



COCKTAILS

£7.95

Espresso Martini

Absolute Vodka, Kahlua, double Espresso, shaken over ice

Passion Fruit Martini

Passoa, Absolut Vanilla Vodka, Lime juice, Passion fruit puree

Aperol Spritz

Aperol, Prosecco, Soda dash, served over ice

Baileys Cocktail

Baileys Liqueur, Kahlua, Absolut Vodka, Double cream

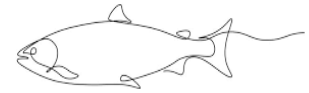
Negroni

Gin, Martini Rosso, Campari, served over ice

Woo Woo

Absolute Vodka, Peach Schnapps, cranberry Juice, sugar rim

TO BEGIN



Marinated Olives	DF GF	£3.50
Beer Battered King Prawns with fresh lemon and garlic aoli for dipping	DF	£7.50
Garlic Mushrooms on Toast with shaved parmesan and bacon shards	GF	£6.50
Chicken Liver Pate made with brandy and tarragon Served with toast and chutney	GF	£6.95
Miniature Fisherman's Pie Made with cod, salmon and baby prawns	GF	£7.50
Pimm's No1, Melon and Strawberry Cocktail with fresh Mint	DF GF	£6.50
Chefs Soup of the Day with warm bread roll	GF	£6.50
Salt and pepper squid with lemon mayonnaise, citrus wedge	DF	£6.50
Barbeque Belly Bites with crispy onions	DF	£5.95
Chef's Bread Basket served with balsamic vinegar & olive oil, garlic aoli and olive tapenade	DF	£5.50

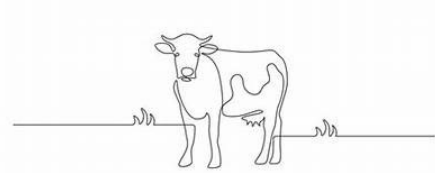
DF - available as dairy free

GF - available as gluten free

All gratuities are shared between all members of staff.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal

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TO FOLLOW

SIDES

Croft Fries topped with BBQ beef brisket, jalapenos and melted cheddar	£7.50
Garlic Baguette	£3.75
Garlic & Cheddar Cheese Baguette	£4.75
Hand Cut Chips	£4
Sautéed Potatoes	£4
French Fries	£4
Onion Rings	£4.50
House Salad	£4
Seasonal Vegetables	£3.50
King Prawns in garlic butter	£4
Soft Green Peppercorn & Cognac sauce	£3
Diane sauce made with Whiskey	£3
Ruby Port & Aged Stilton sauce	£3

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Seared Salmon Fillet with chorizo potato cake, summer greens with Prosecco and lemon sauce	£22.50 GF
Local Lamb Rump , served with onion and garlic potato rosti, mint and malbec pan roast gravy and buttered greens	£26.50
Shropshire Chicken Tikka Skewer with masala sauce, mango glaze, coriander rice	£19.50 GF
Baby Prawn, Spring onion and Sea Bass Risotto made with sauvignon Blanc, garlic and lemon, finished with herb oil	£20.50
Roasted Belly Pork with Appleyard's Black Pudding bon bon , brandy and wholegrain mustard sauce, apple compote, mashed potato and buttered greens	£19.50
Stuffed Bell Pepper with Provençale Vegetable Medley with lemon scented rice, grated parmesan and roasted tomatoes	£16.50
Basil and Mozzarella Arancini served with tomato concasse, wilted spinach and balsamic glaze	£16.50
Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens	£16.50
Beer Battered Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon	£16.95 DF
10oz Gammon Steak with fried egg and pineapple, sautéed mushroom, grilled tomato and either hand cut chips or French fries	£14.95 DF GF
28 Day Matured 8oz Fillet Steak , sautéed mushroom, grilled tomato and either hand cut chips or French fries	£27.95 DF GF
28 Day Matured 10oz Sirloin Steak , sautéed mushroom, grilled tomato and either hand cut chips or French fries	£23.95 DF GF
28 Day Matured 10oz Rib Eye , sautéed mushroom, grilled tomato and either hand cut chips or French fries	£24.95 DF GF

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AFTERS

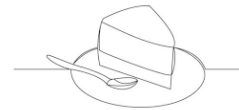
Americano	£2.80
Double Espresso	£2.40
Cappuccino	£3.50
Latte	£3.50
Iced Latte	£3.50
Flat White	£3.50
Hot Chocolate	£3.50
Pot of Tea	£2.50
Fruit Teas	£2.50
Liqueur Coffee	£7
Liqueur Hot Chocolate	£7
Soya or Oat Milk additional	50p
Syrup - vanilla, caramel, hazelnut	50p

Decaffeinated available

DF - available as dairy free

GF - available as gluten free

TO FINISH



£6.75

Chilled Apple Pie served with Chantilly cream

Chefs Lemon Meringue Roulade made with fresh cream, served with raspberry coulis

Vanilla Panna Cotta served with ginger nut crumb and Beaconsfield rhubarb compote **GF**

Summer Pudding made with mixed berries and served with crème fraiche (**diabetic friendly**) **DF**

Sticky Toffee Pudding with Vanilla ice cream

Italian Tiramisu made with mascarpone and marsala

Warm chocolate Brownie with white chocolate and hazelnut sauce and vanilla ice cream

Affogato - Double Espresso, Vanilla ice cream with a choice of Tia Maria, Disaronno, Cointreau or Baileys Irish Cream **GF**

Ice Cream Selection - Raspberry ripple, Vanilla, Salted Honeycomb, Strawberry or Chocolate

Add a scoop of Ice Cream £1.80

Cheese Plate with chutney, grapes and biscuits £9 **GF**

Café Gourmand £7

Miniature dessert served with double espresso
Choice of Chocolate Brownie,
Sticky Toffee Pudding,
Italian Tiramisu

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