

October. wifi - dewdropwifi

@dew_drop_hurley

#littlepubinthewoods

@chefbigm

Dew Drop Inn Community
WhatsApp group



THE DEW DROP INN

On this day in British history: 1996

At Ascot, Frankie Dettori became the first jockey to win all seven races at a meeting. The odds on this happening were 25,095 to 1. Bookmakers lost over £18 million pounds as a result

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

Mains

Roast Striploin of Warren wood farm Hereford Beef £23

Roast leg of British lamb £23

Or have both - Mixed roast of beef and lamb £24

Served with seasonal Sunday veg, roast spuds, Yorkie and Sunday gravy

Kids roast beef or lamb (kids up to 13 years old)

with all the trimmings above £11

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

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

Tomato and mozzarella salad, pine nuts, basil oil (gf, nn) £5

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

Chargrilled courgettes, mint, cashew nuts (gf, ve, nn) £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, nn-nuts