

DINNER

TO NIBBLE & SHARE

NOCELLARA OLIVES (v) £2.95

HAND-MADE GARLIC DOUGH BALLS with Parmesan and pea & mint pesto £2.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £4.50

GARLIC PIZZETTE with rocket and Parmesan £4.50

STICKY PLATTER Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, tzatziki and seasoned flatbread £16.95

FISHERMAN'S PLATTER Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & pepper squid, smoked mackerel, Devon crab mayonnaise, aioli and toasted rustic bread £12.50

BOX-BAKED CAMEMBERT topped with mixed seeds, with acerola cherry & thyme flavour dip and suprema bocata bread (v) £10.50

MEDITERRANEAN MEZZE Sweet potato falafal, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (v) £11.95

STARTERS

PORTOBELLO MUSHROOMS on rustic toast with Stilton (v) £4.50

BREADED BRIE with smoky tomato relish (v) £4.95

SOUP OF THE DAY with artisan rustic bread and butter £3.95

BURY BLACK PUDDING POTATO CAKE with poached egg, spinach and whisky hollandaise £5.50

HOME-MADE SPICED LAMB KOFTAS with tzatziki coleslaw and chilli jam £6.50

CRAYFISH & CRAB POT in Devon crab mayonnaise with suprema bocata bread £7.50

CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT with crostini £6.95

SALT & PEPPER SQUID with aioli £4.95

SCALLOPS OF THE DAY £8.95

PIZZA & PASTA

If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad. Choose a side of hand-made garlic dough balls for £1.95

MARGHERITA PIZZA Mozzarella, cherry tomatoes and basil (v) £9.95

PICCANTE PIZZA Chorizo, pepperoni, jalapeños and mozzarella £10.50

CARNE PIZZA Chorizo, pepperoni, hand-pulled chicken, Luganega sausage, mozzarella and chilli £10.95

HAM AND PINEAPPLE PIZZA Yorkshire ham, pineapple, mushrooms and mozzarella £10.50

Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Bacon / Hand-pulled chicken / Ham £1.50

HAND-MADE BEETROOT & TRUFFLE RAVIOLI with julienne beetroot tossed in a white wine sauce (v) £10.25

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli *Small* £8.95 / *Large* £12.95

LUGANEGA SAUSAGE RIGATONI with tomatoes, baby spinach, Nocellara olives and chilli *Small* £6.95 / *Large* £9.95

SALADS

STICKY CRISPY DUCK SALAD with mooli, cucumber & carrot ribbons, toasted sesame seeds and a plum, hoisin & sweet chilli sauce £11.95

WHOLE FOOD SALAD with rice, quinoa, edamame beans, pumpkin seeds, baby kale and grapes with a pineapple & ginger dressing (v) £8.95

Add: Chargrilled chicken breast £3.00 | Salmon supreme £4.00 | Goat's curd (v) £2.00 | Grilled halloumi (v) £2.25

Turn over for our main courses, sides and desserts...

MAIN COURSES

ROASTED CHICKEN with fries and jus £10.50

Add: Lemon & garlic confit and aioli £1.00 | Piri piri sauce / BBQ sauce £1.50

WAGYU BURGER with smoked Cheddar, crispy onions, relish, sweet potato fries and aioli £14.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | 1/2 Lobster tail £5.95

HOME-MADE BRITISH BEEF BURGER with smoked Cheddar, mustard mayonnaise, relish and fries £10.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | 1/2 Lobster tail £5.95

SLOW-COOKED PORK BELLY & SEARED SCALLOPS with pancetta & thyme mashed potato, green beans tossed in apple butter and an English cider & mustard sauce £17.95 | *without scallops £13.50*

DUCK LEG CONFIT AND WAFFLE with sweet potato fries, seasonal greens, honey roasted pineapple and jus £14.50

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £10.95

BATTERED HALLOUMI in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £10.50

CHICKEN, HAM & CRÈME FRAÎCHE PIE with mashed potato, seasonal greens, thyme-glazed carrots and jus £12.50

PAN-FRIED SEABASS FILLETS with mashed potato, green vegetables and a brown shrimp, crab & white wine sauce £16.50

ROASTED SALMON FILLET with buttered mashed potato, chorizo and peas £11.95

CROXTON MANOR CHEDDAR SOUFFLÉ with celeriac remoulade and a spiced pear & hazelnut salad (v) £9.95

LAMB RUMP with asparagus, chorizo, peas, baby onions, dauphinoise potatoes and jus £17.50

8oz 28-DAY-AGED RUMP STEAK with twice-cooked chunky chips, crispy onions and baby kale £13.50

9oz 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions and baby kale £18.95

7oz FILLET STEAK with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and rosemary, tomato & garlic jelly £22.50

Add to your steak: Peppercorn sauce / Béarnaise sauce / Red wine jus £1.50 | Tiger prawns £3.95 | 1/2 Lobster tail £5.95

SIDES

Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli (v) £3.00 | Twice-cooked chunky chips (v) £3.50

Dauphinoise potatoes (v) £4.00 | Mashed potato (v) £3.00 | Basil & mint baby potatoes (v) £3.00 | Asparagus tips with Parmesan £4.00

Seasonal greens (v) £3.00 | Dressed house salad (v) £3.00 | Garlic dough balls £1.95

DESSERTS

THE HOUSE SHARER Raspberry crème brûlée, chocolate brownie, lemon tart, strawberries and a vanilla ice cream cookie sandwich (v) £10.50

WARM BELGIAN CHOCOLATE BROWNIE with vanilla ice cream (v) £5.50

STRAWBERRY & MANGO ETON MESS with strawberry coulis (v) £5.95

GLAZED LEMON TART with whipped cream (v) £4.95

BAKED NEW YORK CHEESECAKE with strawberry coulis (v) £4.95

RASPBERRY CRÈME BRÛLÉE with sultana & oat cookies (v) £5.95

STRAWBERRIES AND HONEY RIPPLE FROZEN NATURAL YOGHURT with rhubarb & rose flavour curd (v) (200 calories or less) £3.95

BRAMLEY APPLE & BLACKCURRANT CRUMBLE with custard (v) £5.50

ICE CREAM AND HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from vanilla, caramel, double chocolate and strawberry (v) £3.95

STICKY TOFFEE PUDDING with vanilla ice cream (v) £4.95

MINI DESSERT AND A HOT DRINK Choose from chocolate brownie, raspberry crème brûlée, lemon tart *or* mini apple & blackcurrant crumble (v) £4.95

SELECTION OF BRITISH CHEESES with Fudge's nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £7.50 | *To Share* £13.50

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 8 or more.