



FESTIVE MENU

24TH NOV - 24TH DEC
MON-FRI 12-8 PM

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

Soup of the Moment (V,GFO) | Served With a Crusty Bread Roll **£6.50**

Sauteed Creamy Garlic Mushrooms (V, GFO) | with a Mature Cheddar Cheese Crouton(V) **£7.50**

Classic Prawn Cocktail with Cognac Marie Rose Sauce (GFO) **£7.55**

Sun Blushed Tomato & Basil Bruschetta (VG) with Dressing Rocket and a Balsamic Glaze **£6.95**

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

Halloumi Fries with Spicy Tomato Salsa and a Salad Garnish (V) **£7.50**

Chicken Liver Pafait, Tomato and Onion Marmalade and Toasted Focaccia **£7.50**

MAINS

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Red Wine Gravy and Seasonal Vegetables (GFO) **£16.95**

Roasted Turkey Crown (GFO) Served with Potatoes, Seasonal Vegetables, a Pig in Blanket and Seasoning **£16.95**

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

Roasted Vegetable Wellington with Sautéed Potatoes, Seasonal Vegetables and a Rich Jus (VG) **£15.95**

Grilled Salmon Steak (GF) with Steamed Greens and a Basil Cream Sauce **£17.50**

Roasted Pimento Filled with Ratatouille (VG,GF) With a Tomato and Herb Sauce **£17.95**

8oz Sirloin Served with Button Mushrooms , Roasted Vine Plum Tomato, Beer Battered Onion Rings and Triple Cooked Chips (GFO) **£18.95**

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

Cheesecake of the Day (GFO) Topped with a Strawberry Compote and Chocolate Shavings **£6.95**

Steamed Christmas Pudding (GFO) with Homemade Brandy Sauce **£7.50**

Cromwell Crumble of the Day with Vanilla Custard and Clotted Cream Ice Cream (V) **£7.50**

★ Chef's Selection of Ice Cream with Fresh Fruit (VGO) **£6.95**

Rum and Raisin Crème Brûlée with a Homemade Shortbread **£7.50**

Chef's Selection of English Cheeses served with Artisan Biscuits and Chutney **£8.95**

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

FESTIVE

AFTERNOON TEA

£23.95PP

