



TO START

Soup of the day £5.50

Served with stout wheaten, salted butter (M)

Freshly baked bread selection £5.50

Chilli jam, basil pesto & roast garlic aioli (GU, E, M, MU, N, SU)

Potted crab & prawn £7.95

Wild rocket, pickled capers, sourdough tuile, charred lemon (CR, GU, E, M, MU, SU)

Fivemiletown goats' cheese £6.95

Roast beetroot purée, dressed leaves, candied walnuts (GU, M, MU, N, SU)

Charcuterie board £12.00

Salami, prosciutto ham, chorizo, cashel blue, camembert, grapes, cornichons, caramelized onion chutney, sourdough (GU, M, SU)

Crispy hot wings £6.50

Buffalo sauce, blue stilton aioli & celery slaw (GU, CE, M, SU)

Sticky BBQ pork ribs £6.95

Smokey barbeque sauce, sweet pickled leeks (CE, SU)

Nachos £5.50 (add beef £7.50)

Chorizo salsa, guacamole, sour cream (CE, E, MU, M)

Sweet potato & avocado bites £6.95

Sweet cherry tomato, mustard cress (GU, M, MU, SU)

Kale & romaine Caesar salad £6.00 (add chicken £3.00)

Crispy bacon, shallots, croutons, parmesan with anchovy drizzle (GU, E, M)

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MAIN EVENT

Lightly battered haddock fillet £17.95

Pea purée, sweet pickle aioli, charred lemon (GU, E, F, M, MU)

Salt and chilli chicken £16.95

Charred pak choi, roast peppers, satay dip (GU, E, M, MU, N, SO)

Stitch & Weave house burger (chicken or beef) £16.95 / £18.95

Mature cheddar, smoked bacon jam, wild rocket, beef tomato, onion ring (GU, M, SU)

Grilled halloumi £14.50

Dressed leaves, roasted peppers, vine tomatoes & avocado salsa (GU, M, MU, SU)

10oz sirloin steak £27.00

Cooked to your liking topped with honey roast carrot, tender stem broccoli & peppercorn cream (GU, M, SU)

Stitch & Weave house stack (chicken or beef) £16.95 / £18.95

Served with champ, chorizo cream, shoestring onions (CE, M, SU)

Pan seared seabass £19.50

Chorizo & chickpea stew, basil drizzle, lemon wedge (F, SU)

Slow roasted pork belly £17.95

Roast shallot purée, root vegetables, creamy champ, cider reduction (SO, SU)

Spanish sausage or Cajun chicken pappardelle £16.50

Creamy tomato ragù, garlic sour dough, crispy rocket (CE, GU, M, SU)

Chicken & ribs combo £16.50

Half rack of ribs, southern fried chicken strips, corn on the cobb, pickled slaw
(GU, M, MU, SU)

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MAIN EVENT

Salt & chilli king prawns £17.95

Tossed salad, charred lemon, roast garlic dip (GU, CR, E, MU, SU)

Beef bourguignon £16.95

Button mushrooms, bacon lardons, pomme purée, charred spring onion, roast carrot, red wine reduction (CE, M, SU)

Bangers & mash £12.95

Pork and leek sausages, creamy champ, roast gravy, shoestring onions (CE, GU, M, SU)

Cauliflower steak £15.95

Topped with roasted vegetables & house salad (M, E)

SIDES

Triple cooked chips	£4.00
Garlic potatoes (M)	£4.00
Salt & chilli chips	£4.00
Silky mash (M)	£4.00
Patatas bravas (hot sauce) (E, MU)	£4.50
Sauté mushrooms (M)	£4.00
Roast root vegetables (M)	£4.00
Garlic greens (M)	£4.00
Shoestring onions	£4.00
Onion rings	£4.00

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SAUCES

Pan gravy <i>(CE, SU)</i>	£3.00
Peppercorn cream <i>(CE, M, SU)</i>	£3.00
White wine velouté <i>(CE, M, SU)</i>	£3.00
Red wine reduction <i>(CE, SU)</i>	£3.00
Chorizo cream <i>(CE, M, SU)</i>	£3.00

DIPS

Garlic butter <i>(M)</i>	£2.00
Chilli jam	£2.00
Roast garlic aioli <i>(M)</i>	£2.00
Basil pesto <i>(M, N)</i>	£2.00
Mayo <i>(E, MU)</i>	£2.00
Blue cheese aioli <i>(E, M, MU)</i>	£2.00
Sour cream & chive <i>(M, SU)</i>	£2.00
BBQ sauce <i>(GU)</i>	£2.00





