

Mon-Sat 5pm-8pm

Any 2 Courses £18

Any 3 Courses £22.50

Supplement apply on certain items

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)

Yorkshire Pudding with Rich Onion Gravy (V)

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

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

Classic Prawn Cocktail with Cognac Marie Rose Sauce and Granary Bread (GFO) ***£1 Supplement**

Chicken Liver Pate, Tomato and Onion Compote and Toasted Focaccia ***£1 Supplement**

Bourbon Barbeque Chicken Wings with Cajun Slaw and Sweetcorn Salsa (GF) ***£1 Supplement**

MAINS

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

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

Traditional Steak and Ale Pie with Triple Cooked Chips and Mushy Peas

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

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

Garlic Baked Salmon with Sweet Pea and Saffron Risotto and Wiltered Greens

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

Chicken Madras served with Pilau Rice & Garlic Naan

FROM THE GRILL

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

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 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)

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

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

*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*

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)

Homemade Cheesecake of the Day (V)

Chocolate and Orange Pot with Homemade Shortbread (GFO)

Ice Cream Sundae with Fresh Fruit (VGO)

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

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**

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