



SHARERS

There's no nicer way to start a meal than enjoying a sharing board for two. However, if you're one hungry individual with a big appetite then these boards are perfect!

BAKED CAMEMBERT
rosemary, roast garlic, pickles & artisan breads // £12

PLATTER OF OLIVES
tapenade, hummus & pesto, Olives, crostini, grissini & artisan breads // £10

SMALL PLATES

CHOOSE ANY THREE FOR £12

ARTISAN BREADS
olives, balsamic & olive oil // £4

CRISPY WHITEBAIT
citrus mayo // £5

CALAMARI
aioli & lemon [GF] // £5

HOT PORK SCRATCHINGS
apple sauce [GF] // £3

ROAST GARLIC & PARMESAN POLENTA CHIPS
smoked baconnise [GF] // £5

WARM CHIPOLATAS
glazed with honey & mustard // £5

Gluten free [GF]

STARTERS

CHEF'S SOUP OF THE DAY
please ask for details.
Served with artisan bread [V] // £5

HOMEMADE CRUMPET
leaf spinach, poached hens egg, hollandaise sauce [V] // £6

PRESSING OF CHICKEN & HAM HOCK TERRINE
rarebit brioche, mustard mayo // £7

CURED MACKEREL
blow torched, served with a horseradish potato salad, red chard [GF] // £7

MAIN COURSE

CARAMELISED RED ONION TART TATIN
goats cheese bon bon, pomme purée, kale, balsamic reduction // £12

ROAST CORN-FED CHICKEN
boulangère potatoes, wild mushrooms, hispi cabbage, Madeira cream sauce // £15

PAN-SEARED SEABASS FILLET
coriander gnocchi, crab beignet, wilted spinach, shellfish reduction // £16

GRASS-FED CORNISH LAMB PAVÉ
pesto parmentier, spinach, petit ratatouille, basil jus // £18

PUB FAVOURITES

GRILLED GAMMON STEAK [12oz]
fried duck egg, triple cooked chips [GF] // £14

FRAGRANT MALAYSIAN CHICKEN BREAST
marinated in curry spices, coconut & lemon grass, nasi goreng // £13

PAN-FRIED LAMBS LIVER
creamed potatoes, smoked bacon, seasonal greens, crispy shallots, red wine jus // £12

"BUTLERS BANGERS"
free range pork & leek sausages, mash potato, kale & caramelised red onion jus // £12

ALE BATTERED HADDOCK
crushed peas, triple cooked chips, tartare sauce, grilled lemon // £13

THE DEW DROP STEAK BURGER
melted cheddar, smoked bacon, tomato and pickle, brioche bun, aioli, fries // £13

THE DEW DROP PANKO CHICKEN BURGER
home made smoked ketchup, coleslaw, brioche bun, aioli, fries // £12

CHARGRILL

OUR STEAKS ARE AUBREY ALLEN'S DRY AGED BEEF AND ARE SERVED WITH ROAST PORTOBELLO MUSHROOM, CONFIT TOMATO, STICKY ONION AND TRIPLE COOKED CHIPS

RIB EYE 10oz [GF] // £24

RUMP 10oz [GF] // £20

FILLET MEDALIONS 6oz [GF] // £21

SAUCES // £2.50 pink peppercorn
red wine jus
blue cheese



Aubrey Allen is an award winning butcher and has been supplying the highest quality meat to its customers for over 80 years.

They pride themselves on their family philosophy of placing a priority on integrity, education and experience.

ALL // £3

SEASONAL VEGETABLES

NEW POTATOES

FRENCH FRIES

TRIPLE COOKED CHIPS

GARLIC BREAD

MIXED LEAF SALAD

SIDES

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame & lupin, please ask a member of staff for more information.

thedewdrop.co.uk

FOLLOW US ONLINE

All our dishes are prepared and cooked to order. There may be up to a 30 minute wait for your food.