



## 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

### **Mexican chicken burger** £14.50

Spiced chicken breast, wild rocket, tortilla chips,  
nacho cheese, cool salsa (GU, M, SU) GFA

### **Monkfish scampi** £14.00

Tempura monkfish, mushy peas, katsu aioli, lemon (E, MU, F, M)

### **6oz steak ciabatta** £14.50

Rump steak, cooked to your liking, dressed rocket, topped with  
sauté onions & mushrooms, pepper sauce (GU, M, SU)

### **Southern fried chicken goujons** £13.50

Roast garlic aioli, dressed rocket leaves (E, MU, M)

### **Cubano pork sandwich** £14.50

Slow roasted pork belly, pulled ham hock, Swiss cheddar, pickle,  
mustard mayonnaise (GU, M, MU, E)

### **Haddock fillet** £13.95

Sweet pickle aioli, mushy peas, lemon (GU, E, MU, M)

### **Beef & blue burger** £13.50

6oz beef patty, wild rocket, beef tomato, blue cheese,  
Guinness onions (GU, M, SU) GFA

### **Salt & chilli chicken** £13.95

Buttermilk chicken strips, stir fry vegetables,  
garlic aioli (M, E, MU, may contain soya)

*All the above main courses are served with a choice of side*

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## MAIN EVENT

### Tacos

BBQ pulled duck (GU, M, E, MU) £15.50

Chilli brisket of beef (GU, M, E, MU) £14.50

Salt & chilli chicken (GU, M, E, MU, may contain soya) £14.50

Lemon pepper squid (GU, M, E, MU, CR) £14.50

*All served in a tortilla basket on a bed of pickled slaw filled with rocket salad, topped with salsa and a choice of side.*

### Duo of sliders £14.50

Beef & buffalo chicken slider, dressed salad, slaw, duo of dips (GU, MU, E, M, SU)

*Served with a choice of side*

### Chicken chorizo penne £13.95

Chicken strips pan fried with chorizo, red peppers, mushrooms & onions finished with white wine velouté, topped with garlic bread (GU, SU, M, E)

### Pulled beef brisket penne £15.95

Beef brisket with chorizo, red peppers, mushrooms & onions finished with white wine velouté, topped with garlic bread (GU, SU, M, E)

### Cajun chicken stack £13.50

Seared chicken, creamy champ, shoestring onions (M, SU)

### Spinach & ricotta £15.95

Tossed in roast pepper & tomato glaze, salted crispy kale, shard (GU, SU, E, M)

### Cauliflower steak £15.95

Sticky coconut rice, oriental vegetables, katsu cream (N, M, SS, SO, SU)

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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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## 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

## SAUCES

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

## DIPS

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

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## 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

<b>Champagne / Prosecco</b>	<b>150ml</b>	<b>Btl</b>	
<b>Prosecco, Quadri</b> Selected Glera grapes make this a prosecco above its peers. Fine bubbles, light citrus and perfectly balanced	£6.50	£23	
<b>Bollinger Special Cuvee N.V. 375ml</b> 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	
<b>Bollinger Special Cuvee N.V.</b> 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	
<b>Bollinger Rose N.V.</b> 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	
<b>White Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
<b>Fuori Porta Sangiovese Bianco (VF)</b> 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
<b>Pinot Grigio, Renideo, Italy (VF)</b> A deliciously light, dry wine with elegant apple and pear fruits. Very approachable and easy to drink!	£5.95	£7.95	£22
<b>Sauvignon, Blanc, L'or du Sud (VF)</b> We tried many Sauvignons for Stitch & Weave and this was the best. Uber clean, balanced citrus with refreshing acidity	£5.95	£7.95	£24
<b>Albarino, Natural Mystic, Portugal (O)</b> 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
<b>Chardonnay, Chateau Pesquie, Ventoux (O)</b> Organic wine. Full and round flavours, unoaked but with aromatic stone fruits and a touch of creaminess			£30
<b>Macon, Charnay, Domaine Manciat Poncet, Burgundy (O)</b> Immediately appealing organic Burgundy with good depth of tropical fruits with hay and hawthorn flavours, wonderful length			£42
<b>Sancerre, La Clef, Loire, France (VF/S)</b> Sauvignon Blanc in its excelsis. Piercing aromas of white fruits lead to a memorable, mouthfilling wine of power and flavour			£49
<b>Luvignac Picpoul de Pinet (Org/VF)</b> 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
<b>Côte Du Danube Viognier</b> 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
<b>Babich Family Reserve Sauvignon Blanc</b> 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
<b>S.A. Prüm 'Solitar' Riesling</b>			£32
With a delicate fragrance of white peaches, apricot and juicy pears. Classic in both expression and elegance			
<b>Cefiro Chardonnay Reserva, Casablanca, Chile</b>	£5.95	£7.95	£24
With a delicate fragrance of white peaches, apricot and juicy pears. Classic in both expression and elegance			
<b>Red Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
<b>Fuori Porta Sangiovese Rosso (V)</b>	£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			
<b>Cabernet Sauvignon, L'or du Sud</b>	£5.95	£7.95	£24
Medium bodied, luscious red with plenty of characteristic cassis/ bramble fruits. Soft and smooth			
<b>Merlot, Petit Mazuret, Rhone</b>	£5.95	£7.95	£25
Fuller bodied merlot from the warm Rhone valley. Intense, brooding yet classy red			
<b>Les Volets Malbec (V)</b>	£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			
<b>Touriga Nacional, Chocapalha Estate red, Portugal (VF/S)</b>			£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			
<b>Pinot Noir, PASK, Marlborough, NZ</b>			£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			
<b>Massaya Le Colombier, Lebanon (VF/O))</b>			£36
Certified organic, this is no shrinking violet of a wine. A warm, full-bodied blend, guaranteed to be a talking point and impress			
<b>Chateau Senejac 2019 Haut Medoc, Bordeaux</b>			£65
Small 39 hectare Bordeaux estate blend that unveils typical aromas of black fruits combined with herbaceous and toasted notes			
<b>Santa Estadea Crianza</b>			£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			
<b>Montresor 'Urban Park' Appasimento (V)</b>			£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			
<b>Thymiopoulos Xinomavro</b>			£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			
<b>Dandelion Vineyards 'Pride of the Fleurieu' Cabernet Sauvignon (V)</b>			£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.			
<b>Rose Wine</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
<b>Rosé d'Anjou, L'Ambroisie, Loire, France</b>	£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			

