

The Crewe on Sunday

2 courses 16, 3 courses 20

Starters

Soup of the day (VG, GF) crusty bread	5
Breaded Brie bites (V) sweet chilli dip	6
BBQ chicken wings with aioli	6
Breaded whitebait , tartar sauce & seasonal leaves	6
Stuffed mushrooms with Stilton & wholegrain mustard sauce	6

Sunday Roasts

Roasts served with roast potatoes, cauliflower cheese, Yorkshire pud, seasonal veg & gravy

Roast beef	13.50
Roast pork, crackling & apple sauce	13.50
Nut roast loaf (VG) with cranberry & orange, roast potatoes, seasonal veg, vegan gravy	12

Mains

Smoked haddock fishcakes wilted spinach, tartar sauce	11
Battered fish & chunky chips , mushy peas, tartar sauce	12
Battered halloumi & chunky chips (V) mushy peas, tartar sauce	12
Cornish beef pie , mashed potato, seasonal veg, gravy	10
Wild mushroom risotto (VG) with garlic & thyme	11

Puds & Cheese

Non-jar puds served with a choice of ice cream or custard

Sticky toffee pudding (V) & butterscotch sauce	5
Summer fruit crumble (V)	5
Banoffee jar (V)	6
Summer fruit jar (VG) with raspberry sorbet	6
Ice cream (V, GF)	per scoop 1.50
Sorbet (VG, GF)	per scoop 1.50
Cheese & biscuits with celery, apple wedge, grapes & chutney	8

v vegetarian, vg vegan, gf gluten free ingredients-allergies & intolerances speak to our staff about ingredients

www.crewearmshinton.co.uk & find us on Facebook