

CROFTON PARK TAVERN

SAMPLE MENU

Warm bread & butter £3.50

Sicilian olives £4.00

STARTERS

Padron peppers, sea salt, (Vg) (gf) £5.50

Tomato, halloumi, pesto, pine nuts (V) (gf) £7.50

Crispy squid, aioli, lemon £6.50

Hummus, dukkah, flatbread (VG) £5.00

Buttermilk fried chicken, hot sauce, blue cheese mayonnaise £6.50

MAIN

Aubergine Kiev, grana Padano, tender stem broccoli, hazelnuts (V) £13.00

Grilled swordfish Niçoise, green beans, soft egg, anchovy, black olive (gf) £15.50

Beer battered haddock, mushy peas, tartare sauce, lemon, triple cooked chips £13.50

Beef burger, brioche bun, smoked applewood, burger sauce, tomato, gem lettuce, gherkin, fries £13.50

Vegan cheeseburger, beetroot bun, gem lettuce, gherkin, tomato, onion, burger sauce, fries (VG) £12.50

Spatchcock chicken, chilli, honey, garlic, coleslaw, fries *Whole chicken* £28.00

Half chicken £14.00

STEAKS

All our beef is dry aged in house for a minimum of 35 days

All served with triple cooked chips & salad, garlic butter or peppercorn sauce

Côte de Boeuf £9.50 (Per 100g)

Please see the boards for cuts

500g Chateaubriand to share £50.00

250g Flat iron steak £17.50

300g Ribeye steak £28.00

SIDES

Fries (VG) (gf) £3.50

Sweet potato fries (VG) (gf) £4.50

Mixed Salad (VG) (gf) £3.50

Chargrilled tender stem broccoli & hazelnuts (V) (gf) £5.50

*If you have a food allergy or intolerance please ask a member of our friendly staff for a copy of the allergen menu.
An optional 12.5% service charge will be added to your bill.*

DESSERTS

Baked vanilla cheesecake, blueberry compote (V)	£5.50
Double Chocolate tart	£5.50
Sticky toffee pudding, toffee sauce, vanilla ice cream (V)	£5.00
Ice cream & sorbets (V) (gf)	£2 per scoop

AFTER DINNER DRINKS

COCKTAILS

Old Fashioned; Bulleit Rye, sugar syrup, Angostura bitters	£9.5
Negroni; Beefeater Gin, Campari, Martini Rosso	£9.5
Espresso Martini; Absolut Vodka, Kahlua, espresso, sugar syrup	£9.0

DESSERT WINE, SHERRIES & PORTS

Grenache, Domaine de Valcros, Banyuls Rimage, 2017 500ml	£6.5	125ml gls / 26 btle
Pedro Ximenez, Jerez, NV	£6.0	50ml gls

WHISKY/WHISKEY (25ML)

Glenlivet Founders, Speyside	6.0	Nikka from the barrel, Japanese	8.6
Haig Clubman, Scotch	3.9	Hibiki, Japanese	8.1
Talisker 10yr, Speyside	6.1	Macallan Gold, Speyside	6.1
Highland Park 12yr, Highland	6.1	Penderyn, madeira finish, Welsh	5.8
Dalwhinnie 15yr, Highland	7.1	Lagavulin 16yr, Islay	7.1
Bowmore, Islay	5.6	J Walker Black Label	5.4
Jameson, Irish	3.9		
Ardberg, 10yr, Islay	6.6		

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