

## APPETIZERS

Focaccia Bread with Balsamic Vinegar and Olive Oil (GFO)(VG) **£3.95**

Marinated Olives with Sun Blushed and Roasted Vegetables (GF)(VG) **£4.95**

Garlic and Herb Sourdough (V) **£3.95**

Anchovies in Olive Oil (GF) **£4.50**

## STARTERS

Chef's Homemade Soup of the Moment with Homemade Bread (V) (GFO) **£5.95**

Yorkshire Pudding with Rich Onion Gravy (V) **£5.95**

Creamy Garlic Mushrooms with a Cheddar Cheese Crouton (GFO) (VGO) **£7.50**

Goat Cheese and Caramelized Onion Tart with Wild Rocket and a Split Balsamic Dressing (V) **£7.50**

Classic Prawn Cocktail with Cognac Marie Rose Sauce and Granary Bread (GFO) **£7.50**

Chicken Liver Pate, Tomato and Onion Compote and Toasted Focaccia **£7.95**

Bourbon Barbeque Chicken Wings with Cajun Slaw and Sweetcorn Salsa (GF) **£8.50**

## MAINS

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£17.50**

Beer Battered North Sea Haddock with Crushed Marrow Fat Peas, Hand Cut Chips with Tartar Sauce **£16.95**

Traditional Steak and Ale Pie with Triple Cooked Chips and Mushy Peas **£16.95**

Roasted Vegetable Wellington with Sautéed Potatoes, Seasonal Vegetables and a Rich Jus (VG) **£14.95**

Homemade Beef Lasagne with Garlic and Herb Sour Dough and a Side Salad **£17.50**

Garlic Baked Salmon with Sweet Pea and Saffron Risotto and Wiltered Greens **£17.95**

Sundried Tomato & Roasted Red Pepper Linguine with Fresh Parmesan Shavings (V) **£15.95**

Chicken Madras served with Pilau Rice and a Garlic Naan **£17.50**

## FROM THE GRILL

*All served with Button Mushroom, Roasted Vine Plum Tomato, Beer Battered Onion Rings and Triple Cooked Chips.*

8oz Rump (GFO) **£18.95**

8oz Ribeye (GFO) **£22.50**

8oz Sirloin (GFO) **£23.50**

Butterfly Chargrilled Chicken Breast (GFO) **£17.95**

**Add a Sauce for £3** Creamy Peppercorn, Diane, Port and Stilton, Garlic and Herb Butter

## SALAD BAR

Butterfly Cajun Chicken Breast with Cucumber, Red Onion and a Plum Tomato Salsa with New Potatoes and Garlic Mayo (GF) **£17.95**

Pan Fried Salmon Fillet with a Classic Caesar Salad (GFO) **£16.50**

Vegan Roasted Vegetable Salad with Vegan Feta Cheese, Wild Rocket and Balsamic Glaze(VG) **£14.50**



## SIDES

**£3.50 EACH**

Sweet Potato Fries

Triple Cooked Chips and Aioli

Cajun Fries

Beer Battered Onion Rings

Buttered Greens

Panache of Vegetables

Croft Mixed Salad

## DESSERTS

Hot Chocolate Fudge Cake and Ice Cream (V) **£7.50**

Homemade Cheesecake of the Day (V) **£6.95**

Chocolate and Orange Pot with Homemade Shortbread (GFO)  
**£6.95**

Ice Cream Sundae with Fresh Fruit (VGO) **£7.50**

Cromwell Crumble of the Day with Vanilla Custard and Clotted  
Cream Ice Cream (V) **£7.25**

Chef's Selection of English Cheeses served with Artisan Biscuits and  
Chutney **£8.75**

## CHILDREN'S MENU

### STARTERS

Chef's Homemade Soup of the Moment and Crusty Bread (GFO)  
**£4.00**

Homemade Yorkshire Pudding and Onion Gravy (GFO) **£3.50**

Garlic Bread **£4.00**

### DESSERTS

Chef's Selection of Ice Cream's **£4.00**

Chocolate Brownie & Ice Cream **£4.50**

### MAINS

Slow Roasted Silverside of Beef with a Yorkshire Pudding,  
Roasted and Creamed Potatoes and Seasonal Vegetables **£9.50**

Crispy Chicken Goujons with French Fries and Garden Peas  
**£7.50**

Battered Haddock with Crushed Marrow Fat Peas and Hand Cut  
Chips **£8.50**

Sausage, Chips and Baked Beans **£7.95**

Vegan Nuggets with French Fries and Garden Peas **£7.50**

## 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