



Menu 2020

TO SHARE

Local rustic bread, butter, olive oil & Modena balsamic vinegar £4.95 **V**

Marinated mixed olives £3.75 **V**

Stone baked flatbread with garlic oil & mozzarella cheese £7.50 **V**

Box baked whole Camembert, house chutney & rustic garlic bread £10.95 **V**

Meat grazing board– chorizo sausage, chicken liver parfait, treacle glazed ham, pickles, chutneys, rustic bread, olive oil & Modena balsamic vinegar £14.95

Fish grazing board – Smoked salmon, marie rose prawns, breaded calamari, tartare sauce, rustic bread, olive oil & Modena balsamic vinegar £14.95

STARTERS

Soup of the Day, rustic bread £4.95
V, VE, GF*

Homemade chicken liver parfait, red onion chutney & toast £6.75 **GF***

Creamy garlic mushrooms on rustic toast £6.75
V, GF*

Breaded fishcake, lemon mayonnaise, petit salad £6.95

Buffalo tomato, basil & mozzarella salad
balsamic reduction £6.75

MAIN COURSES

Tetley beer battered fish & chips, crushed peas, tartare sauce, hand cut chips £11.95 **GF***

Treacle glazed ham, free range eggs, grilled pineapple ring, hand cut chips £11.95 **GF***

Pan seared lambs liver, streaky bacon, garden peas, mash & pan gravy £12.95 **GF***

Traditional beef or vegetable lasagne, garlic bread and side salad £13.95

Steak & ale or Chicken & leek shortcrust pastry pie, hand cut chips, peas & gravy £13.95

Chicken or salmon Caesar salad, crispy bacon, anchovies, Caesar dressing £13.95 **GF***

TWE 10oz beef burger, BBQ sauce, coleslaw & hand cut chips £13.95 **GF***

Add toppings £1 each: mushrooms, cheddar, stilton, bacon

8oz Sirloin steak £23.95

roasted tomato, flat cap mushroom, beer battered onion rings and twice cooked hand cut chips

Add a sauce £2.50, pepper sauce or garlic butter

STONE FIRED PIZZA

Fresh pizza dough made daily at TWE, rolled to make our famous thin crust pizzas

Margherita £9.95 **V**

Add your toppings £1 each:

ham, chicken, chorizo, beef, smoked bacon, fresh chilli, mushrooms, smoked salmon, prawns, gherkins, red onion

SIDES

Hand cut chips & garlic mayo £3.25

Buttered new potatoes £2.95

Paprika skin on fries & garlic mayo £2.95

Seasonal side salad £2.95

Sautéed greens £2.95

Beer battered onion rings £2.95

HOMEMADE DESSERTS

Crumble of the day, vanilla custard £6.50

Sticky toffee pudding, toffee sauce, rum & raisin ice cream £6.50 **V ***

Lemon & mint crème brûlée, lime shortbread £6.50 **V, GF***

Selection of British cheeses- Served with fruit chutney, celery, apple & a selection of biscuits £8.95

Locally Made Ice Cream one scoop £2.50 two scoops £4.75 three scoops £5.75

V suitable for vegetarians

We use nuts and nut products in our kitchen, if you have any allergies please let a member of staff know prior to ordering

We locate, wherever possible, local suppliers & use only the freshest, finest ingredients. As all our dishes are made fresh to order, please allow a minimum of 25 minutes if not ordering a starter.

An optional service charge of 10% will be added for parties of 6 or more.