The Two Sawyers

Christmas Sample Sunday Menu

Please note our menu is subject to change

For the table
Bread and olives **(GFA)**
£5.95 / £9.95 for two

Starters

Spicy hot or BBQ glazed buffalo chicken wings **(GFA)**
Green chilli slaw
6 for £8.50 12 for £14.95

Beetroot cured trout £9.95 **(GFA)**
Celeriac remoulade, chicory & almond mayonnaise

Ham hock & pig cheek rillette £8.50 **(GFA)**
Watercress, clementine & pomegranate salad with a hoisin emulsion

Cheese soufflé £9.50 **(V/GFA)**
Ale chutney, charred sourdough

Breaded whitebait £7.50
House salad & tartar sauce

Crispy chilli beef **(GFA)** £8.95
Asian salad, sweet chilli sauce

Mixed spice parsnip soup £7.95
(V) (VEA/GFA)
Crispy parsnip skins, thyme & chestnut scone with a miso butter

Sunday Roasts

Served with roast potatoes, Yorkshire pudding, seasonal vegetables with a classic meat gravy (vegetarian gravy available)

Turkey ballotine £20.95 **(GFA)**
White & brown meat, stuffing & pig in blanket

Dry aged beef rump *(served pink)* £18.95 **(GFA)**

Rack of pork £18.50 **(GFA)**

Garlic & rosemary studded leg of lamb *(served pink)* £20.50 **(GFA)**

Vegetarian wellington *Please see our specials menu* **£17.95**

Add: Cauliflower cheese £4.50 *serves two people* **(GF)**
Add: 5 Pig in blankets for the table £9.95

Main Courses

Fish of the day (Market Price) **(GFA)**
Served with roast potatoes, seasonal vegetables, caper lemon butter

Two Sawyers homemade beef burger £16.95 **(GFA)**
Emmental cheese, crispy onions, pickles, burger sauce, brioche bun, fries & salad
Add: bacon £1 ***(GF)***

Camden pale ale battered cod loin £20.95
Chunky chips, peas & tartar sauce

Vegan burger £15.95 **(VE)**
Lettuce, tomato, burger sauce
Fries & salad
Add: applewood vegan cheese; £1.50

Scampi £15.95
Fries, peas & tartar sauce

Asian salad **(GFA)**
Five spiced shredded duck, red cabbage, mooli, carrot, mangetout, spring onion
Soy chilli ginger dressing
Small £10.95 Large £15.95

Sides

Roast potatoes £4 **(GF)**
Garlic bread £4
Cheesy garlic bread £5
House salad £4 **(GF/VE)**

Selection of seasonal vegetables £4 **(GF/VE)**
Cheesy chips £5 **(GF/VE)**
Fries £4 **(GFA/VE)**

Desserts

All £7.95

Yoghurt panna cotta **(GFA)**
Poached pear, maple sourdough croutons, roasted white chocolate

Christmas pudding
Brandy butter or brandy anglaise

Warm chocolate brownie **(GFA)**
Chocolate sauce, honeycomb ice cream

Baked Alaska tart
Clementine curd & passionfruit ice cream

Seasonal crumble
Vanilla bean ice cream or crème anglaise

Selection of Artisan cheese £12.95 **(GFA)**
By pre order only - 48 hours prior to booking
Homemade crackers, grapes, celery & chutney

Selection of ice creams and sorbets
2 Scoops - £3.75 3 Scoops - £4.75
Vanilla, strawberry, chocolate, toffee, salted caramel, honeycomb **(GF)**
Vegan vanilla ice cream **(VE)** Lemon, raspberry Sorbet **(GF/VE)**

For the little ones

2 Courses £11.50 For ages 11 & under

Breaded fish goujons & chips

Buttermilk chicken tenders & chips **(GFA)**

Beef burger with cheese & chips **(GFA)**

Vegan burger and chips

All main courses come with a choice of peas, beans or salad

Children's Roast
Roast beef **(GFA)** Roast turkey **(GFA)**
Please select one meat. Served with roast potatoes, Yorkshire pudding, seasonal vegetables with a classic meat gravy

Followed by a scoop of ice cream (please select flavour from above list) with squirty cream, dolly mixture & a choice of chocolate, salted caramel or strawberry sauce.

Please inform a member of our team prior to ordering if you have any special dietary requirements.
Dishes marked with GF are made with non gluten containing ingredients. Our dishes marked with GFA have non gluten containing alternatives available and can be altered upon request.
Dishes marked with V are vegetarian and VE are Vegan.
Please be aware that all of our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items are completely free-from traces of allergens.
Service charge not included.