SWEET TEMPTATIONS

Sticky toffee pudding £6.50

Salted caramel sauce, nut textures, vanilla ice cream (E, M, N)

Strawberry & toasted coconut eton mess £6.50

Crisp meringue, fresh strawberries, chantilly cream, toasted coconut, chocolate drizzle (E, M, N)

Irish whiskey crème brûlée £6.50

Short bread, wild berry compote (GE, E, M)

Belgian waffle £6.50

Roasted marshmallows, hot fudge sauce, vanilla ice cream (E, M, N, SO, SU)

Double chocolate brownie* £6.50

Hot fudge sauce, vanilla bean ice cream, honeycomb crumb (E, M, N, SO, SU)

Cheesecake of the day* £6.50

Butterscotch sauce, salted caramel ice cream, wild berry compote (GU, M, SU)

Rich chocolate tart £6.50

Seasonal berries, raspberry sorbet (Vegan friendly) (GU, M, N, SO)

Stitch & Weave cheeseboard £12.00

Cashel blue, fivemiletown goats' cheese, mature cheddar, mexicana cheddar, oatcakes, crackers, celery, grapes, onion chutney, chilli jam (GU, CE, E, M, SS, SO, SU)

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LITTLE ADULTS MENU

- Lightly battered chicken goujons** £6.00 (M)
- 4oz beef burger topped with cheese** £7.00 (M, GU)
- Tomato penne pasta** £7.00 (GU, M, SU)
- Junior cod fillet** £6.00 (F)
- Junior bangers** £6.00 (GU, SO, SU)
- Mini roast dinner** (Beef) £9.00 (Chicken) £7.50 (CE, M, SU)
- Soup, bread & butter** £4.00 (CE, GU, M, SU)

Served with a choice of...

Skinny chunky garlic fries

Mash

Market vegetables

Beans, peas, gravy, mayo or ketchup

SWEET TEMPTATIONS

- Jelly & ice cream** £3.50 (M)
- Selection of ice cream** £3.50 (M)
- Chocolate brownie sundae** £4.50 (E, M, N, SO, SU)
- Chocolate chip cookie and ice cream** £4.75 (GU, E, M, SO)
- Chocolate waffle and ice cream** £4.75 (GU, E, M, N, SO, SU)

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WINE LIST

Champagne / Prosecco	150ml	Btl	
Prosecco, Quadri Selected Glera grapes make this a prosecco above its peers. Fine bubbles, light citrus and perfectly balanced	£6.50	£23	
Bollinger Special Cuvee N.V. 375ml On the nose this has beautiful aromatic complexity. The palate a subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and notes of fresh walnut.		£40	
Bollinger Special Cuvee N.V. On the nose this has beautiful aromatic complexity. The palate a subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and notes of fresh walnut.		£75	
Bollinger Rose N.V. Bollinger Rosé demonstrates unique blending and red-winemaking skills: a true alchemy and a very technical wine. On the nose, hints of red currant, cherry and wild strawberry. The palate has good structure, length, depth and vivacity.		£85	
White Wine	175ml	250ml	Btl
Fuori Porta Sangiovese Bianco (VF) An elegant bouquet of citrus and yellow apple, with hints of fresh, white flowers. On the palate, it is fragrant with balanced acidity and minerality, yellow fruit and herbaceous notes	£4.95	£5.95	£19
Pinot Grigio, Renideo, Italy (VF) A deliciously light, dry wine with elegant apple and pear fruits. Very approachable and easy to drink!	£5.95	£7.95	£22
Sauvignon, Blanc, L'or du Sud (VF) We tried many Sauvignons for Stitch & Weave and this was the best. Uber clean, balanced citrus with refreshing acidity	£5.95	£7.95	£24
Albarino, Natural Mystic, Portugal (O) This wine will Wow. Juicy citrus/lime fruits, hints of off-dryness to soften edges and only 11.5% alc. A natural with seafood	£6.95	£7.95	£28
Chardonnay, Chateau Pesquie, Ventoux (O) Organic wine. Full and round flavours, unoaked but with aromatic stone fruits and a touch of creaminess			£30
Macon, Charnay, Domaine Manciat Poncet, Burgundy (O) Immediately appealing organic Burgundy with good depth of tropical fruits with hay and hawthorn flavours, wonderful length			£42
Sancerre, La Clef, Loire, France (VF/S) Sauvignon Blanc in its excelsis. Piercing aromas of white fruits lead to a memorable, mouthfilling wine of power and flavour			£49
Luvignac Picpoul de Pinet (Org/VF) There's almost a whiff of the Etang de Thau itself in this wine, a seawater and sunlight richness, while the palate is rich, full, penetrating, zesty and long: a worthy standard-bearer for the region			£30
Côte Du Danube Viognier Classic Viognier character of apricot fromage frais and peach fruit. Great balance and texture. This classic French variety, famed for its aromatics, with a new, Bulgarian approach will not disappoint			£32
Babich Family Reserve Sauvignon Blanc This family Reserve Marlborough Sauvignon Blanc has aromas of tropical fruits and lime. The palate shows stone fruits with passionfruit, blackcurrant and a touch of grapefruit. A dry lingering finish, a premium Marlborough Sauvignon Blanc			£34





