

THE WORLD'S END

TWE

TO SHARE

LOCAL RUSTIC BREAD

Butter, olive oil & Modena balsamic vinegar / £7.95 V

MARINATED MIXED OLIVES

£5.95 V, VE

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 / £17.95 V

MEAT GRAZING BOARD

Chorizo, chicken liver parfait, home baked ham, pickles, chutneys, rustic bread, olive oil & Modena balsamic vinegar / £20.95 GF*

FISH GRAZING BOARD

Smoked salmon, marie rose prawns, salt & pepper squid , tartare sauce, rustic bread, olive oil & Modena balsamic vinegar / £20.95 GF*

STARTERS

SOUP OF THE DAY

Rustic bread / £7.95 V, VE, GF*

HOMEMADE CHICKEN LIVER PARFAIT

Red onion chutney & toast / £9.50 GF*

CREAMY GARLIC MUSHROOMS

On rustic toast / £9.25 VE, GF*

BANG BANG CAULIFLOWER

Avocado mayo, siracha sauce & dressed salad / £9.25 VE, GF*

SALT & PEPPER SQUID

Garlic aioli & petit salad / £9.75 GF*

PAN FRIED KING PRAWNS & CHORIZO

Spicy tomato sauce, grilled ciabatta/ £11.95 GF*

CRISPY DUCK SALAD

Hoi sin sauce/ £9.95 GF*

BUTTER CHICKEN CROQUETTES

Curried mayo, pickled red onion & coriander oil / £9.95

MAIN COURSES

HAND BATTERED FISH & CHIPS

Crushed minted peas, tartare sauce, hand cut chips /£19.50 GF*

TRADITIONAL HAM, EGG & CHIPS

£18.95 GF*

PAN SEARED LAMBS' LIVER

Bacon crumb, crispy onions, creamy mash, seasonal vegetables & gravy / £18.95 GF*

STEAK & ALE SHORTCRUST PASTRY PIE

Seasonal vegetables, mash or hand cut chips & gravy / £19.95

LEMON & THYME CHICKEN BREAST

Dauphinoise potatoes, glazed carrots, broccoli, roast garlic sauce / £20.95

MEDITERRANEAN VEGETABLE TART

Seasonal vegetables, new potatoes, tomato & herb sauce / £17.95 V, VE

PAN SEARED SALMON FILLET

Sauteed new potatoes, seasonal greens, creamy white wine sauce/ £20.95 GF

SLOW COOKED PULLED LAMB GYROS

Flatbread, salad, pickles, tzatziki, skin on fries/ £22.95

SLOW ROASTED PORK BELLY

Creamy mash, seasonal vegetables & cider cream sauce / £20.95 GF*

8OZ SIRLOIN STEAK

Roasted tomato & mushroom, beer battered onion rings & twice cooked hand cut chips & peppercorn sauce/ £32.95 GF*

Add King Prawns £6

MOROCCAN VEGETABLE TAGINE

Caramelised onion & mushroom cous cous, flatbread, tzatziki / £16.95 V, VE

Add Chicken £5 or Prawns £6

BURGERS

PREMIUM WAGYU BEEF GOURMET BURGER

Brioche bun, skinny fries, lettuce, tomato & coleslaw / £19.95 GF*

PERI PERI CHICKEN THIGH BURGER

Brioche bun, lime mayo, pickled onions, lettuce, tomato, coleslaw & skinny fries / £19.95 GF*

ASIAN SPICED VEGAN BURGER

Vegan bun, lettuce, tomato, vegan coleslaw & skinny fries £17.95 VE

ADD TOPPINGS £1 EACH:
CHEDDAR, STILTON, MUSHROOM, BACON, FRIED EGG

UPGRADE SKINNY FRIES TO HAND CUT CHIPS £1.50

SALADS

CRISPY DUCK SALAD

Asian salad, cucumber & carrot ribbons, pickled red cabbage, honey & soy dressing, sesame seeds, sweet chilli sauce / £19.95 GF*

SUPERFOOD SALAD

Spiced quinoa, chickpeas, cous cous, chargrilled vegetables, spinach, cherry tomatoes, balsamic glaze £15.95 GF*

CHICKEN CAESAR

Crispy bacon, anchovies, Caesar dressing £18.95 GF*

HALLOUMI CAESAR

Caesar dressing, croutons £17.95 GF*

ADD TO YOUR SALAD:

CHICKEN £5
PRAWNS £6
GRILLED HALLOUMI £5

STONE FIRED PIZZA

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

MARGHERITA £14.95 V

SWAP TO VEGAN MOZZARELLA £2

ADD YOUR TOPPINGS:

£1.50 EACH:

SMOKED BACON, FRESH CHILLI, MUSHROOMS, GHERKINS, RED ONION, PEPPERS, OLIVES

£2 EACH:

HAM, CHICKEN, CHORIZO, SMOKED SALMON, PRAWNS

SIDES

SKINNY FRIES & GARLIC MAYO £5.25 V, VE*, GF

HAND CUT CHIPS & GARLIC MAYO £5.50 V, VE*, GF

CREAMY MASH £5.25 V, GF

SAUTEED SEASONAL GREENS £5.50 V, VE, GF

SEASONAL SIDE SALAD £4.95 V, VE, GF*

BEER BATTERED ONION RINGS £5.95 V, VE, GF*



HOMEMADE DESSERTS

TRADITIONAL APPLE & BERRY CRUMBLE

Warm vanilla custard / £8.95 V

STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream / £8.95 V

RASPBERRY & COCONUT FOOL

Homemade shortbread biscuit / £8.95 V, GF*

DARK CHOCOLATE BROWNIE

Chocolate sauce & vanilla ice cream / £8.95 V

BISCOFF CHEESCAKE

Biscoff sauce & toffee pieces / £8.95 V

SELECTION OF BRITISH CHEESES

Served with fruit chutney, celery, apple & a selection of biscuits / £11.95 GF*

LOCALLY MADE ICE CREAM

One scoop / £3.50 Two scoops / £6.50

Three scoops / £7.95

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

(Ice creams/sorbets served with shortbread)

COFFEE & TEA

Americano £3.75

Espresso £3.50

Double Espresso £4.00

Latte £4.95

Cappuccino £4.50

Mochaccino £4.95

Hot Chocolate £4.95

Floater £5.00

Liqueur coffees from £6.50

Macchiato £3.75

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 £5.50
Cockburns ruby port £4.95
Sandeman late bottled vintage £5.10
Sandeman Tawny port £5.10
Courvoisier VS £4.25
Remy Martin VSOP £5.95

*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.