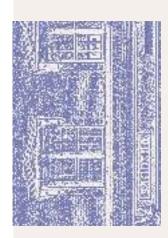
December 2022 at *Papillon*



(v) Vegetarian (ve) Vegan (gf) Gluten free (gf*) Gluten free on request (n) Nuts

Please let your server know of any allergies before placing your order.

NIBBLES

Honey glazed chorizo bites (qf) 5.00

Guindilla chillis (ve)(gf) 4.50

Gordal olives (ve)(gf) 4.50

Smoked almonds (v)(n) 4.50

Sriracha cashews (ve)(n)(gf) 4.50

Toasted Plattsville sourdough with whipped paprika butter (v)(gf*) 4.50

Rosemary fries with roasted garlic aioli (v) 4.50

Roast carrot and coriander soup served with toasted sourdough (ve)(gf*) 5.00

Chicken liver pate with spiced apple and ginger chutney & toasted brioche 6.00

Brie and chestnut arancini with a caramelised red onion aioli (v)(n) 7.50

Gin and beetroot cured salmon with orange, fennel and rocket salad (gf) 8.50

Roasted red pepper hummus with toasted pitta (ve)(gf*) 4.50

Tomato, basil & feta tartlet with chilli oil and watercress (ve) 6.50

Crispy chicken tenders with sweet chilli mayo, pickled slaw and toasted sesame seeds 7.50

Crispy squid with thyme and orange salt and lemon aioli 8.00

SANDWICHES

Served on toasted ciabatta. Available Mon-Sat until 5pm

Chicken, pesto, bacon, mozzarella (gf*) 8.50

Falafel, red pepper hummus, vegan feta (gf*) 7.00

Three cheese toastie served on Plattsville sourdough with mustard mayo (Math) 6.50

Beer battered haddock fish fingers, tartar, rocket 8.00

Pulled ham hock, spiced tomato chutney, English cheddar (af*) 8.00 Pan fried turkey breast served with; pigs in blankets, roast potatoes, honey roasted carrots and parsnips, buttered sprouts & house gravy (gf*) 18.00

Christmas vegan chestnut pie served with roasted carrots and parsnips, sprouts, house chips and house vegan gravy (ve)(gf)(n) 15.00

Chargrilled smashed beef burger with all american cheese, burger sauce, pickles, smoked streaky bacon served with skin on fries (gf*) 15.00

8oz sirloin steak served with roasted plum tomato, watercress, house chips (gf*) 24.00

Pulled chicken massaman curry served with coconut rice, chilli and lime yoghurt, coriander and toasted peanuts (gf)(n) 15.00

Beer battered haddock with house chips, mushy peas and tartar sauce 14.00

Wild mushroom tagliatelle with a garlic and Gran Morvia cream sauce, toasted pine nuts and rocket (v)(n) 16.00

Pan fried Cod served with crispy new potatoes, charred tenderstem and

Papillon mac & cheese with parmesan crumb and garlic ciabatta (v) 13.00

12" PIZZAS

Americane sauce (gf*) 17.50

house gravy and crispy onions 13.50

Margherita, basil, mozzarella (v) 11.00

Pepperoni, nduja, oregano, mozzarella 13.00

Roast field mushroom, truffle, rocket, prosociano (ve) 12.00

Chorizo, manchego, piquillo peppers, mozzarella 13.00

Burrata, sun blushed tomato, pesto, rocket (v)(n)

Cumberland sausage served with smoked garlic mash,

SIDES

House chunky chips (ve) 4.00

Fries (ve) 4.00

Roast winter veg (v)(ve*)(gf) 4.00

Smoked garlic mash (v)(ve*)(gf) 4.50

