

## SMALL PLATES

Marinated Olives Served with Focaccia Bread, Olive and Balsamic Oil **£4.95**

Crispy Chilli Chicken Wings Coated in Sweet Chilli Sauce Served with Spring Onions and Fresh Lime Salsa **£8.95**

Haddock and Salmon Fishcake Served with Homemade Tartar Sauce and a Dressed Pea Shoot Salad **£8.95**

Cajun Spiced Hummus Served with Toasted Flatbread **£5.95**

Chef's Homemade Soup of the Moment with Homemade Bread (V) (GFO) **£6.95**

Halloumi Fries Served with a Sweet Chilli Sauce and a Spring Onion Salsa **£6.95**

Chicken Liver Pate with Toasted Focaccia and Caramelised Onion Chutney **£8.95**

## SHARING PLATES FOR TWO

Rocket and Parmesan Cheese Flatbread Served with a Garlic and Herb Butter **£15.95**

Chorizo Prosciutto Ham and Mozzarella Cheese with a Tomato and Red Pepper Dressing **£16.95**

Nachos Topped with Melted Cheddar, Tomato Salsa, Sour Cream, Guacamole and Jalapenos **£13.95**

Vegan Platter with Cajun Hummus, Mint Raita, Baba Ghanoush Olives, Sundried Tomatoes and Oven Baked Flatbread **£11.95**

## CROFT CLASSICS

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£18.50**

Fish and Chips with Hand Cut Chips, Tartar Sauce and Mushy Peas **£17.95**

Traditional Steak and Ale Pie with Chive Mash and Seasonal Vegetables **£17.95**

Chicken Madras served with Pilau Rice and a Garlic Naan **£17.95**

Vegetable Madras Served with Pilau Rice and a Warm Garlic Naan **£15.95**

Lasagne with Sour Dough Garlic Bread and a Fresh Dressed Salad **£18.50**

Battered Scampi Served with Seasoned Fries, Garden Peas and Tartar Sauce **£16.95**

## FINE PLATES

Black Ended Salmon Served with Sauteed Patchoi and Mango with Avocado Salsa **£17.95**

Pan Baked Garlic and Thyme Chicken Breast with Gnocchi, Grilled Leeks and a Wild Mushroom Truffle Sauce **£18.95**

Slow Roasted Belly Pork Served with a Chive Mashed Potato, Sauteed Green Vegetables and an Apple Cider Sauce **£17.95**

Slow Roasted Vegetable Wellington Served with Roasted New Potatoes, Grilled Honey Glazed Carrots and Gravy **£15.95**

Mushroom and Spring Greens Risotto with Parmesan Cheese and Truffle Oil **£17.95**

## SIDES

**£4.50 EACH**

Sweet Potato Fries

Triple Cooked Chips and Aioli

Cajun Fries

Beer Battered Onion Rings

Buttered Greens

Panache of Vegetables

Croft Mixed Salad

## FROM THE GRILL

*All served with Hand Cut Chips, Confit Tomato, Thyme Roasted Mushrooms.*

8oz Rump (GFO) **£19.95**

8oz Ribeye (GFO) **£23.50**

8oz Sirloin (GFO) **£24.50**

Butterfly Chargrilled Chicken Breast (GFO) **£18.95**

**Add a Sauce for £3.75** Creamy Peppercorn, Diane, Port and Stilton, Garlic Butter

8oz Burger with Melted Cheddar, Baby Gem Lettuce, Sliced Tomato and Red Onion. Served with Burger Relish and Seasoned Fries **£16.95**

Cajun Chicken Burger Served with Baby Gem Lettuce, Sliced Tomato and Red Onion, with Sweet Potato Fries **£17.95**

Chargrilled Halloumi Burger with a Red Pepper Relish, Baby Gem Lettuce, Sliced Tomato and Red Onion, with Sweet Potato Fries **£16.95**

## DESSERTS

Hot Chocolate Fudge Cake and Ice Cream (V) **£8.50**

Homemade Cheesecake of the Day (V) **£7.95**

Mixed Ice Cream and Fruit Topped with Meringue Pieces and Raspberry Coulis **£6.95**

Homemade Crumble of the Day with Vanilla Custard (V) **£8.95**

Chef's Selection of English Cheeses Served with Artisan Biscuits and Chutney **£9.75**

White Chocolate Creme Brulee with a Shortbread Biscuit **£7.95**

## CHILDREN'S MENU

### STARTERS

Chef's Homemade Soup of the Moment and Crusty Bread (GFO) **£4.50**

Homemade Yorkshire Pudding and Onion Gravy (GFO) **£4.00**

Garlic Bread **£4.50**

### DESSERTS

Chef's Selection of Ice Cream's **£4.95**

Chocolate Brownie & Ice Cream **£4.95**

### MAINS

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables **£10.50**

Crispy Chicken Goujons with French Fries and Garden Peas **£8.50**

Battered Haddock with Crushed Marrow Fat Peas and Hand Cut Chips **£9.50**

Sausage, Chips and Baked Beans **£8.95**

Vegan Nuggets with French Fries and Garden Peas **£7.95**

### TEA & COFFEE

Americano **£3.50**

Decaf Filter Coffee **£3.50**

Cappuccino **£3.95**

Caffe Latte **£3.95**

Latte Macchiato **£3.95**

Mochaccino **£3.95**

Hot Chocolate **£3.95**

Espresso **£3.95**

Double Espresso **£3.95**

Selection of Tea's **£3.95**

*(Green Tea, Decaf, Raspberry, Earl Grey)*

### LIQUOR COFFEE

**£8.50**

**Tartan Coffee (Blended Scotch Whisky)** A Dram of Scotch with Hot Coffee and Floated Cream, served with a Shortbread Biscuit

**Irish Latte (Baileys)** Perfectly Balanced, Hot Milk, Coffee and Baileys Irish Cream Liqueur for the Perfect after Dinner Drink

**Cafe Royale (Courvoisier)** Courvoisier served with Strong Hot Coffee and Floated Cream

**Spicy Jamaican Coffee (Captain Morgan's Spiced Rum)** Captain Morgan's Spiced Rum over Hot Coffee topped with Floated Cream

**Italian Coffee (Disaranno Amaretto)** Disaranno Amaretto with strong Hot Coffee, Topped with Floated Cream

**Seville Coffee (Cointreau)** An Exquisite Blend of Freshly made Coffee and Cointreau topped with Floated Cream

*GF = Gluten Free, GFO = Gluten Free Available, V = Vegetarian, Vg = Vegan VGO = Vegan Option Available  
We cannot guarantee that our products are free from ingredients that may affect those with food allergies*