

THE BEWICKE ARMS

Eat • Drink • Stay

Small Plates

Artisan bread, olives, balsamic vinegar Warm bread, extra virgin olive oil, Modena vinegar	£3.95
Chef's soup of the day Homemade soup, served with crusty bread – see board for today's special	£5.50
Soy & sesame baked watermelon pave (v) Also available as a main course Tofu and bean sprout salad	£6.50 £11.50
Pan fried scallops Pea puree, crispy bacon, black pudding, citrus butter	£11.00
Pan-fried lamb's liver Also available as a main course Garlic croutons, pickled red onion, grapes & spinach purée	£7.00 £13.50
Chilli & ginger popcorn prawns Lime and coriander dip	£8.00

Bewicke Classics

Real-ale fish & chips Real ale batter and our chef's secret ingredient, mushy peas and tartare sauce	£11.50
Retro scampi Chips, peas, tartare sauce	£11.50
The Bewicke Arms 8 oz beef burger Crispy bacon, smoked apple wood cheddar, fresh lettuce, tomato, burger relish, skinny fries and coleslaw	£10.50
Welland Valley gammon egg & chips 10oz gammon steak, 2 fried free-range eggs, hand cut chips	£9.50
Buttercross sausage and mash Onion rings, crispy bacon, garden vegetables and red onion gravy	£12.00

Seasonal specials

Pan fried lemon and herb cod Hake fillet, with asparagus, French beans, chorizo, new potatoes, tomatoes, basil, roasted garlic and lemon aioli	£17.95
Oven roasted pork belly Apple and black pudding salad, fondant potatoes, sweet carrots and mustard sauce	£16.50
Local mustard & herb coated lamb rump Sweet potatoes gratin, minted crushed peas, ratatouille, tenderstem broccoli, redcurrant jus	£18.50
7oz Bavette steak & herb dumpling Boulangère potatoes, garden vegetables, hot-pot sauce	£14.50
10oz Welland Valley grass fed sirloin steak Parmesan and truffle roasted mushroom or portobello grilled mushroom, roasted tomato, hand cut chips and salad	£20.00
Grilled halloumi salad (v) (also available as a small plate) Avocado, sweet potatoes and watercress, harissa dressing	£11.00 £6.00
Curried aubergine steak (v) (Also available as a small plate) Spiced chickpea puree, marinated courgettes, salt baked beetroot, roast pepper and coriander salsa	£12.00 £6.50

Sides

Peppercorn sauce £3.00	Stilton sauce £3.00	Onion rings £2.50
Hand cut chips £3.50	Jacket potato £2.50	Dauphinoise potatoes £3.00
House salad £2.50	Coleslaw £3.00	French fries £3.00

Did you know we have three bed and breakfast rooms in the converted stable block, please ask us for more details.
Sign up for our newsletter at www.thebewicke.com before August 31st and get a free drink !!

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes, if you are looking for gluten free options please let your waiter know. Our freshly prepared food is in a kitchen that also uses nuts and our many ingredients also potentially could have traces of nuts, therefore regrettably we are unable to guarantee our food is completely free from nuts.

To Follow

Baked custard tart Rhubarb compote, yoghurt ice cream	£6.00
Dark cherry and milk chocolate cheesecake Served with pistachio ice cream	£7.50
Sticky toffee pudding Toffee sauce and vanilla ice cream	£6.00
Summer berries ripple parfait Pistachio biscuit	£6.00
Selection of British cheeses Homemade chutney and crackers	£9.00

Children's menu

All mains £5.00

- Free range chicken, tomato and pea pasta
- Homemade fish finger, chips and peas
- Mini Beef burger, salad, coleslaw and fries
- Prawn Scampi fries and peas
- Butchers Ham and Red Leicester macaroni cheese
- Jacket Potato with melted cheese and local sausage

To Follow

All desserts £2.50

- A trio of ice creams, strawberry or chocolate sauce, wafer and sprinkles
- Mini Fresh fruit salad and ice cream
- Cheddar, crackers and apple
- Chocolate Brownie and ice cream

Please advise your waiter if your child has any allergies or dietary requirements
This menu is available for children 10 and younger

LIBERTAS ET NATALE SOLUM