

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	£7.25
Chef's Bread Basket GF DF served with balsamic vinegar & olive oil, garlic aioli and olive tapenade	£5.50

TO BEGIN

Beer Battered King Prawns with fresh lemon and garlic aioli for dipping	DF £7.50
Garlic Mushrooms on Toast with shaved Parmesan and bacon crumb	GF £6.95
Chicken Liver Pate made with brandy and tarragon Serve with toast and onion chutney	GF £6.95
Welsh Cheddar and Ham Hock Croquette Served with piccalilli puree	£7.50
Pimm's No.1 Melon and Strawberry Cocktail With fresh mint	GF DF £6.95
Chefs Soup of the Day GF with warm bread roll	£6.95
Grilled Goats Cheese and Beetroot Salad Served with balsamic glaze and candied walnuts	GF £6.95

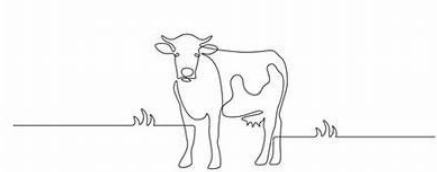
DF - available as dairy free on request

GF - available as gluten free on request

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

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

Seared Salmon Fillet with chorizo potato cake, summer greens with Prosecco and lemon sauce GF £22.50

Prime Beef Stroganoff made with smoked paprika, served with scented rice GF £23.50

Shropshire Chicken Tikka Skewer with masala sauce, mango glaze, coriander rice and crispy onions GF £21.50

Sea Bass and Baby Prawn Rissotto with spring onion and Sauvignon Blanc, garlic and lemon, finished with herb oil GF DF £23.50

Roasted Belly Pork with Appleyard's Black pudding bon bon, brandy and wholegrain mustard sauce, apple compote, mashed potato and buttered greens £21.50

Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens £16.50

Chef's 6oz Steak Burger DF served with French fries, onion rings and burger sauce £16.50

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 GF DF £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

Vegetarian dishes available on request

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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	£7.50
Liqueur Hot Chocolate	£7.50
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



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

Chefs Cheesecake of the Day made with mascarpone

Sicilian Lemon Tart topped with crushed meringue

White Chocolate and Raspberry Tart in shortcrust pastry

Summer Berry Fool topped with biscuit crumb

Sticky Toffee Pudding with Vanilla ice cream

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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