

EREWON

GRAZING AND BAR FOOD

Our grazing menu is available Wednesday to Sunday alongside our other menus

NIBBLES

OLIVES	4
Large Gordal olives in our house marinade.	
MIXED NUTS	3.5
Mixed nuts in a maple, all spice and salt seasoning.	
PORK SCRATCHINGS	4
Homemade scratchings from Holmfirth farms.	

CHEESE BOARDS

A substantial board of artisanal cheeses from the UK and Europe, specialising in small batch, interesting, high quality and low intervention cheeses. All our boards are served with a challah bread made by Culture Bakery in Slaithwaite, artisanal crackers and chutney.

CHEESE FOR ONE	13.5
CHEESE FOR TWO	20

THREE FOR £15 OR £6.5 EACH

CURED, COLD CUTS & FISH

JAMON SERRANO

Carved off a cured leg and served with gluten free crackers.

SLICED ROAST BEEF

Slow roasted beef, served chilled with pickled mustard seeds and cornichons.

DUCK PROSCIUTTO

Cured duck prosciutto with a dressed rocket salad.

PRAWN COCKTAIL

Prawns dressed in a fiery red pesto cocktail sauce.

PATE AND SPREADS

SALMON RILLETS

Homemade salmon rillettes served with toasted challah bread from culture Bakery in Slaithwaite.

MUSHROOM PATE

Pate made with mixed wild mushrooms, chilli and coriander, served with challah toast from Culture Bakery in Slaithwaite.

SPICY WHITE BEANS

Blended and spiced white beans with crackers.

EXTRA BITES

SAUSAGE ROLLS

Sticky pork and plum sausage rolls served with chipotle relish.

SCOTCH EGG

Venison and black pudding scotch egg with a panko crumb.

EREWON

BRUNCH MENU COMING SOON

SMALL PLATES BRUNCH

THIS MENU WILL BE LAUNCHING
ON 23/11

BRUNCH WILL BE SERVED
SATURDAY AND SUNDAY 10AM -
3PM

PLEASE NOTE - ON SATURDAY
16/11 AND SUNDAY 17/11 DAY
TIMES, WE WILL BE OFFERING OUR
EVENING MENU SO WE CAN
FINALISE AND PREPARE FOR THE
LAUNCH OF THE BRUNCH THE
FOLLOWING WEEKEND