



GRAZING & STARTERS

Marinated Olives, in olive oil **£5** GF DF

BBQ Belly Bites, crispy onions **£7**

Chef's Daily Baked Bread Rolls, butter,
balsamic vinegar and olive oil **£5.50**

Honey Glazed Pigs in Blankets, with
wholegrain mustard mayonnaise **£7.50** DF

Sweet Chilli Prawns, lime wedge, sweet chilli
Sauce, sesame seeds **£8**

Cantaloupe Melon, with mixed berry compote
and Port Syrup **£6**

Sautéed Field Mushrooms, garlic, cream,
Shropshire blue gratin with crostini **£6.50**

Chefs Seasonal Soup, home made bread **£7** GF

Chicken Liver and Brandy Parfait, onion chutney,
warm toast **£6.50**

Potted Oak Smoked Salmon Mousse with crostini
and fresh lemon **£8**



SEASONAL MAINS

Chargrilled Chicken Tikka Skewer, Tzatziki,
coriander rice, mango glaze, Masala sauce **£17**

Local Pork Chop, with dauphinois potatoes, spring greens,
honey glazed apple, Aspalls cider and leek sauce **£17** GF

Beer Battered Cod and Hand Cut Chips with
Mushy peas and fresh Lemon **£16.50**

Medallions of Fillet Steak, served with dauphinoise
potatoes, roasted winter vegetables and
Whisky Balmoral sauce **£28** GF

Roast Sirloin of Beef, with Guinness and shallot gravy,
Yorkshire Pudding, mustard mash
and buttered greens **£23** GF

Braised Leg of Lamb, with herb suet dumpling, red wine
gravy, buttered greens and roasted potatoes **£25**

Pan Seared Sea Bass Fillet, with buttered greens, scallion
mash and crayfish and lemon butter sauce **£21** GF

Chef's Pie of the Day, served with either creamy mash or
hand cut chips and rich gravy **£17**

SIDES

Garlic Ciabatta £4 **Garlic & Cheddar Cheese Ciabatta** £4.50 **Hand Cut Chips** £5
Sauteed Potatoes £4 GF **French Fries** £4.50 **Onion Rings** £4 **House Salad** £4
Seasonal Vegetables £3 GF

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

GF - Available as Gluten Free DF - Available as Dairy Free



THE GRILL

All served with grilled tomato, sautéed mushrooms, hand cut chips or French fries

8oz Fillet Steak	£28 GF
10oz Sirloin Steak	£24 GF
10oz Gammon Steak	£16 GF

King Prawns in garlic butter £4 GF
Soft Peppercorn & Cognac sauce £3 GF

Diane sauce with Whiskey £3 GF
Port & Stilton sauce £3 GF



FAVOURITESserved to 5pm

Crispy Sweet Chilli Chicken Wrap,
lettuce, mayonnaise, sweet chilli sauce, French fries **£12**

Ham, Egg & Hand Cut Chips,
served with garden peas **£14**

Beef Stroganoff, made with mushrooms,
sweet paprika & Brandy, basmati rice **£16**

Turkey, Brie and Cranberry Ciabatta,
French fries **£13**



DESSERTS

Sticky Toffee Pudding, vanilla ice
cream, toffee sauce **£6.95**

Chef's Syrup Sponge Pudding
with vanilla custard **£6.95**

Selection of Three Ice Creams,
Raspberry Ripple, Strawberry, Vanilla,
Chocolate, Honeycomb **£6.50 GF**

St Clements Posset
With Shrewsbury Biscuit **£6.50**

Chocolate Orange Cheesecake
Made with fresh Cream **£6.95**

Local Cheeses, apple & ale, chutney,
celery, grapes, biscuits **£8.50 GF**

Christmas Pudding
Served with rum sauce **£6.95**

Add a scoop of ice cream.....£1.80

Liqueur Affogato, vanilla ice cream,
double espresso & liqueur of choice
£6.95 GF



CAFFEINE

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
Soya or Oat Milk additional 50p **Syrup** - vanilla, caramel, hazelnut 50p Decaffeinated available

All celebration cakes cut and served at £2.50 per head
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T: 01939 210370 www.thecroftatbeaconsfield.co.uk

VEGETARIAN SELECTION



GRAZING & STARTERS

Honey Roasted Nuts £6 GF DF

Marinated Olives, in olive oil £5 GF DF

Chef's Daily Baked Bread Rolls, butter,
balsamic vinegar and olive oil £5.50 GF

Sautéed Field Mushrooms, garlic, cream,
Shropshire blue gratin with crostini £6.50

Chefs Seasonal Soup, home made bread £7 GF



MAIN COURSE

Basil & Mozzarella Arancini, with roasted tomato and garlic sauce,
Parmesan Crisp £16

Butternut Squash & Goats Cheese Risotto, topped
with vegetable crisps £16 VE

Goats Cheese and Red Onion Tart, with parmentier potatoes and
buttered greens £15

Chefs Nut Roast, with vegetarian gravy, new potatoes and
buttered vegetables £15 VE

VE - Available as Vegan