

# CROFTON PARK TAVERN

*Something to start...*

*Mixed olives (vg) £3.50*

*Tanqueray gin, raspberry & orange tom collins £8.40*

## STARTERS

Padron peppers, muscatel vinegar (vg)	£5.50
Smoked aubergine, pomegranate, pickled chilli, sourdough (vg)	£6.50
Potted cornish crab, sourdough	£9.50
Crispy squid, lemon, aioli	£6.50
Scotch egg, brown sauce	£6.50

## MAINS

Salt baked celeriac salad, shaved apple & pear, pine nuts, capers, miso & mustard dressing (vg)	£14.00
Courgette & ricotta ravioli, garlic & sage butter (v)	£7.50 / £14.00
Sea bream, potted crayfish, crushed new potatoes	£18.50
Beer battered haddock, chips, mushy peas, tartare sauce	£14.50
Vegan cheeseburger & fries	£13.50
Chuck beef cheeseburger & fries <i>add bacon £1.50</i>	£14.50

## DRY AGED STEAKS

Côte de Boeuf £10.50 (Per 100g)

*Please see boards for cuts*

500g Chateaubriand *to share* £55.00

300g Ribeye steak £28.00

220g Flat iron steak £17.50

*All served with chips & watercress, with a choice of...*

*Garlic butter    Peppercorn    Chimichurri    Bearnaise*

## SIDES

Spring leaf salad, mustard dressing (v)	£4.50
Garlic new potatoes (v)	£4.50
Fries (vg)	£4.00
Truffle & parmesan fries	£4.50
Broccoli, chilli & garlic butter (v)	£4.50

*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

Strawberry eton mess	£6.50
Elderflower, berry & prosecco jelly	£6.50
Chocolate mocha tart	£6.50
Chocolate & clementine torte, vegan coconut ice cream (gf) (vg)	£6.50
Sticky toffee pudding, vanilla ice cream	£6.00
Ice cream & sorbets (v) (gf)	£2.5 per scoop

## AFTER DINNER DRINKS COCKTAILS

Old Fashioned; Bulleit bourbon, sugar syrup, Angostura bitters	£9.50
Negroni; Beefeater Gin, Campari, Martini Rosso	£9.50
Espresso Martini; Absolut Vodka, Kahlua, espresso, sugar syrup	£9.00

## DESSERT WINE, SHERRIES & PORTS

Grenache, Domaine de Valcros, Banyuls Rimage	6.6 (125ml) / 26.5
Monbazillac, Domaine l'Ancienne Cure, Dordogne 2017	36.5
Sauternes, Clos Daddy, Bordeaux, 2013	36.5
Pedro Ximenez, Jerez, NV	£6.2 50ml gls
Grahams LBV port	£4.65 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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