

# CROFTON PARK TAVERN

## SAMPLE MENU

*Something to start...*

*Negroni £9.50*

*Bloody Mary £9.00*

*Sicilian olives £4.00*

### STARTERS

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

Heritage tomato, halloumi, pesto, pine nuts (V) (gf) £7.50

Hummus, dukkah, flatbread (VG) £5.00

Crispy squid, aioli, lemon £6.50

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

### ROASTS

Half Cotswold white chicken £15.00

Rib of Hereford beef, horseradish cream, ribeye cut £17.00

Pork Belly, crackling, apple sauce £16.00

Spinach, brie, mushroom, nuts vegetable parcel (V) £12.50

Vegan 'Beef' wellington (VG) £12.50

*Roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding & red wine gravy*

### 35 day Dry Aged Roast Beef (To share)

Côte de Boeuf £9.50 (Per 100g)

*(See board for available cuts)*

500g Chateaubriand to share £50.00

*Served with roast potatoes, seasonal vegetables, Yorkshire pudding & red wine gravy*

### MAINS

Mussels, shallots, garlic, white wine & cream, sourdough bread £12.50

Whole bream for two, samphire, sauteed potatoes £35.00

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

### SIDES

Yorkshire pudding (V) £1.00

Roast potatoes (V) £3.00

Mixed Salad (VG) (gf) £3.50

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

*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 & SHERRY

Grenache, Domaine de Valcros, Banyuls Rimage, 2017 500ml	£6.5	125ml gls / 26 btle
Pedro Ximenez, Jerez, NV	£6.0	50ml gls
Grahams LBV port	£4.5	75ml 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		

*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.*