GRAZING AT THE HEMINGWAY

Starters

Scotch egg with homemade piccalilli & mixed leaf salad
Foie gras and chicken liver parfait served with chutney and brioche
Crispy squid served with a honey turmeric aioli
Crispy pork belly steam buns with white cabbage & blossom dressing
Crab on toast with pickled cucumber, guacamole & cress
Dirty hot wings

Specials

Crayfish salad with avocado, cherry tomato, toasted almonds & basil dressing
Chaucuterie meat plater with camembert, grapes, olives, breadsticks & dried fruits & nuts
Courgette and Halloumi cake with turmeric mayo, salad & crispy onions (v)
Hot smoked salmon salad with avocado, green beans, beetroot, feta & house dressing
Pan fried Seabream with herb crushed potato, celeríac puree, sauteed spinach
Slow cooked BBQ brisket burger with cheese, coleslaw, and fries

Mains

35 day air-hung Ribeye steak with hand cut chips and a green peppercorn herb butter sauce

Vegetable burger with cheese, chilli mayo, sautéed wild mushrooms & fries (v)

90z Hemingway Beef burger with Smoked bacon, cheese, sauce & fries

Billingsgate Fish and Chips with homemade mushy peas & tartar sauce

Tagliatelle with wild mushroom velouté, rocket & parmesan (v)

Crispy harissa spiced chicken burger with cheese, humus, mixed leaf salad & fries

Beef Wellington served with a mixed leaf salad, fine beans, hand cut chips & red wine jus (serves 2)

(Serves 2 & 40 minute wait time)

<u>Puddings</u>

Sticky toffee pudding with toffee sauce & ice cream
Chocolate fondant with honeycomb ice cream
Apple & mixed berry crumble with ice cream
Selection of ice-cream & sorbet
Banoffe pie
Selection of cheeses, homemade chutney, grapes and biscuits

<u>Sídes</u>

Fries, hand cut or sweet potato chips (v)
Garlic & parmesan macaroni cheese (v)
Cocktail sausages & honey mustard
Halloumi Fries served with a sweet chilli dip
Norcellara del Belice mixed olives
Bread and Butter (V)

^{**}Some dishes may contain traces of nuts. Please ask your server if you have any concerns**