

STARTERS

Homemade Soup of the day - served with Crusty Bread & Butter (V|GFOR) **£5.00**

Smoked Haddock, Spinach and Mustard Fishcake - served on Roasted Fennel and topped with a Cheesy Mornay Sauce **£6.95**

Stilton, Caramelised Onion & Walnut Tart - Rocket & Herb dressed Salad, Balsamic Glaze (V) **£5.95**

Cromwell's homemade Chicken Liver Pate - hint of Brandy & Green Peppercorns served with our House Chutney & Toast (GFOR) **£6.50**

Baked Camembert to Share - studded with Garlic & Herbs, Balsamic Onions & Baked Ciabatta for dipping (V|GFOR) **£9.50**

Cromwell's Prawn cocktail - Prawns in a bloody Mary Mayonnaise, served on Crisp Leaves & Sundried Tomatoes, Bread & Butter (GFOR) **£6.95**

MAINS

Sweet Potato, Butternut Squash & Roasted Root Thai Green Curry - served with Sticky Coconut & Cardamom Rice (V|GF) **£11.95**

Local Fetherblade of Beef - Braised in Beer, Carrot, Onions, Celery & Thyme, served with its own rich Gravy & Creamy Mash, finished with Crispy Onions * (GF) **£13.95**

Cromwell's Coq au Vin - Chicken slow cooked in White Wine, Bacon, Button Mushrooms, Baby Onions & Tarragon finished with Cream - Served with Buttery Mash * (GF) **£12.95**

Homemade Cheese, Potato & Onion Pie - Mature Cheddar & Braised Onions encased in homemade Pastry served with a Crisp Salad Garnish * (V) **£12.95**

Beer Battered Fish & Triple Cooked Chips - Cod Fillet in a Crispy Homemade Batter, Triple Cooked Chips served with our own Tartare Sauce and Pea Puree **£12.95**

Smoked Haddock, Spinach and Mustard Fishcake - served on Roasted Fennel and topped with a Cheesy Mornay Sauce * **£12.95**

Seasonal Fish of the Day - Please ask for today's selection (GF) **£14.95**

Cromwells Chilli - Diced Beef Braised in Chilli, Chocolate & Rich Tomato Puree with Corriander Rice (GF) **£11.95**

10oz Thick Cut Gammon Steak - served with Triple Cooked Chips, Roasted Tomato & Hens Eggs (GF) **£12.95**

All dishes labelled with () are served with Seasonal Vegetables*

STEAKS (GFOR)

24 Day aged Steaks, with Herb Roasted Tomatoes, Mushrooms and Skin On Fries

10oz Ribeye £22.95

8oz Sirloin £21.95

Including a Sauce of your choice for **£2.50**;

- Creamy Green Peppercorn (GF) •
- Creamy Stilton Blue Cheese (GF) •
- Red Wine & Mushroom Jus (GF) •

BURGERS (GFOR)

All served with toasted bun, tomato and red pepper relish, salad garnish, coleslaw and skin on fries

Butterflied Chicken Breast Marinated in Cajun Spice - Bacon & Cheddar Cheese **£12.95**

Homemade 8oz Beef Burger - Bacon & Cheddar Cheese **£12.95**

Halloumi Marinated in Tandoori Spices - Flame Grilled Red Pepper (V) **£11.95**

SIDES

Garlic Bread (Add Cheese for £1) (GFOR) • **Skin on Fries (GF)** • **Triple - Cooked Chips (GFOR) £3.95**

Halloumi Fries (V|GF) • **Mixed Olives (V|GF)** • **Bread and Oils (V) £4.50**

DESSERTS

Dark Chocolate Brownie - served with Chocolate Sauce and Vanilla Ice Cream (V) **£6.50**

Selection of Ice Creams - 3 scoops of your choice, Chocolate Wafer and Fruit Garnish (V|GFOR) **£4.95**

Liquorice and Lime Parfait - Ginger Crumb and Roasted Lime Syrup **£6.50**

Homemade Sticky Toffee Pudding - served with Toffee Sauce and Ice Cream (V) **£6.50**

