

BEWICKS MENU

To Start

Pomodoro tomato, herb oil & Parmesan soup, Artisan bread (V)	£8.50
Local Wood Pigeon Breast, Wild Mushroom & Truffle Risotto, Parmesan Crackling & Watercress	£12.95
Steamed Shetland Mussels, Garlic cream sauce, Sourdough	£12.00
Home smoked Salmon, Beetroot, Saffron Hollandaise, capers	£13.50
Chicken Liver Parfait, Orange whisky marmalade, Salad & Sour dough	£12.95
Kipper Pate, Salad, Rhubarb Chutney & Artisan bread	£13.25

Mains

Pan Roast Chicken Breast, cherry tomato, Chorizo & Pimento confit, Sauteed Lyonnaise potatoes & tenderstem	£22.00
Sirloin Steak, Grill Garnish, Coleslaw, Salad & Chips	£26.00
“North coast Fish pie” cheese & Horseradish mash lid, steamed green vegetables,	£19.00
Winter vegetable, spinach & Walnut Strudel, Almond Mash & Roast Tomato Fondue (V)	£17.25
Panko Breaded Monkfish “Posh Scampi, Salad, Chips & Tartare Sauce	£19.50
Medallions of Mustard Pork Fillet, Apple lentils, fine beans & Herb Aioli	£19.95

To Finish

Chocolate & candied Walnut Brownie, dark chocolate ice cream	£7.50
Selection of 3 local cheese & Provisions, (Inc) glass of Port	£14.00
Bewicks “Boozy” Sherry & Whisky Trifle	£8.00
Vanilla Creme Brulee, Berry Compote, Chantilly & Shortbread	£8.00
Sticky toffee pudding, toffee sauce and vanilla pod ice cream	£9.25
Glazed Lemon tart, mixed Berry compote, Chantilly cream	£9.00

BONNE-BOUCHE!!!