

Mon-Sat 5pm-8pm

Any 2 Courses £18.50

Any 3 Courses £23

\*Supplement apply on certain items\*

Small Plates

- Marinated Olives Served with Focaccia Bread, Olive and Balsamic Oil
- Crispy Chilli Chicken Wings Coated in Sweet Chilli Sauce Served with Spring Onions and Fresh Lime Salsa \*£1 Supplement
- Haddock and Salmon Fishcake Served with Homemade Tartar Sauce and a Dressed Pea Shoot Salad \*£1 Supplement
- Cajun Spiced Hummus Served with Toasted Flatbread
- Chef's Homemade Soup of the Moment with Homemade Bread (V) (GFO)
- Halloumi Fries Served with a Sweet Chilli Sauce and a Spring Onion Salsa
- Chicken Liver Pate with Toasted Focaccia and Caramelised Onion Chutney \*£1 Supplement

SHARING PLATES FOR TWO

- Rocket and Parmesan Cheese Flatbread Served with a Garlic and Herb Butter
- Chorizo Prosciutto Ham and Mozzarella Cheese with a Tomato and Red Pepper Dressing
- Nachos Topped with Melted Cheddar, Tomato Salsa, Sour Cream, Guacamole and Jalapenos
- Vegan Platter with Cajun Hummus, Mint Raita, Baba Ghanoush Olives, Sundried Tomatoes and Oven Baked Flatbread

CROFT CLASSICS

- Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO)
- Fish and Chips with Hand Cut Chips, Tartar Sauce and Mushy Peas
- Traditional Steak and Ale Pie with Chive Mash and Seasonal Vegetables
- Chicken Madras served with Pilau Rice and a Garlic Naan
- Vegetable Madras Served with Pilau Rice and a Warm Garlic Naan
- Lasagne with Sour Dough Garlic Bread and a Fresh Dressed Salad
- Battered Scampi Served with Seasoned Fries, Garden Peas and Tartar Sauce

FINE PLATES

- Black Ended Salmon Served with Sauteed Patchoi and Mango with Avocado Salsa
- Pan Baked Garlic and Thyme Chicken Breast with Gnocchi, Grilled Leeks and a Wild Mushroom Truffle Sauce
- Slow Roasted Belly Pork Served with a Chive Mashed Potato, Sauteed Green Vegetables and an Apple Cider Sauce
- Slow Roasted Vegetable Wellington Served with Roasted New Potatoes, Grilled Honey Glazed Carrots and Gravy
- Mushroom and Spring Greens Risotto with Parmesan Cheese and Truffle Oil

SIDES

£4.50 EACH

- Sweet Potato Fries    Buttered Greens
- Panache of Vegetables    Croft Mixed Salad
- Triple Cooked Chips and Aioli
- Cajun Fries
- Beer Battered Onion Rings

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

## FROM THE GRILL

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

8oz Rump (GFO) **\*£1.50 Supplement**

8oz Ribeye (GFO) **\*£2.50 Supplement**

8oz Sirloin (GFO) **\*£3 Supplement**

Butterfly Chargrilled Chicken Breast (GFO)

**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

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

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

## DESSERTS

Hot Chocolate Fudge Cake and Ice Cream (V)

Homemade Cheesecake of the Day (V)

Mixed Ice Cream and Fruit with Meringue Pieces and Raspberry Coulis

Cromwell Crumble of the Day with Vanilla Custard (V)

White Chocolate Crème Brulee with a Shortbread Biscuit

Chef's Selection of English Cheeses served with Artisan Biscuits and Chutney **\*£2.50 Supplement**

## 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**

## LIQUOR COFFEE

**£8.50**

## 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)**

**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

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