

# 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 2-3 plates per person with nibbles.*

## WHILE YOU WAIT

**Marinated olives £4**

**Nuts £4**

**Charcuterie £5.5**

**Sourdough, balsamic and oil £4**

## SMALL PLATES

**Halloumi, hot honey sauce (V/GF) £8.5**

**Falafel, tabbouleh, spiced apricot jam (VE/GF) £12**

**Ratatouille, aubergine courgette, onion and tomato (VE/GF) £12.5**

**Rigatoni, changing selection of finishes, please speak with our staff £14**

**Shetland mussels, white wine, garlic, parsley, ndjua (GF) £13**

**Monkfish fillet, tikka sauce, samphire bhaji (GF) £15.5**

**Duck breast, torched savoy cabbage, red wine jus (GF) £15.5**

**Moroccan chicken skewers, tabbouleh, tzatziki (GF) £14**

**Pulled pork belly, spicy soy and gochujang sauce, pickled salad (GF) £14.5**

**Mediterranean veg, mixed roasted veg, herbs and gremolata (VE/GF) £6.5**

**Roast new potatoes, herb salt (VE/GF) £6**

## DESSERT

**Cheeseboard £12**

**Dessert of the month £8**

**V = vegetarian // VE = vegan // GF = gluten free**

**We cannot guarantee an allergen free kitchen, please make our staff aware of any allergies or intolerances**