



COCKTAILS

£8.95

Hugo Spritz

Gin, Prosecco, Elderflower syrup, Soda dash, served over ice

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

TO NIBBLE

Marinated Olives GF DF £5

Barbeque Belly Bites with crispy onions £5.95

Deep Fried Squid with lemon mayonnaise

Chef's Bread Basket GF DF £5.50
served with balsamic vinegar & olive oil, garlic aoli and olive tapenade

TO BEGIN

Duo of Haggis and Black Pudding DF £6.50
with green peppercorn sauce

Seafood Macaroni £8.50
Made with Mornay sauce and herb breadcrumb gratin

Blackberry Winter Pimms' and Melon Cocktail DF GF £6.50
with citrus sorbet

Chicken Liver Pate GF £6.95
made with brandy and tarragon, served with toast and chutney

Antipasti Plate GF £8.50
Buffalo Mozzarella, Serrano Ham, Salami, olive tapenade, garlic aioli, cornichons and salted crostini

Sautéed Field Mushroom stuffed with Blue cheese Gratin GF £6.50
Topped with bacon crumb

Salmon Gravadlax with Radish, Beetroot and Onion Salad DF GF £8.50
With crispy capers and hot honey dressing

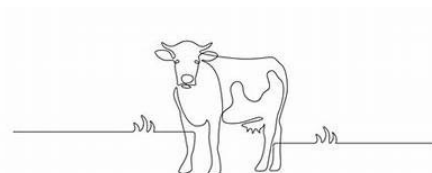
Chefs Soup of the Day GF £6.50
with warm bread roll

Garlic and Basil Marinated Tomato Bruschetta DF £6.50
Served on toasted ciabatta with herb oil

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

T: 01939 210370 www.thecroftatbeaconsfield.co.uk



TO FOLLOW

SIDES

Garlic Baguette	£4
Garlic & Cheddar Cheese Baguette	£4.50
Triple cooked Chips	£4
French Fries	£4
Onion Rings	£4.50
House Salad	£4
Seasonal Vegetables	£4
King Prawns in garlic butter	£5
Soft Green Peppercorn & Cognac sauce	£5
Diane sauce made with Whiskey	£5
Ruby Port & Aged Stilton sauce	£5

DF - available as dairy free on request

GF - available as gluten free on request

Half Roasted Duck with Bubble and Squeak Cake, served with Cointreau and orange sauce, Savoy cabbage and bacon lardons GF	£26.50
Slow Roasted Leg of Lamb with Tartiflette potatoes, red wine gravy and honey roasted carrots GF	£24.50
Duo of Local Venison - medallions of Fillet with Haunch hot pot, topped with blue cheese gratin potatoes, Black cherry sauce, seasonal greens and beetroot crisps GF	£27.50
Scottish Salmon en Croute made with wilted spinach in puff pastry served with crayfish, lemon and parsley sauce	£21.50
Breaded Shropshire Chicken Supreme basted in garlic butter with roasted vine tomatoes, parmesan shavings, house salad and French fries	£21.50
Pan Seared Cod Loin and Prawn Lollipop in garlic butter with new potatoes and Salsa Verde dressing GF	£22.50
Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens	£16.50
Chef's Curry of the Day served with basmati rice and Peshwari naan	DF GF £19.50
Beer Battered Atlantic Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon	£17.95
10oz Gammon Steak with fried egg and pineapple, sautéed mushroom, grilled tomato and either hand cut chips or French fries	£18.95
Hawaiian style - topped with melted Welsh Cheddar	£20.95
28 Day Matured 8oz Fillet Steak, sautéed mushroom, grilled tomato and either triple cooked chips or French fries	DF GF £31.50
28 Day Matured 10oz Sirloin Steak, sautéed mushroom, grilled tomato and either triple cooked chips or French fries	DF GF £26.95
28 Day Matured 10oz Rib Eye, sautéed mushroom, grilled tomato and either triple cooked chips or French fries	DF GF £27.95

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AFTERS

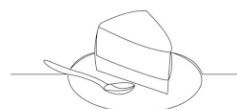
Americano	£3.20
Double Espresso	£2.80
Cappuccino	£3.80
Latte	£3.80
Iced Latte	£3.80
Flat White	£3.80
Hot Chocolate	£3.80
Pot of Tea	£3.20
Fruit Teas	£3.20
Liqueur Coffee	£7
Liqueur Hot Chocolate	£7
Soya or Oat Milk additional	50p
Syrup - vanilla, caramel, hazelnut	50p
Decaffeinated available	

DF - available as dairy free on request

GF - available as gluten free on request

TO FINISH

£7.25



Winter Berry Fool made with cream - diabetic friendly GF

Pistachio, Raspberry and White Chocolate Meringue Roulade
served with cream GF

Marmalade Bread and Butter Pudding with Vanilla custard

Carpaccio of Pineapple in ginger syrup with salted caramel
sauce and Vanilla ice cream GF

Vanilla Crème Brûlée served raspberries and short bread GF

Sticky Toffee Pudding with Vanilla ice cream

Chefs Cheesecake of the Day made with mascarpone

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

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

Add a scoop of Ice Cream £2.25

Cheese Plate with chutney, grapes and biscuits £9

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