

# The Crewe



## Starters

<b>Soup of the day (V, VG, GF available)</b> homemade soup with ciabatta & butter	<b>5</b>
<b>Garlic &amp; rosemary focaccia (V, VG)</b> with sautéed wild mushrooms, sage & mushroom oil	<b>6</b>
<b>Bread &amp; oils (V)</b> rustic bread served with balsamic vinegar, olive oil, dukkah, olives & smoky hummus-good for sharing	<b>7</b>
<b>Breaded whitebait</b> with shredded crispy salad, cocktail sauce & chives	<b>5</b>
<b>Baked Camembert (V)</b> with a herb crust & warm khobez bread	<b>7</b>
<b>Home cured salt beef salad (GF)</b> Parmesan shavings, kenwick dressing & beetroot	<b>6.50</b>

## Mains

<b>Chargrilled sirloin steak (GF without onion rings)</b> well flavoured 8oz sirloin served in a mushroom & caramelised onion jus with chips and onion rings	<b>16</b>
<b>Smoked &amp; cured salmon potato hash (GF)</b> with wilted rainbow chard, asparagus & red onion hash tossed with feta	<b>14</b>
<b>Tagliatelle carbonara</b> , crispy smoky bacon & tagliatelle in a creamy sauce with parsley, Parmesan & egg yolk	<b>11</b>
<b>Sustainable battered fish</b> & chips, minted mushy peas & tartar sauce	<b>11</b>
<b>Battered halloumi (V)</b> with chunky chips, minted mushy peas & tartar sauce	<b>11</b>
<b>Crewe burger</b> -chargrilled beef burger with melted cheese on a toasted brioche bun, onion rings, green tomato chutney, chips & pickles	<b>11.50</b>
<b>Thai red curry</b> , either chicken or king prawn, with aubergine, fragranced rice & a poppadum	<b>12</b>
<b>Khaboulleh salad with chicken or king prawns</b> -fried cabbage with chickpeas, olives, apricot & spinach with green tomato chutney on a warm khobez flatbread	<b>13.50</b>
<b>Slow confit smoked pork belly</b> with a roasted squash & applewood crumble with a sage & wild mushroom sauce	<b>14</b>

**Sides:** Onion rings, Garlic bread, Chunky chips, Cajun sweet potato wedges-all **3.50**

V vegetarian, VG vegan, GF gluten free ingredients. Allergies & intolerances speak to our staff about ingredients