

Food

To complement our menu see our Specials Boards. Children's menus are available – please ask

Starters

Seasonal soup of the day with croutons, rustic bread & butter v	£3.29
King prawn cocktail with mixed salad leaves, multi-grain bread & butter †	£4.79
Croxton Manor Cheddar & Ruddles ale tart with caramelised shallots in thyme pastry, topped with smoky tomato chutney	£4.49
Oven-baked stuffed mushrooms with a Shropshire Blue cheese & mushroom filling on a bed of rocket with balsamic glaze v	£3.99
Hand-made shredded duck & hoisin spring rolls with a dressed salad garnish & hoisin dipping sauce	£4.49
Trio of oven-baked fishcakes: prawn biryani in pakora batter with minted yoghurt & cucumber; Thai haddock in a pico crumb with red pepper & chilli sauce; Mexican salmon in a nacho crumb with smoky tomato chutney †	£5.59
Home-made Bradan Rost salmon pâté with sliced cucumber, tomato & herb dressing & ciabatta slices †	£4.69

To Share

Oven-baked garlic & herb sharing bread with balsamic glaze v	£4.69
Or have it topped with rocket leaves & mixed olives for only £1.00 more	
Sharing medley: Shropshire Blue stuffed mushrooms, home-made potato wedges, crispy garlic ciabatta, duck spring roll & tail-on tempura battered king prawns accompanied by a selection of dips †	£7.69
House deli board: hand-carved honey roast ham with watercress, sliced roast chicken breast & baby spinach, with a wedge of Shropshire Blue cheese on rocket. Accompanied by chunky piccalilli, caramelised red onion chutney, cherry tomatoes, multi-grain bread & butter	£7.29
Or have your deli board vegetarian with 'Tickler' extra mature Devon Cheddar & crumbly Wensleydale v	

Steaks

Our prime Black Angus steaks are 28-day matured for tenderness. All steaks are served with chips, petits pois, watercress, grilled field mushroom & half a plum tomato with rosemary

Prime steaks: Your choice of steak served with: green peppercorn & Cognac; Portobello mushroom & Colman's Diane; or caramelised onion & ale sauce	8oz* Sirloin £11.99	8oz* Rump £10.59	7oz* Fillet £14.99
Topped steaks: Your choice of steak topped with 'Tickler' Devon Cheddar, grilled bacon & smoky tomato chutney	8oz* Sirloin £12.99	8oz* Rump £11.59	7oz* Fillet £15.99
Surf 'n' turf steaks: Your choice of steak topped with tail-on tempura battered king prawns †	8oz* Sirloin £13.99	8oz* Rump £12.59	7oz* Fillet £16.99

Classics

Farm-assured 'smothered' chicken breast with grilled bacon, goat's cheese & a tomato provençale sauce, topped with watercress, served with chips & a dressed salad garnish	£8.99	Suffolk-farmed pork sausages with Devon Cheddar mash & caramelised red onion gravy	£7.59
Breaded Scottish wholetail scampi served with chips, mushy peas or petits pois & tartare sauce †	£7.69	Traditional beef lasagne with a dressed salad garnish, chips or garlic ciabatta	£7.69
Hand-battered haddock & chips with mushy peas or petits pois & tartare sauce †	£7.89	Butternut squash & Shropshire Blue risotto with wilted baby spinach, topped with crumbled Shropshire Blue v	£8.69
Grilled 10oz* gammon steak served with chips, petits pois & either cracked black pepper & pineapple chutney or free-range fried eggs	£7.99	Mushroom rigatoni pasta: Paris brown & field mushrooms in a wild mushroom & white wine sauce with rigatoni pasta & cheese crumb topping v	£7.69
British beef & Ruddles ale pie served with chips or mashed potatoes, seasonal vegetables & beef gravy	£8.69	Grilled pork chop with apple fritter, mashed potatoes & Tewkesbury mustard & Cheddar sauce	£8.99

Slow-cooked lamb shank with mashed potatoes, petits pois & minted gravy	£11.59	Chicken tikka masala with lemon-scented basmati & wild rice & poppadoms	£8.59
British chicken & roasted mushroom pie with mashed potatoes, seasonal vegetables & chicken gravy	£8.89	Lentil shepherd's pie with black-eyed beans, swede & carrot topped with cauliflower mash, served with seasonal vegetables, rustic bread & gravy v	£7.69
British beef & vegetable red wine casserole with seasonal vegetables & rustic bread	£8.99	Chicken fajitas with warm flour tortillas, grated 'Tickler' Devon Cheddar, salsa, sour cream & guacamole	£10.29
Grilled sea bass fillets on a bed of crushed skin-on new potatoes, spinach, roasted cherry tomatoes & a tomato concassé & dill butter sauce †	£11.69		

See our Specials Boards for other sizzling dishes

Delicious, traditional family Sunday roasts available every Sunday

Gourmet Burgers

Our burgers are served open-style on a toasted, oat-topped bap with mayonnaise, mixed salad leaves, plum tomato & red onion. Accompanied by chips & smoky tomato chutney on the side

