

Cromwell's

Autumn / Winter Menu

Starters/Lite Bites

- Homemade Soup** & crusty bread** 4.95
- Sticky Maple & Sesame Ribs** & spiced apple compote** 7.95
- Black Pudding & Cheddar Hash Browns** with caramelized pear chutney 6.95
- Smoked Mackerel & Horseradish Pâté** walnut toast & lemon crème fraiche 6.50
- Portobello Mushroom** with goat's cheese, balsamic onions & tomato relish** 6.50
- Devilled Whitebait** with sweet chilli mayo & lemon 6.95
- Deep Fried Salt & Pepper Squid** with chilli & lime 7.95

Mains

- Slow Cooked Pork Belly** honey roasted apple, black pudding, bubble & squeak** 13.60
- 6oz Rump Burger** cheddar, bacon, fries, salad & coleslaw 12.95
- “Moules Frites” Mussels** in white wine, garlic & cream with fries** 11.95
- Beer Battered Fish & Chips** peas, tartare sauce & lemon 12.95
- “Sutton Farm” Sausage & Mash** onion gravy & sticky red cabbage 11.95
- Basil & Garlic “Mac N Cheese”** with rosemary potato wedges 10.95
- Honey Mustard Roast Ham** fried eggs & hand-cut chips** 11.95
- Harissa Fillet of Salmon** with roast vegetable couscous & lemon crème fraiche 13.50
- Butternut Squash** stilton & spinach filo, rocket salad & coleslaw 11.95
- Pan Roast Hake Fillet** winter vegetable ratatouille, lemon beurre blanc** 13.60
- Pan Fried Chicken Supreme** parsnip puree, wild mushrooms, potato fondant & chicken jus** 13.80
- 8oz Sirloin** served with fries, salad & a choice of peppercorn sauce or garlic butter** 19.95
- 10oz Ribeye** served with fries, salad & a choice of peppercorn sauce or garlic butter** 21.95

STEAK OFFER (Available Monday to Friday)

2 X Steaks & Bottle of House Wine £40.00

Steaks are served with fries, salad & a choice of peppercorn sauce or garlic butter

EXTRAS

Portobello mushrooms 3.00 Herb roasted tomatoes 3.00 Homemade onion rings 4.00

Cromwell's

Autumn / Winter Menu

Sides

Hand Cut Chips**	3.95	Olives, Bread & Oil	5.95
Sweet Potato Fries**	3.95	Buttered Greens**	3.50
French Fries**	3.00	New Potatoes**	3.00
House Salad**	3.00	Coleslaw**	3.00
Garlic Bread (add cheese for £1.00)	3.00		

Desserts

Lemon Meringue Parfait	lemon curd & fresh raspberries**	6.00
Banoffee Cheesecake	with honeycomb & rum toffee sauce	6.00
Sticky Toffee Pudding	ice cream & toffee sauce	6.00
Blackberry & Apple Eve's Pudding	& vanilla custard	6.00
Chocolate Tarte	with salted caramel ice cream	6.00
Cheeseboard	selection of local cheeses, chutney & crackers	9.00
Trio of Ice cream	vanilla, salted caramel & chocolate **	3.95



Any menu items with the double asterisk (**) are gluten free

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 requirement when ordering. Our kitchen & suppliers handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce 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.