

CAWLEY

HOTELS & RESTAURANTS



www.cawleyhotels.com

TWO COURSES — 14.95 ADD A DESSERT FOR — 4.95

STARTERS

BAKED BLACK PUDDING HASH

Crispy garlic potatoes, black pudding, cherry tomatoes, egg

SOUP OF THE DAY

Served with a crusty bread roll

BREADED PANKO HAGGIS CAKE

Crispy potatoes, bashed neeps, whisky sauce

V HONEY GLAZED GOATS CHEESE CROSTINI

Topped with a red onion marmalade with seasonal leaves

SALT & PEPPER CALAMARI

With Pan Asian dressing and garlic mayo

VV BANG BANG CAULIFLOWER

With vegan Sriracha mayonnaise, Asian slaw and toasted peanuts

MAINS

V MACARONI CHEESE WITH MULL CHEDDAR GLAZE

ADD chicken £2.00 ADD bacon £1.00

CAJUN SPICED CHICKEN BREAST WITH RICE PILAFF

Stir fry vegetables and Thai coconut curry sauce

BREADED or BATTERED FISH GOUJONS

Served with fries, mushy peas and lemon

STEAK ET FRITES

6oz sirloin with fries and pepper sauce (£5.00 Supplement)

SMOKED HADDOCK & SALMON FISH CAKES

Dill butter sauce, poached egg, spinach

VV VEGETABLE TEMPURA

Asian greens, hoisin and ginger sauce, sticky rice

SIDES

FRIES — 3.25 | ONION RINGS — 3.25 | HAND CUT CHIPS — 3.45

CHILLI & PARMESAN FRIES — 3.45 | CAJUN FRIES — 3.45

CAJUN SWEET POTATO FRIES — 3.95 | TRUFFLE & PARMESAN FRIES — 4.95

DESSERTS

MINI MESS WITH CRUSHED MERINGUE

Berry compôte, Chantilly cream

V VEGAN CHOCOLATE BROWNIE

With vegan ice cream and chocolate sauce

CAKE OF THE DAY

WARM BELGIAN WAFFLE

Caramelised bananas with toffee sauce and vanilla ice cream

APPLE & BRAMBLE CRUMBLE

Served with Crème Anglaise



PLEASE NOTE WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that may contain allergens. Please speak to your server if you require allergen information.

V Denotes Vegetarian

VV Denotes Vegan