Cheese & bacon burger: hand-pressed beef burger topped with grilled bacon & your choice of either 'Tickler' Devon Cheddar or our Shropshire Blue cheese topping	£8.89	Glamorgan burger: Cheddar cheese, leek & red onion burger in crispy breadcrumbs v	£7.89
Surf 'n' turf burger: tail-on tempura battered king prawns on top of our hand-pressed beef burger with 'Tickler' Devon Cheddar & grilled bacon †	£10.39	Southern-fried chicken burger: tender chicken breast in a delicious spicy coating	£8.29
		Or have it topped with 'Tickler' Devon Cheddar & grilled bacon for only £1.00 more	

Salads

Loch Fyne® smoked Scottish salmon & king prawn salad £8.79
with rocket, mixed salad leaves, baby spinach, new potatoes, cherry tomatoes, cucumber, red onion, fresh chopped mint & chives with a tomato & herb dressing †

Wensleydale & sweet chilli roasted pepper salad £7.69
with rocket, mixed salad leaves, baby spinach, new potatoes, cherry tomatoes, cucumber, red onion & ciabatta croutons v

Farm-assured chicken & bacon salad with rocket, £7.99
mixed salad leaves, baby spinach, new potatoes, cherry tomatoes, cucumber, red onion, ciabatta croutons & balsamic glaze

Sides

Chips v £2.29

Whole onion rings v £2.39

Pan-fried mushrooms v £1.39

Garlic ciabatta v £2.39

Garlic ciabatta with 'Tickler' Devon Cheddar v £2.89

Ciabatta with olives, balsamic & olive oil v £2.89

White or multi-grain bread & butter v £0.99

Naan bread v £1.29

Seasonal vegetables v £2.49

Dressed side salad, mixed salad leaves, cherry tomatoes, cucumber, new potatoes & house dressing v £2.39

Mini Cumberland sausages with honey & whole-grain mustard dressing £2.49

Cauliflower cheese gratin v £2.49

Sweet chilli tail-on tempura battered king prawns † £2.99

Home-made rustic potato wedges with sour cream & chive dip v £2.39

Puddings

Kentish Bramley apple pie served warm with custard, double cream or clotted cream ice-cream v £4.39

Mascarpone & Madagascar vanilla cheesecake with raspberry compote v £4.49

Sticky dark chocolate & walnut brownie with mint chocolate ice-cream & chocolate sauce v £4.69

Luxury dairy ice-cream v £4.99
Your choice of three scoops from the following flavours: Mint Chocolate • Amaretto & Almond • Indulgent Chocolate

Banoffee tart with clotted cream ice-cream, toffee sauce & sliced banana v £4.79

Pot au chocolat with fresh mint garnish v £3.99

Oven-baked crumble of the day with custard or double cream v £4.89

Trio of mini hot puddings: sticky toffee, spotted dick & apple Eve's pudding with custard or double cream v £5.29

Award-winning cheese platter: Shropshire Blue cheese, 'Tickler' extra mature Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery & crackers v £4.89

Have you checked our Specials Boards?

Light Bites – available until 5pm

Sandwiches

Hand-carved honey roast ham & chunky piccalilli on the side – your choice of thick-cut, white or multi-grain bread £4.79

Tuna & chive mayonnaise with cucumber – your choice of thick-cut, white or multi-grain bread † £4.79

Open Loch Fyne® smoked Scottish salmon & king prawn sandwich on multi-grain bread † £5.49

Triple-decker 'Club' with farm-assured chicken, bacon, lettuce, plum tomato & mayonnaise in toasted multi-grain bread £5.59

Wraps & Ciabattas

Shredded duck & hoisin wrap £4.59

Wensleydale & sweet chilli roasted pepper wrap v £4.59

Rosemary-marinated rump steak ciabatta with horseradish mayonnaise, caramelised red onion chutney & rocket leaves £5.69

Southern-fried chicken with mixed salad leaves, salsa & guacamole – your choice of ciabatta or wrap £4.69

Jacket Potatoes

Served with a dressed salad garnish & butter

'Tickler' Devon Cheddar & grilled bacon £4.59

Tuna & chive mayonnaise † £4.49

King prawns & Loch Fyne® smoked Scottish salmon † £4.89

'Tickler' Devon Cheddar & beans v £4.49

Cottage cheese & pineapple chutney v £4.49

Tea, Coffee & Liqueur Coffees – most coffees from our range are available in standard or large

Americano
Straight coffee, black or white

Espresso
Short, black intense coffee

Macchiato
Espresso with a dash of foam

Cappuccino
Classic favourite espresso with foamed milk

Latte
Long, mild espresso with steamed milk

Mocha
Chocolatey espresso with foamed milk

Highland coffee
with Bell's whisky & a layer of cream

Baileys coffee
with Baileys & a layer of cream

Calypto coffee
with Tia Maria & a layer of cream

Tea
Classic or a choice of fruit & herbal teas

Hot chocolate
Cocoa-rich creamy hot chocolate

Where possible we use seasonal British produce in our recipes in order to ensure the best quality and flavour.

† May contain fishbones or shell. v Suitable for vegetarians. * All weights approximate before cooking. All our dishes are prepared in kitchens where nuts & gluten are present & our menu descriptions do not contain all ingredients. Please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & MasterCard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker's card.