

Menu

Small Plates & Starters

2 or 3 makes a light meal, several to share is perfect.

Soup of the day (gfo,vgo) Toasted Sourdough	7.00	Baked Comembert For Two (v,gfo 13.50 Rosemary & Garlic, Balsamic Honey Roasted Grapes, Walnuts, Toasted Sourdough
Thai-Curry Marinated Chicken Skewers (gf) Asian Slaw, Peanut butter sauce & Pickled Chilli	8.75	Venison Bolognese Bon Bons Smoked Garlic Aioli, Parmesan
Smoked Beef Brisket Mac 'N' Cheese	8.50	Warm Bread & Butter (v) 7.50
$\label{eq:Aubergine Schnitzel} Aubergine Schnitzel (gf,vg) \\ \text{Tahini Garlic Mayo, Tomato Sauce \& Watercress Salad}$	7.50	Marinated Olives (gf,vg) 5.50
Smoked Mackerel & Salmon Fishcake Celeriac Remoulade, Watercress Salad	8.50	

Sandwiches

Served from 12.00pm – 4.00pm All served on malted bloomer with house salad. Add fries for 2.00

Club (gfo) Bacon, Chicken, Monterey Jack Cheese, Egg Mayo, Lettuce, Tomato & Mustard	12.00
Roast Beef Melt (gfo) Monterey Jack cheese, red onion, rocket, horseradish r	11.50 mayo
Fish Finger Mushy Peas, Rocket, Tartare Sauce	11.00
Crispy Halloumi & Roasted Red Pepper Relish (v) Bocket & Thai Sweet Chilli Jam	10.50

Bar Snacks

Choice of taco's, loaded fries or flatbread.

Topped with fresh chili's & chives.

Smoked Beef Brisket & BBQ Sauce	11.50
Jerk Chicken, Coleslaw & Spicy Mayo	11.50
Cajun Spiced Salmon & Spicy Mayo	12.00
Hummus & Maple Roasted Sweet Potato, Basil Pesto, Vegan Mayo (vg)	10.95

Cradock Classics

Chicken Milanese Romesco Sauce, Watercress Salad, & Skin-on Fries	17.50	Pie Of The Day Mashed Potatoes, Seasonal Vegetables & Meat Gravy	18.50
Penang Vegetable Curry (gf,vg) Jasmine rice, Thai Salad (add chicken +3.00)	15.50	Garden Burger (vg,gfo) Pea, Spinach & Bean Patty, Lettuce, Tomato, Avocado Sauce in a Brioche Bun with fries	15.00
Lincolnshire Sausage Ring Mashed Potato, Seasonal Greens, Crispy Onions, Meat Gravy	18.00	Fish Pie Salmon, Cod, Prawns & Peas topped with mashed Potato & Cheese, served with Seasonal Vegetables	18.50
$\begin{array}{l} \textbf{Beer Battered Cod} (g f o) \\ \textbf{Fat Cut Chips, Minted Mushy Peas \& Tartare Sauce} \end{array}$	17.50	Baked Beef Lasagne House Salad & Garlic Bread	18.50
10oz Maple Glazed Gammon (gfo) Fat Cut Chips, Flat Mushroom, Grilled Tomato with Herb Crumb, Rocket & Shallot Salad, Onion Rings	18.50	Wholetail Scampi Fries, House Salad, Tartare Sauce	16.50

Off the Grill

£18.50 Cradock Beef Burger (gfo) Iceberg Lettuce, Monterey Jack, Bacon & Chilli jam, Mustard Mayo in a Brioche Bun Served with Onion Rings & Fries

Butter Chicken Burger 17.50 Red Onion Lettuce, Tikka Masala Sauce in a Brioche Bun served with fries

27.00

8oz Rib-Eye (gfo) Fat Cut Chips, Flat Mushroom, Grilled Tomato with Herb Crumb, Rocket & Shallot Salad, Onion Rings (add peppercorn sauce 1.75)

Sides

Skin-on Fries (gfo) 5.00 5.00 Fat Cut Chips (gfo) Onion Rings (v) 5.00 Seasonal Vegetables (gf,v) 5.50 Coleslaw (qf,v) 4.50 **Meat Gravy** 1.75 Garlic Bread (v) 2.50 Mixed Leaf Salad (v,gf) 4.50 Mashed Potatoes (gf,v) 5.00 1.75 Peppercorn Sauce

Desserts

Blueberry & Lemon Posset (vg,gf) 8.00 Almond shortbread Chocolate Fondant (v,gf) 8.00 Latte Ice Cream Raspberry Brulee Tart (v) 8.00 Clotted Cream Ice Cream 8.00 Sticky Toffee Pudding (gfo,v) Honeycomb Ice Cream

Choice of Ice Cream 2 Scoops 4.50 3 Scoops 5.50

Choose from: Vanilla, Strawberry, Chocolate, Honeycomb, Salted Caramel, Coconut, Blood Orange Sorbet, Raspberry Sorbet, Passionfruit & Mango Sorbet

chutney. Ask a member of staff for the cheese selection

Cheeseboard 11.00 consisting of three cheeses, crackers, grapes, apple & ale

Ask a member of staff for our hot beverages menu

Salads

Chicken Caesar (gfo) Cos Lettuce, Crispy Bacon, Soft Boiled Egg, Croutons, Caesar Dressing topped with Parmesan Cheese	17.00
$ \begin{tabular}{ll} \textbf{Cajun Spiced King Prawn} \ (gf) \\ \textbf{Chorizo, Mediterranean Vegetables, Iceberg Lettuce} \\ \end{tabular} $	18.00
$\label{eq:continuous} Root\ Vegetable\ Salad\ (v,gf)$ $\ \ \text{Pomegranate,\ Pistachio,\ Feta,\ Balsamic\ Dressing}$	15.50

Chefs Specials —

Served from 5pm onwards		
$\begin{array}{l} \textbf{Pan Fried Sea Bass}\left(gf\right) \\ \textbf{Chorizo \& Butterbean Stew, Celeriac Puree,} \\ \textbf{Tenderstem Broccoli} \end{array}$	19.50	
Moroccan Spiced Lamb Rump (gf) Caponata, Chickpeas, Grilled Romano Peppers, Harissa Sauce, Tenderstem Broccoli, Lamb Jus	23.00	
Chicken Supreme Pressed Potato Cake, Creamy Mushroom & Pancetta Sauce, Tenderstem Broccoli	22.00	
Beetroot, Roast Onion & Vegan Feta Ravioli (vg) Parsnip Puree, Pickled Beetroot, Watercress	17.00	

- Kids Menu -

All dishes 8.50

Fish Fingers Fries & Garden Peas

Chicken Bites Fries & Baked Beans

Cheese Burger (gfo) Iceberg Lettuce, Fries & Coleslaw

Rigatoni Pomodoro With Parmesan (v)

Mac & Cheese (v)

Warm Chocolate Chip Cookie Dough &Vanilla Ice Cream (v) 7.00

Chocolate Brownie Sundae (v,gfo) 6.00

All prices include VAT. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. All our meat is sourced from W. Archers & Sons. Our menu doesn't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please

(vg) suitable for Vegans - (v) Suitable for Vegetarians - (gf) Gluten Free (gfo) Gluten free option available - (df) Dairy free