

the foodworks

SMALL PLATES

PADRON PEPPERS v, ve, gf garlic infused rock salt seasoning	5.00	SMOKED HADDOCK & LANCASHIRE CHEESE FISHCAKES gf home-made tartare sauce	8.00	LONGHORN MEATBALLS spiced pork and Longhorn beef meatballs with mozzarella and rich tomato and chilli ragout	8.50
SPICY BUFFALO CHICKEN WINGS gf sticky Korean style BBQ sauce, chillis, coriander and spring onion	8.00	PAN-FRIED KING PRAWNS gf garlic, tequila and lime butter	9.50	CAESAR SALAD gf	5.50
CRISPY CARROT & COURGETTE RIBBONS gf*, v, ve pink peppercorns, lemon crème and basil oil	6.00	FOODWORKS CRISPY PORK BELLY gf Sandeman's sherry and balsamic glaze, smoked rock salt	7.50	gem lettuce, anchovies, croutons and classic Caesar dressing CAMEMBERT FONDUE LOAF v	16.00
SAUTÉED GARLIC MUSHROOMS gf, v mustard cream sauce, toasted ciabatta	6.50	STUFFED AVOCADO HALVES gf, v, ve filled with spicy Asian slaw and black sesame seeds	6.50	baked bloomer, filled with camembert with a garlic and thyme glaze, perfect for sharing	
SALT & PEPPER RIBS chilli, garlic, peppers and onions	8.50	VEGETABLE GYOZAS Asian rainbow salad and a chilli, soy and sesame dressing	7.50		
LARGE PLATES		A BIT ON THE SIDE		SOMETHING SWEET	
CHAR-GRILLED CHICKEN BREAST gf lemon and black pepper, mushroom sauce	21.50	WARM SOURDOUGH & OLIVE OIL v, gf,* ve	3.50	CINNAMON CHURROS v mixed berry, white and dark chocolate dipping sauces	8.00
10oz SIRLOIN STEAK gf* peppercorn sauce	32.00	SKIN ON SEASONED FRIES gf* ROASTED MEDITERRANEAN VEGETABLES	4.50 4.50	STICKY TOFFEE PUDDING v, gf clotted cream vanilla ice cream, toffee sauce	8.00
PARMA-HAM WRAPPED MONKFISH TAIL gf creamy Tuscan sauce	28.00	CHILLI & LEMON TENDERSTEM BROCCOLI v, gf, ve	5.00	ALMOND & COCONUT CRÈME CARAMEL gf, v, ve	7.50
SESAME & HALLOUMI FILO PARCEL v, n wild garlic and basil pesto	19.50	MOJO PICON POTATOES gf, v, ve baby new potatoes in roasted red pepper and coriander sauce	4.50	LEMON POSSET v Chantilly cream and home-made ginger biscuit	7.50
PAN-FRIED MACKEREL & KING PRAWN SALAD gf oriental spiced dressing	19.50	GARLIC & ROSEMARY MARINATED OLIVES	4.50	TRIO OF YARDE FARM SORBET ve lemon, mango, raspberry	7.00
SPICED SWEET POTATO, RED ONION & TOMATO TART v, ve roasted red pepper and coriander sauce	19.00	Whole baked seabass, stuffed with lemon, garlic and thyme. Beef fill		FOODWORKS ICE CREAM SUNDAE v Belgian chunky chocolate and clotted cream vanilla ice cream, chocolate brownie, chocolate and caramel sauce, mini marshmallows finished with popping candy and Bailey's whipped cream.	
PAN-FRIED DUCK BREAST gf Sandeman ruby port and orange sauce	24.50	medallions, garlic and tequila prawns, rocket salad, garlic butter and peppercorn sauce. Served with two sides of your choice.		FOODWORKS SELECTION OF LOCAL CHEESES v, gf*	
All large plates served with a side order of your choice.				3 cheese 11.00 5 cheeses 14.50 Choose from our head chef Damien's selection of great British cheeses. All served with cheese biscuits, celery, grapes and seasonal homemade	chutney
PRICES ARE INCLUSIVE OF VAT CHARGED AT THE CURRENT RATE. We will add an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know.				Why not add a taster of Sandeman Ruby Port	2.00
Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts and gluten in our kitchen; therefore, any of our dishes could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free.			nform	Or a flight of all four of our Sandeman's Ports	9.00
(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf*) - gluten free adaptable (ve) - vegan (df) - dairy free					