles, chutneys, rustic bread, olive oil & Modena balsamic vinegar / £18.95 GF*

FISH GRAZING BOARD

Smoked salmon, marie rose prawns, tempura calamari, tartare sauce, rustic bread, olive oil & Modena balsamic vinegar / £18.95 GF*

STARTERS

SOUP OF THE DAY

Rustic bread / £6.50 V, VE, GF*

HOMEMADE CHICKEN LIVER PARFAIT

Red onion chutney & toast / £8.75 GF*

CREAMY GARLIC MUSHROOMS

On rustic toast / £8.50 V, GF*

TEMPURA BATTERED CALAMARI

Aioli & petit salad / £8.50

BREADED HALLOUMI STICKS

Sweet chilli jam / £8.25 V

CHILLI & GARLIC MUSSELS MARINIERE

Rustic bread / £9.50 V, GF

FALAFEL & HUMMUS

Pitta bread & petit salad/ £8.50 VE, GF*

CRISPY DUCK SALAD

Hoi sin sauce/ £8.95 GF*

CHICKEN WINGS

Choice of BBQ or Buffalo style/ £8.50

MAIN COURSES

TETLEY BEER BATTERED FISH & CHIPS

Crushed minted peas, tartare sauce, hand cut chips /£16.50 GF*

TRADITIONAL HAM, EGG & CHIPS

£15.95 GF*

PAN SEARED SALMON FILLET

New potatoes, seasonal vegetables & white wine cream sauce / £18.95 GF

STEAK & ALE SHORTCRUST PASTRY PIE

Seasonal vegetables, roast potatoes or hand cut chips & gravy / £18.95

CHICKEN CAESAR SALAD

Crispy bacon, anchovies, Caesar dressing / £17.50 GF*

PREMIUM WAGYU BEEF GOURMET BURGER

Brioche bun, skinny fries, lettuce, tomato & coleslaw / £18.95 GF

JERK CHICKEN BREAST BURGER

Brioche bun, lettuce, tomato, coleslaw & skinny fries / £16.95

ADD TOPPINGS £1 EACH:
CHEDDAR, STILTON, MUSHROOM,
BACON
UPGRADE SKINNY FRIES TO HAND CUT
CHIPS £1.50

ROAST SIRLOIN OF PRIME BLACKGATE BEEF

Yorkshire pudding, seasonal vegetables, roast potatoes & pan gravy / £19.95 GF*

ROAST LEG OF LAMB

Yorkshire pudding, seasonal vegetables, roast potatoes & pan gravy / £19.95 GF*

ROAST LOIN OF PORK

Yorkshire pudding, seasonal vegetables, roast potatoes & pan gravy / £18.95 GF*

ROAST BREAST OF NORFOLK TURKEY

Seasonal vegetables, Yorkshire pudding, roast potatoes & pan gravy / £18.95 GF*

TRIO OF ROAST TURKEY, PORK AND BEEF

Yorkshire pudding, seasonal vegetables, roast potatoes & pan gravy / £20.95 GF*

SIDES

HAND CUT CHIPS & GARLIC MAYO £4.50

SAUTEED SEASONAL GREENS £3.95

THIN CUT FRENCH FRIES & GARLIC MAYO £3.95

SEASONAL SIDE SALAD £3.95

BEER BATTERED ONION RINGS £4.50

CAULIFLOWER CHEESE £4.50

STONE FIRED PIZZA

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

MARGHERITA £13.95 V

SWAP TO VEGAN MOZZARELLA £2

ADD YOUR TOPPINGS £1 EACH:

HAM, CHICKEN, CHORIZO, BEEF, SMOKED BACON, FRESH CHILLI, MUSHROOMS, SMOKED SALMON, PRAWNS, GHERKINS, RED ONION, PEPPERS

VEGAN

ASIAN SPICED VEGAN BURGER

Floured bun, lettuce, tomato, vegan coleslaw & skinny fries £16.95 VE

FALAFEL & HUMMUS

Skinny fries, pitta bread & seasonal salad / £16.95 VE, GF*

BEETROOT & BUTTERNUT SQUASH WELLINGTON

Seasonal vegetables, roast potatoes, vegetable gravy / £16.95 V, VE

MEDITERRANEAN VEGETABLE TART

Seasonal vegetables, new potatoes, tomato & herb sauce / £16.95 V, VE

HOMEMADE DESSERTS

TRADITIONAL APPLE CRUMBLE

Warm vanilla custard / £7.95 V

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream / £7.95 V, VE*

VANILLA CREME BRULEE

shortbread biscuit / £7.95 V, GF*

DARK CHOCOLATE BROWNIE

Berry compote & vanilla ice cream / £7.95 V

WILD BERRY ETON MESS

£7.50 V, GF

SELECTION OF BRITISH CHEESES

Served with fruit chutney, celery, apple & a selection of biscuits / £8.95

GALLONES ICE CREAM

One scoop / £2.95 Two scoops / £5.50

Three scoops / £6.95

Vanilla, Strawberry & Chocolate; Sorbets: Mango V, Vegan, GF*

(Ice creams/sorbets served with shortbread)

COFFEE & TEA

Americano £3.50

Espresso £3.25

Double Espresso £3.50

Latte £3.95

Cappuccino £3.75

Mochaccino £3.75

Hot Chocolate £3.95

Floater £3.95

Liqueur coffees from £5.50

Macchiato £2.95

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.