Crumble of the Day - served with Vanilla Ice Cream or Homemade Custard (V) **£5.95**

Cheese Board - selection of Cheeses with Celery, Homemade Chutney, Grapes and Biscuits (V|GFOR) **£9.50**

SANDWICHES

Cromwell's Croque Monsieur – Mature Cheddar & Local Ham with a Cheesy White Sauce, Pan fried to Melty Goodness **£9.95**

Hot Roasted Meat Sandwich – with Dipping Gravy & Traditional Accompaniments please ask for today's choice (GFOR) **£8.95**

Spiced Roasted Squash & Mexican Refried Bean – with Mango Salsa (VG) **£7.95**

Atlantic Prawns –in a Bloody Mary Mayonnaise, Crisp Salad Leaf **£8.95**

Classic BLT – Hot, Crispy Bacon, seasoned sliced Tomatoes, Crisp Leaf finished with Creamy Mayo **£8.95**

The Ol' Favourite - Cheese & Homemade Chutney –Mature Cheddar & Chefs own Onion Chutney (V) **£7.95**

All served on White or Granary Bread, Salad Garnish & Homemade Coleslaw

Cromwell's Sirloin Steak Sandwich – served in a Warm Ciabatta, with Sweet Balsamic Onion Grain Mustard Mayo, Salad Garnish, Coleslaw & Skin on Fries **£11.95**

CROMWELL'S BUFFET/FUNCTION MENU

£14.95

Selection of Open Sandwiches -

Ham, Cheese and Chutney
Tuna and Black Pepper Mayo
Egg and Mustard Mayo
Roast Pork and Apple Sauce

Plain or Spicy Chicken Drumsticks

Duo of Mini Bruschetta - Tomato, Mozzarella and Basil Oil plus Roasted Vegetable served with Sticky Balsamic Dressing

Skin on Fries/Triple Cooked Chips

Potato Salad

Dips/Chutneys

Pitta, Olives, Hummus

Breads and Oils, Balsamic

Cured Meat Board with Capers and Crusty Bread.



WEDNESDAY

Pie Day

2 x Homemade Pies - Choice of Vegetarian, Fish or Meat Served with Vegetables, Mash Potato and Gravy Including a Bottle of House Wine or Soft Drinks

£25.00 - Served all Day.



FRIDAY

Steak Day

2 x Sirloin or 2 x Ribeye Triple Cooked Chips, Onion Rings, House Salad, Peppercorn Sauce, Garlic Aioli Including a Bottle of House Wine or Soft Drinks

£40.00 - Served all Day.



THURSDAY

Fish & Chip Day

2 x Fish & Chips Including a Bottle Of House Wine or Soft Drinks

£25.00 - Served all Day.



SUNDAY

2 x Main Course Sunday Roasts

and Bottle of House Wine or Soft Drinks

£35.00 - From Midday to 8pm

V – Vegetarian | GF – Gluten Free | GFOR – Gluten Free On Request | VG – Vegan | N – Contains Nuts
OUR DISH DESCRIPTIONS DON'T ALWAYS MENTION EVERY INGREDIENT, SO JUST ASK IF YOU ARE UNSURE. PLEASE INFORM A MEMBER OF OUR TEAM OF ANY SPECIFIC ALLERGY OR DIETARY REQUIREMENTS WHEN ORDERING. OUR KITCHEN & SUPPLIERS HANDLE NUMEROUS INGREDIENTS AND ALLERGENS. WHILST WE HAVE STRICT CONTROLS IN PLACE TO REDUCE THE RISK OF CONTAMINATION, IT IS NOT POSSIBLE FOR US TO GUARANTEE THAT OUR DISHES WILL BE 100% ALLERGEN OR CONTAMINATION FREE. PLEASE NOTE ALLERGENS CONTAINED WITHIN OUR CONDIMENTS (KETCHUP, ETC.) ARE NOT INCLUDED IN THIS INFORMATION.