

FANCY A SPRITZ?

all 7.00

PASSION FRUIT

passion fruit liqueur, sparkling wine, soda, served over ice

HUGO

elderflower liqueur, sparkling wine, soda, served over ice

APEROL

Aperol, sparkling wine, soda, served over ice

YUZU

James Gin Asian Parsnip, yuzu sake, yuzu purée, sparkling elderflower, lemon

NIBBLES

PUTTANESCA OLIVES |VG, GF|

oil-cured olives, sun-dried tomatoes, capers, chilli & garlic **5.45**

PULLED CHICKEN BON BONS

crispy panko coating, chicken mayonnaise **6.45**

GARLIC PIZZETTA

freshly baked with basil oil |VG| **6.45**

freshly grated Italian cheese & chives |V| **7.95**

PERFECT FOR SHARING

GARLIC & ROSEMARY CAMEMBERT FONDUE PIZZETTA |V|

Italian cheese, garlic & rosemary oil **10.95**

SMALL PLATES

MUSHROOM BOLOGNESE SPRING ROLLS |VG|

confit garlic & basil emulsion **7.95**

CRISPY COCONUT KING PRAWNS

mango & habanero sauce, Asian slaw **9.95**

SMOKED SALMON & CRAYFISH CROQUETTE |GF|

poached egg, brown butter Béarnaise **8.95**

BRAISED BEEF & STILTON CROQUETTE

rich red wine & beef dripping gravy **9.95**

DUCK LIVER & PEDRO XIMÉNEZ PÂTE

chargrilled sour cherry & currant sourdough, beetroot & ginger chutney **7.95**

SOUP OF THE DAY |V, NUTS|

warm six-day sourdough, Croxton Manor salted butter **7.45**

CRISPY SHREDDED CHICKEN |GF|

sticky sweet chilli & lime sauce **9.95**

BREADED GOAT’S CHEESE |V|

caramelised apple ketchup, rocket **8.95**

SIZZLING CRISPY DUCK

sharer for two

Chinese pancakes, cucumber, spring onion, hoisin sauce, soy glaze, pak choi **26.95**



MAINS

ALE BATTERED FISH & CHIPS

mushy peas, house curry ketchup, nori tartare sauce, chargrilled lemon, thick-cut chips **18.45**

BUTTERMILK FRIED CHICKEN BURGER

harissa dressing, smoked paprika aioli, lettuce, tomato, whipped feta, seeded brioche bun, skin-on fries **17.95**

CRISPY PORK BELLY |GF|

celeriac dauphinoise, braised red cabbage, wilted spinach, green peppercorn & Calvados jus **19.95**

SWEET POTATO, SPINACH & GOAT’S CHEESE PIE |V|

confit garlic mash, whipped pease pudding, red onion jam gravy **17.95**

THAI RED CURRY SEA BASS & KING PRAWNS |GF|

chargrilled pineapple, pak choi, baby corn, lychees, sticky coconut rice **21.95**

CRISPY CHICKEN MILANESE

sautéed new potatoes & fried onions, broccoli, slow-roasted cherry tomatoes, gremolata, Italian cheese, garlic & saffron sauce **20.95**

ORIENTAL SHARER

sharer for two

Yakitori chicken skewers, sticky hoisin pork belly, Thai lemongrass beef skewers, bang bang king prawns in coriander tempura, beef-dripping potatoes, kimchi, pickled cucumber salad, miso caramel, sweet & sour sauce, steamed sticky coconut rice

54.95

BRAISED LAMB SHOULDER |GF|

creamy celeriac purée, celeriac chips, cavolo nero cabbage, rich lamb sauce **24.95**

CRISPY SHREDDED BEEF EGG FRIED RICE BOWL

miso caramel greens, poached hen’s egg, crispy nori, green onions, toasted sesame seeds, crispy shallots, sticky sweet & sour sauce **17.95**

YAKITORI CHICKEN & GREEN ONION SKEWER

Asian slaw, sticky coconut rice, sweet soy sauce **20.95**

CLASSIC BEEF BURGER

brisket patty, cave-aged Cheddar, beef tomato, burger sauce, iceberg lettuce, seeded brioche bun, skin-on fries **18.95**

PESTO SPINACH GNOCCHI |VG|

cavolo nero, charred broccoli, roasted butternut squash, toasted pumpkin seeds, vegan feta **15.95**

+ Lemon & herb chicken skewers **4.95**

+ Chargrilled halloumi **4.95**

SLOW-COOKED BEEF STEAK COTTAGE PIE |GF|

Italian cheese & onion crust, buttered green vegetables **20.95**

BUTTER-ROASTED SALMON FILLET |GF|

Champagne cream, crayfish, caviar & smoked paprika butter, lemon crushed potatoes, tenderstem broccoli **23.95**

CREAMY MUSHROOM RIGATONI PASTA |V, NUTS|

hazelnut & lemon gremolata, Italian cheese, sun-blush tomatoes **15.95**

+ Chicken Parmigiana **4.95**

+ Salmon fillet **5.95**

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

CHARGRILLED STEAKS

Our steaks are dry aged for a minimum of 28 days.

Basted in beef juices and served with roasted tomato, garlic-glazed field mushroom and either skin-on fries or thick-cut chips.

10oz RUMP 24.95

8oz RIBEYE 32.95

8oz FILLET 38.95

+ TWO FRIED EGGS |V, GF| **3.25**

SAUCES

GREEN PEPPERCORN |GF| **3.45**

RED WINE ROSSINI |GF| **3.45**

TERIYAKI **3.45**

STILTON BLUE CHEESE SAUCE |GF| **3.45**

GARLIC & PARSLEY BUTTER |GF| **2.95**

SALADS

CAESAR

soft-boiled egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing **12.95**

NOURISH BOWL |VG, GF|

pickled red cabbage, sushi rice, sushi ginger, Asian slaw, chargrilled pineapple, smashed avocado, edamame, sesame miso dressing **12.95**

PROTEIN BOWL |V, GF, NUTS|

steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft-boiled eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, herby hot honey ranch **12.95**

ADD A TOPPING TO YOUR SALAD

LEMON, GARLIC & HERB CHICKEN SKEWERS |GF| **4.95**

SMOKED SALMON |GF| **4.95**

CRISPY SHREDDED BEEF IN BANG BANG SAUCE |GF| **6.95**

CHARGRILLED HALLOUMI |V,GF| **4.95**

SIDES

SKIN-ON FRIES |VG, GF| **5.45**

THICK-CUT CHIPS |GF|

beef mayo **5.45**

ASIAN-STYLE TENDERSTEM BROCCOLI |VG|

sweet soy, toasted sesame seeds **5.45**

CAULIFLOWER CHEESE |V| **6.45**

MIXED SALAD |VG, GF|

herby chermoula dressing **5.45**

SALT & PEPPER FRIES |V, GF|

miso wasabi mayonnaise **7.45**

SPICED HONEY-GLAZED CARROTS |V, GF|

crispy carrot ribbons **5.45**

SEASONAL MIXED GREEN VEGETABLES |V, GF|

brown butter **5.45**

ONION RINGS |V, GF|

confit garlic mayo **5.45**



ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITIONAL INFORMATION

An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removing please speak to your server.