

October. wifi - dewdropwifi

@dew_drop_hurley

#littlepubinthewoods

@chefbign

Dew Drop Inn Community
WhatsApp group



THE DEW DROP INN

While you wait

Marinated Olives (ve) £4

Original beef biltong £6

Fire bread with loaded olive oil (ve) £5.5

Smoked mackerel pate, toast £6.5

Halloumi 'chips' with citrus-honey (v) £6.5

Doggy roast meat and a splash of gravy £4 - for our furry family members

Cocktail of the week - cranberry margarita! You try it, you like it, you buy it!

Starters

Soup of the day - baked mini baguette, farmhouse butter £7

Scottish wild smoked salmon, potato salad, capers, spring onion (gf) £9.5

Sriracha-honey glazed chicken wings, sesame 6 for £6, 12 for £11

Shetlands mussels, chardonnay, chilli, rosemary, garlic and light cream sauce £9.5

Home-made hummus, fire baked flatbread, sesame, chilli, and garden herbs (ve) £8

Salt and pepper dusted squid, tubes and tentacles; gochujang mayo £9.5

Baked camembert, chunky baked bread, plum and ginger chutney (v) £16

Lunch and light bites (weekdays till 14:30, Sat till 5pm)

Ploughman's lunch, porkie pie, smoked cheddar cheese, chutney, tomato and a wally with a wholegrain roll £9

Sirloin steak grilled, horse radish mayo, wholegrain bread and wild rocket £12

Home-made boerewors (beef and pork sausage), stone baked ciabatta, Mrs balls chutney and crispy onions £11

Milano ham baked ciabatta, basil pesto hummus, wild rocket, mozzarella, sun blush tomato £10

Plum tomato and mozzarella open sandwich, basil oil, wild rocket on wholegrain (v) £9

Mains

Slow braised gressingham duck leg, crispy potato terrine, leeks, with a rich quince and port jus £22

Super food buddha bowl, avocado, roast squash, lentils, chickpeas, shredded raw veggies and siracha mayo (v, gf) £18

Beer battered haddock, chunky chips, home-made tartar sauce, minted pea £19

British aged 8oz ribeye steak, dressed rocket and red onion salad, chunky chips (gf) £34

Home-made Sausage of the week, champ mash, gravy, caramelized onion and seasonal vegetables £19

Wild mushroom and truffle gnocchi, parmesan, black pepper and a light cream sauce (v) £18

Classic 8oz beef burger, brioche bun, bacon, cheese, lettuce, fries and signature burger sauce £19.5

Aunty Jo-Jo's Cape Malay lamb boboti, mild curry, egg souffle top and Mrs balls £18

Creamed crayfish and clam tagliatelle, rosemary, garlic and chilli sauce £19

Spiced cauliflower and lentil pie, pesto hummus, watercress and crispy onions (ve) £18

Market fish of the day, see specials board for details £poa

Sides and Sauces

Heirloom tomato and mozzarella salad, pine nuts, basil oil (gf, nm) £5

Champ mashed potato £4.5, Signature potato salad (gf) £4

Sauté garlic and garden sage wild mushrooms (v, gf) £5

Chargrilled courgettes, mint, cashew nuts (gf, ve, nm) £5.5

Tender greens sauté with a little chilli and garlic (gf, ve) £5.5

Chunky chips, Skin on fries (gf, ve) £4, Parmesan and truffle-mayo fries (gf, v) £6

Peppercorn Sauce, chimichurri, garlic butter £3.50 Red wine jus/Sunday Gravy (gf) £3

Please note some dishes may contain bones, stones or shot - all our food are prepared in a small kitchen that handles all allergens, we can therefore never guarantee all the food are 100% safe from contamination. Please inform your server about allergies. A discretionary 10% service charge will be added to all bills. The staff get all the tips and are shared equally. ve-vegan, v-vegetarian, gf-gluten free, nm-nuts