# The Two Sawyers

**Boxing Day Menu** 

12pm to 5pm

For the table Bread and olives **(GFA)** £4.95 / £7.95 for two

### **Small Plates**

Crispy squid £7.50 **(GF)**Asian slaw, sriracha mayonnaise

Cheese soufflé £7.95 **(V)** *Ale chutney, charred sourdough* 

Sussex Smokie £7.95 **(GFA)** Smoked haddock in a cream sauce Gratinated cheese, charred sourdough

Winter vegetable broth £8.95 **(GFA / VEA)** *Carrots, celeriac, parsnip, pearl barley and dumplings* 

Spicy hot or BBQ glazed buffalo chicken wings

Green chilli slaw (GF)

6 for £7.50 12 for £12.50

Breaded whitebait £6.95 House salad and tartar sauce

Game terrine £8.50 (GFA) Sourdough and ale chutney

Garlic parsley wild mushrooms £8.95 **(GFA)** *Chargrill brioche and poached egg* 

Egg benedict £9.95 **(GFA)**Toasted English muffin, two poached eggs,
Parma ham and hollandaise sauce

Eggs Florentine £9.95 **(GFA)** Toasted English muffin, two poached eggs, wilted spinach and hollandaise sauce

# Large Plates

Honey roasted gammon £15.95 **(GFA)** Roast potatoes, root vegetables, mixed greens and gravy

Fish and chips £14.95 **(GFA)** *Chunky chips, peas and tartar sauce* 

Two Sawyers homemade beef burger £14.95 **(GFA)**Emmental cheese, crispy onions, pickles, burger sauce, brioche bun, fries and salad

Add: sticky short rib £3.50 **(GF)**Add: bacon £1 **(GF)** 

Green Thai curry (**GFA**)

Sticky rice

Chicken £16.95 Vegetarian £13.95

Vegan burger £13.95 **(VE)**Lettuce, tomato and burger sauce with fries

Add: portobello mushroom or applewood vegan cheese £1 each

100z Rib eye steak £21.50 (GF)

Intense marbling, recommended to be served medium to allow the fat to render to give it a rich buttery soft texture

Served with portobello mushroom, tomato, fries and salad

Add: Garlic parsley butter (GF), peppercorn sauce (GFA), red wine sauce (GF) £1.50 each

#### Sides

Fries £4 (GF/VE)
Cheesy chips £4 (GF)
Loaded chips £7.95
With sticky short rib, melted cheese, crispy onions with house BBQ sauce (GFA)

New potatoes £4 (GF)
Garlic bread £4
Cheesy garlic bread £4
Beer battered onion rings £4
Selection of seasonal vegetables £4 (GF/VE)
House salad £4 (GF/VE)

Desserts All £7.95

Chocolate chip bread and butter pudding *Chocolate orange ice cream* 

Sticky toffee pudding **(GF)**Salted caramel sauce, toffee ice cream

Classic crème brûlée **(GFA)** *Homemade shortbread* 

Apple crumble Vanilla bean ice cream or crème anglaise Warm chocolate brownie
Honeycomb ice cream, hot chocolate sauce

Selection of Artisan Cheese £11.95 Crackers, grapes, chutney and celery

Selection of ice creams and sorbets 2 Scoops - £3.75 3 Scoops - £4.75

Vanilla, strawberry, chocolate, toffee, salted caramel, honeycomb **(GF)**Vanilla, coconut ice cream **(VE)**Lemon, raspberry, blood orange sorbet **(GF /VE)** 

## For the little ones

2 Courses £8.95

Includes main course and a scoop of ice cream with squirty cream, dolly mixture and a choice of chocolate, salted caramel or strawberry sauce.

Fish and chips
With a choice of peas, beans or salad (GF)

Buttermilk chicken tenders and chips With a choice of peas, beans or salad

Beef burger with cheese and chips With a choice of peas, beans or salad **(GFA)** 

Vegan burger and chips
With a choice of peas, beans or salad

For parties of 6 people or more, we kindly require a £10 per person upon booking. For parties of 10 people or more, a pre order is required by 23<sup>rd</sup> December.

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.