

# EREWON

*All our dishes are designed to be shared between everyone on the table. We prepare dishes to order and they are brought out as soon as they are ready. We recommend 1-2 plates per person with extras.*

**VE = Vegetarian // V = Vegan // GF = Gluten Free** - We are **not** a nut free kitchen, please make our staff aware of any allergies. Due to space in the kitchen, we cannot guarantee 100% gluten free food.

## WHILE YOU WAIT

**Olives** in our house marinade of garlic, parsley, oil and vinegar (V/VE/GF) **£4**

**Edamame beans** fermented with chilli, garlic and ginger (V/VE/GF) **£4**

**Fresh carved Jamon Serrano** crackers and chutney (GF) **£5**

**Sisu rye table bread from the Handmade Bakery** with your choice of whipped butter - Blackthorn Scottish sea salt, three garlic, miso and maple or nduja **£4.95 (Additional butters £2)**

## FROM THE EARTH

**Cambridgeshire beetroot tartare** hot smoked and fermented with pickled shallots, capers and dressed a hot honey cured egg yolk, served with Lincolnshire grown celeriac crisps (V/GF/VE on request) **£13**

**Lincolnshire celeriac** slow roasted with a creamy romesco sauce, candied nuts, pickled shallots and garnished with a pea and mint puree (V/GF) **£13**

**Wild mushroom ravioli** with a creamy split sauce of leek, madeira and cep (VE) **£14**

## FROM THE SEA

**Shetland mussels** sauteed in white wine, garlic and parsley, with an nduja butter sauce (GF) **£16.9**

**Monkfish fillet** pan seared and served with a delicately spiced tikka sauce and samphire bhaji (GF) **£18**

**Scottish king scallop ceviche** cured in Tahitian vanilla and lime, with fennel cream and pink grapefruit gel (Can be GF) **£16.9**

## FROM THE LAND

**Aberdeen Angus smoked short rib** in blackberry barbecue sauce, caramelised shallot and blackberries (GF) **£19**

**Venison steak** rich port and red wine jus, mushroom and truffle puree and Jerusalem artichoke crisps (GF) **£23**

**Yorkshire game pie** with confit rabbit, wood pigeon and chasseur sauce, glazed seasonal veg and a pea and mint puree **£17.5**

**Aberdeen Angus ribeye tartare**, cured in cornichons, Henderson's relish and mustard, dressed with a hot honey cured egg yolk, potato crisps and sourcream powder (GF) **£17.9**

## EXTRA

**Halloumi** coated in a hot honey sauce (VE/GF) **£5.9**

**Chicken lollipops** with spicy sambal dressing (GF) **£6.9**

**Falafel** with a beetroot tahini dip (V/VE/GF) **£6.5**

**Monkfish bites** with miso and sesame **£8**

**A selection of today's cheese**, chutney and crackers **£11.9**

**Confit potato pavé** (VE/GF) **£3.5**