January - wifi - dewdropwifi @dew_drop_hurley #littlepubinthewoods @chefbigm

Dew Drop Inn Community





THE DEW DROP INN

While you wait

Marinated Olives (ve) £4

Fire bread with loaded olive oil (ve) £5.5

Smoked mackerel pate, sourdough £6

Halloumi 'chips', honey, orange-ginger glaze (v) £6

Doggy roast meat offcuts and a splash of gravy £4 – for our furry family members

Gin of the week – Edinburg rhubarb and ginger gin, fever tree tonic £9

Starters

Soup of the day, bread and butter (v) £7
Scottish smoked salmon, chive cream cheese, farmhouse bread £9
Buffalo glazed chicken wings, blue cheese or bbq sauce, 6 for £5 or 12 for £9
Home-made hummus, fire baked flatbread, sesame, chilli, and garden herbs (ve) £8
Pino poached pear, prosciutto, gorgonzola and toasted pine nuts (nn) £9.5
Baked camembert, baked chunky bread, red onion and aged balsamic chutney (v) £16

Lunch and light bites (weekdays till 14:30, Sat till 5pm)

Braaibroodtjies (brye-brewer-keys), cheddar cheese, tomato and onion toasted sandwich (v) £9 Chicken caesar salad ciabatta, bacon, rocket, Caesar dressing on rustic stone-baked ciabatta £9 Quattro fromage toastie, cheddar, blue, mozzarella and parmesan on whole grain (v) £10 Roast beef open sandwich, horseradish, wild rocket on wholegrain £10

Mains

Crispy braised pork belly, zesty mandarin, butternut squash (gf) £21

Culden-faw estate venison and ale pie, sesame puff lid £15

Beer battered haddock, chunky chips, home-made tartar sauce, minted pea £18

British aged 6oz fillet or 8oz ribeye steak, dressed rocket salad, chunky chips (gf) £34

Home-made Sausage of the week, champ mash, gravy, caramelized onion and seasonal vegetables (gf) £17

Wild mushroom and truffle gnocchi, parmesan, black pepper and a light cream sauce (v) £18

Dewie's 8oz beef burger, brioche bun, bacon, cheese, lettuce, fries and signature burger sauce £17

Creamed crayfish and clam tagliatelle, rosemary, garlic and chilli sauce £19

Vegan ravioli, butternut squash and sage, cashew nuts, wild rocket (ve, nn) £16

Sides and Sauces

Beetroot and orange salad, toasted walnuts (gf, ve, nn) £5
Chargrilled courgettes, mint, cashew nuts (gf, ve, nn) £5.5
Roast carrots, greek yoghurt, chimichurri (gf, v) £5
Tender greens sauteed with a little chilli and garlic (gf, ve) £5.5
Chunky chips, Skin on fries (gf, ve) £4, Parmesan and truffle-mayo fries (gf, v) £5.5
Peppercorn Sauce, chimichurri, garlic butter £3.50 Red wine jus/Sunday Gravy (gf) £3

Please note some dishes may contain bones, stones or shot – all our food are prepared in a small kitchen that handles all allergens, we can therefore never guarantee all the food are 100% safe from contamination. Please inform your server about allergies. A discretional 10% service charge will be added to all bills. The staff get all the tips and are shared equally, ve-vegan, v-vegetarian, gf-gluten free, nn-nuts