

# CROFTON PARK TAVERN

*Something to start...*

*Bloody Mary* £9.00

*Nocellara olives (vg)* £3.50

## STARTERS

Padron peppers, rock salt (vg) £5.50

Crispy squid, lemon, aioli £6.50

Mussels, tomato, white wine, garlic, onion, toasted sourdough £7.50

Chargrilled cajun chicken skewers, cucumber yoghurt dip £6.50

Charcuterie; salami, parma ham, olives, sourdough £10.00

## ROASTS

Vegan 'beef' wellington, vegan gravy (vg) £15.00

Half Cotswold cornfed free range chicken £16.00

Roast Pork belly, crackling £16.00

Rib of Hereford beef, ribeye cut, horseradish cream £18.00

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

### Sharing Dry Aged Roast Beef

Côte de Boeuf £9.50 (Per 100g)

*Please see boards for sizes*

500g Chateaubriand to share £50.00

*Served as a Sunday roast with roasted potatoes, seasonal vegetables,*

*Yorkshire pudding, red wine & bone marrow gravy*

## SIDES

Cavolo nero (v) £4.00

Yorkshire pudding (v) £1.00

Roast potatoes (vg) £3.00

*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

|  |              |
|--|--------------|
| Lemon cheesecake & strawberry sorbet                       | £5.50        |
| Chocolate & clementine torte, raspberry sorbet (gf) (vg)   | £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 bourbon, 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        | 6.5 (125ml) / 26 |
| Monbazillac, Domaine l'Ancienne Cure, Dordogne 2017 | 36               |
| Sauternes, Clos Daddy, Bordeaux, 2013               | 36               |

|                          |               |
|--------------------------|---------------|
| Pedro Ximenez, Jerez, NV | £6.0 50ml gls |
| Grahams LBV port         | £4.5 75ml gls |

## WHISKY/WHISKEY (25ML)

|                              |     |                                 |     |
|------------------------------|-----|---------------------------------|-----|
| Glenlivet Founders, Speyside | 6.1 | Nikka from the barrel, Japanese | 8.7 |
| Haig Clubman, Scotch         | 4.0 | Hibiki, Japanese                | 8.2 |
| Talisker 10yr, Speyside      | 6.2 | Macallan Gold, Speyside         | 6.2 |
| Highland Park 12yr, Highland | 6.2 | Penderyn, madeira finish, Welsh | 5.9 |
| Dalwhinnie 15yr, Highland    | 7.2 | Lagavulin 16yr, Islay           | 7.2 |
| Bowmore, Islay               | 5.7 | J Walker Black Label            | 5.5 |
| Jameson, Irish               | 4.0 |                                 |     |
| Ardberg, 10yr, Islay         | 6.7 |                                 |     |

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