	175ml	250ml	Btl
S.A. Prüm 'Solitar' Riesling			£32
With a delicate fragrance of white peaches, apricot and juicy pears. Classic in both expression and elegance			
Cefiro Chardonnay Reserva, Casablanca, Chile	£5.95	£7.95	£24
With a delicate fragrance of white peaches, apricot and juicy pears. Classic in both expression and elegance			
Red Wine	175ml	250ml	Btl
Fuori Porta Sangiovese Rosso (V)	£4.95	£5.95	£19
The bouquet is floral and fruity with notes of violets, cherries and plums. On the palate, it is well-balanced with fine tannins and hints of fresh red berries, with a refreshing finish			
Cabernet Sauvignon, L'or du Sud	£5.95	£7.95	£24
Medium bodied, luscious red with plenty of characteristic cassis/ bramble fruits. Soft and smooth			
Merlot, Petit Mazuret, Rhone	£5.95	£7.95	£25
Fuller bodied merlot from the warm Rhone valley. Intense, brooding yet classy red			
Les Volets Malbec (V)	£5.95	£7.95	£28
Nose of crushed blueberries which then develop on to reveal an intriguing bitter-sweet character of crème de cassis with a touch of underlying parma violets. Fine red-fruits fill the mouth; cranberries and a touch of cocoa nib on the lifted finish			
Touriga Nacional, Chocapalha Estate red, Portugal (VF/S)			£34
If you like a red with big character and flavours this is your wine. Deeply coloured, oak is present and with sweet black cherry fruits			
Pinot Noir, PASK, Marlborough, NZ			£32
Pinot Noir is the most elegant red variety and this exudes that with fruit forward damson fruits, little to no tannin and well balanced			
Massaya Le Colombier, Lebanon (VF/O))			£36
Certified organic, this is no shrinking violet of a wine. A warm, full-bodied blend, guaranteed to be a talking point and impress			
Chateau Senejac 2019 Haut Medoc, Bordeaux			£65
Small 39 hectare Bordeaux estate blend that unveils typical aromas of black fruits combined with herbaceous and toasted notes			
Santa Estadea Crianza			£32
Medium bodied with good structure and balance, the ripe red fruit flavours are underscored with a hint of toast from the oak ageing. The finish is harmonious and mellow, with sweet tannins and some spicy notes			
Montresor 'Urban Park' Appasimento (V)			£34
Bright berry and black cherry aromas, and a touch of spice. The palate has all of Valpolicella's appealing freshcherry and ripe bramble fruit, along with added weight and complexity from maturation in oak			
Thymiopoulos Xinomavro			£38
Aromas of red cherry, raspberry, wild strawberry and spice on the nose. The palate delivers a lovely, smooth texture and notes of liquorice and pomegranate on the lingering finish			
Dandelion Vineyards 'Pride of the Fleurieu' Cabernet Sauvignon (V)			£40
Scented blueberries, cassis and anise aromas with sweet spice, cedar and blackberry notes. The palate is rich, deep and full-flavoured, with blueberry, black plums, figs, milk chocolate flavours and meshed with hints of spicy, toasty oak.			
Rose Wine	175ml	250ml	Btl
Rosé d'Anjou, L'Ambroisie, Loire, France	£5.95	£7.95	£24
Light in style and easy to drink. Lively, round and fruity. Fresh, semi-sweet character with aromas of raspberry, strawberry, cherry and white peach			

