



*Enjoy*  
**YOUR DINNER**  
AT THE DEWDROP

THEDEWDROP.CO.UK



## BEFORE YOU START

<b>PARMA HAM, GHERKIN, FETA CHEESE</b> .....	£5
Toasted focaccia [gfo]	
<b>COCKTAIL SAUSAGES</b> .....	£5
Honey & mustard glaze	
<b>BREADED WHITEBAIT</b> .....	£6
Garlic mayonnaise	

## TO SHARE AROUND

<b>ARTISAN BREADS</b> .....	£4
Marinated olives, balsamic, olive oil [v, gfo]	
<b>BAKED CAMEMBERT</b> .....	£12
Rosemary, garlic, house chutney, pickles, artisan bread [v, gfo]	
<b>CHARCUTERIE</b> .....	£12
Cured meats, marinated vegetables, aged Parmesan, olives [gfo]	

## THE REAL STARTER

<b>HOMEMADE SOUP OF THE DAY</b> .....	£6
Artisan bread [gfo]	
<b>CONFIT PORK FRITTER</b> .....	£7
Apple and celeriac remoulade, quince jelly, apple jus	
<b>CHARCOAL CURED SALMON GRAVLAX</b> .....	£8
“Droitwich salt” pickled vegetables, dill crème fraiche, crostini [gfo]	
<b>CHARGRILLED HALLOUMI</b> .....	£7
Cajun spiced sweet potatoes, red pepper relish, chilli oil [v, gfo]	



## THE LIGHTER OPTION

<b>GRILLED CHICKEN CAESAR</b> .....	£7/£14
Smoked bacon, Anchovies, Parmesan, croutons [gfo]	
<b>ROAST BEETROOT SALAD</b> .....	£7/£14
Pear, walnuts, feta cheese, cumin and pumpkin seeds [v, gfo]	

## THE MAIN COURSE

<b>DRY AGED FILLET MEDALLION</b> .....	£24
Braised breaded brisket, pomme purée, wild mushrooms, roast shallot jus [gf]	
<b>PAN ROASTED GUINEA FOWL SUPREME</b> .....	£18
Parmentier potatoes, maple roasted parsnip, fine beans, red currant jus [gf]	
<b>SLOW COOKED LAMB SHOULDER</b> .....	£18
Oriental vegetables, steamed rice, katsu sauce [gf]	
<b>BUTTERNUT SQUASH &amp; LEEK TART</b> .....	£14
Parmentier potatoes, wilted spinach, Worcester blue cheese sauce [v]	
<b>FRESH FISH OF THE DAY</b> [gfo] .....	£18

## PUB CLASSICS

<b>THE DEW DROP POT PIE OF THE DAY</b> .....	£15
Seasonal garnish [gfo]	
<b>PAN FRIED LAMBS LIVER</b> .....	£15
Creamed potatoes, wilted greens, smoked bacon jus [gf]	
<b>AUBREY ALLEN STEAK BURGER</b> .....	£15
Crispy brisket, Monterey Jack, gherkin, aioli, French fries	
<b>ALE BATTERED HADDOCK</b> .....	£15
Triple cooked chips, crushed minted peas, tartar sauce, grilled lemon	

## FROM THE CHARGRILL

All served with garlic and thyme roasted mushrooms, slow cooked plum tomato, rocket, parmesan & caramelised red onion salad, triple cooked chips [gfo]

<b>8OZ RUMP STEAK</b> Aubrey Allen 28-day dry aged .....	£18
<b>10OZ RIB EYE STEAK</b> Aubrey Allen 28-day dry aged .....	£27
<b>GRILLED CHICKEN SUPREME</b> .....	£15
<b>GRILLED PORK RIB EYE</b> .....	£15

## SAUCES .....

ALL £2.50

**PINK PEPPERCORN / WORCESTER BLUE CHEESE / RED WINE JUS**

## SIDES .....

ALL £3

**SEASONAL VEGETABLES**

**MIXED SALAD TRIPLE COOKED CHIPS**

**BUTTERED NEW POTATOES**

**FRENCH FRIES**

**MIXED SALAD**

**GARLIC BREAD**

All our dishes are prepared and cooked to order. There may be up to a 30 minute wait for your food

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame & lupin, please ask a member of staff for more information

Head Chef – John Goodby