

EREWON

Food is served from 10am to 3pm. All our dishes are made fresh to order and rely on local growers, producers and retailers so stock is subject to availability, our staff will make you aware of any shortages.

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

DAY MENU

Holmfirth smoked streaky bacon, locally sourced soft scrambled egg, wild mushrooms and rich tomato sauce, on a Handmade Bakery white roll or with a sweet potato and maris piper spiced hash brown (GF with hash brown) **£10.5**

Fried buttermilk chicken, Holmfirth smoked streaky bacon, locally sourced fried egg and maple and sriracha sauce, on a Handmade Bakery white roll or with a sweet potato and maris piper spiced hash brown (GF with hash brown and grilled chicken) **£11.5**

Two smashed Holmfirth sausage patties, locally sourced soft scrambled egg, caramelised onions and harissa romesco sauce, on a Handmade Bakery white roll or with a sweet potato and maris piper spiced hash brown (GF with hash brown) **£11.5**

Corn fritters, wild mushrooms in confit garlic, fried egg and harissa romesco sauce, on a Handmade Bakery white roll or with a sweet potato and maris piper spiced hash brown (GF with hash brown) **£9.5**

Breakfast butter beans in a rich tomato, nduja and herb stew with a fried egg, on a Handmade Bakery white roll or with a sweet potato and maris piper spiced hash brown (GF with hash brown) (GF with hash brown // Can be made vegetarian or vegan) **£13**

Breakfast butties available on request **£8.5**

Holmfirth 6oz ribeye steak and frites with romesco **£18**

Mediterranean spiced crispy fish sandwich with sliced tomato, cucumber, grilled aubergine, roughly chopped olives and gherkins, with black garlic aioli **£12.9**

Grazing bowl with falafel, tabouleh, pickled girolles and rocket & beetroot salad, dressed with a beetroot and garlic tahini **£11.95**

Mezze Bowl with grilled halloumi, aubergine, tomatoes, olives, celeriac crisps and black garlic aioli. **£11.95**
Add grilled buttermilk fried chicken **£4**

Manchego queso and caramelised onion served with dipping bread and pickled girolles **£11.5**

Slow braised beef short rib with a butter bean and tomato sauce and a crushed nut crumb **£17**

Hot smoked roasted beetroots, with caramelised macadamia nuts, yoghurt and aleppo chilli flakes **£11.5**

EXTRAS

Fried halloumi with romesco dipping sauce **£5.9**

Chicken lollipops with hot honey dipping sauce **£6.9**

Marinated Olives **£4**

Fresh carved Jamon Serrano, served with crackers and chutney **£5**

Cheese board with a selection of today's cheeses, crackers and chutney **£11.9**