

3 FOR £15.00

## BREADS & NIBBLES

(VG,GF) **Torched Gordal Olives 5.45**  
smoked curry leaf oil, lime

(V) **Warm Cheddar Cheese Focaccia 5.45**  
caramelised onion & garlic butter

(VG) **Italian Pizzetta 6.45**  
garlic & herb glaze  
(V) add mozzarella & Italian cheese 1.50

(V) **Truffle Camembert Pizzetta 8.95**  
honey, truffle cream

(V) **Cacio E Pepe Whipped Ricotta 5.95**  
with chive oil, warm focaccia

(V) **Panko Mozzarella Sticks 5.95**  
rosemary, aleppo chilli honey,  
garlic & herb crème fraîche

## CROQUETTES

**Smoked Haddock Kedgeree 5.95**  
curry emulsion

**Marmalade Ham & Guinness Rarebit 5.95**  
sweet mustard ketchup

(V) **Treacle Roasted Squash & Goats' Cheese 5.95**  
beetroot & balsamic ketchup

## STARTERS

**Chorizo & Black Pudding Scotch Egg 7.95**  
pickled mustard seeds,  
Pink Lady apple purée

(V) **Seasonal Soup Of The Day 6.95**  
(NUTS) warm six-day sourdough,  
Croxton Manor salted butter

**Smoked Mackerel, Mascarpone & Lemon Pâté 7.95**  
garlic glazed flatbread

**Sizzling Hoisin Duck 13.95**  
cucumber, spring onions,  
pickled red cabbage,pancakes

(GF) **Bang Bang King Prawn Tempura 9.95**  
coconut, lime & herb dip

(GF) **Tikka Tandoori Popcorn Chicken 7.95**  
Coronation dip

(VG) **Indian Potato Fritters 6.95**  
(NUTS) tamarind, sweet onion & peanut,  
green chutney

(V) **Garlic & Herb Roasted Mushrooms 8.95**  
(NUTS) toasted brioche, Stilton sauce,  
crispy shallots, pickled walnut  
emulsion

## SIDES

(VG,GF) **Thick-Cut Chips 5.45**

(VG,GF) **Seasonal Green Vegetables 4.95**  
garlic & herb glaze

(VG,GF) **Garlic & Rosemary Skin On Fries 5.45**

(VG,GF) **Chop Salad 4.95**  
chermoula dressing

(V,GF) **Roasted Carrots 4.95**  
whipped caramelised onion  
& garlic butter

(V) **Lemongrass & Scallion Rosti 5.95**  
sticky soy & ginger sauce

(V,GF) **Two Fried Hen's Eggs 3.25**

(V,GF) **Onion Rings 5.45**  
confit garlic mayo

(V,GF) **Truffle & Italian Cheese Skin On Fries 5.95**  
truffle cream



# MAIN MENU

## FANCY A SPRITZ?

**Aperol Spritz 7.00**  
Aperol, sparkling wine, soda,  
served over ice

**Hugo Spritz 7.00**  
elderflower liqueur, sparkling wine,  
soda, served over ice

**Limoncello Spritz 7.00**  
Limoncello, sparkling wine, soda,  
served over ice

## MAINS

(GF) **Marmalade & Honey Glazed Bacon Chop 17.95**  
fried hen's egg, caramelised  
pineapple ketchup, IPA battered  
onion rings, thick-cut chips

**Chicken Schnitzel 18.95**  
smoked garlic butter, sautéed  
new potatoes, spinach, broccoli,  
chorizo, roasted garlic & smoked  
Cheddar cream

(GF) **Chargrilled Thai Chicken Skewer 20.95**  
pak choi, broccoli, baby corn,  
red onion, sticky coconut rice,  
yellow Thai curry sauce

(GF) **Minted Lamb Cutlets 25.95**  
pea purée, charred peas, garlic  
green beans, lemon crushed  
potatoes, redcurrant & mint jus

(VG) **Mushroom & Caramelised Onion Shortcrust Pie 17.95**  
(NUTS) pickled walnut ketchup, garlic & herb  
green beans, potato terrine, wilted  
spinach, stout gravy

**Buttermilk Fried Chicken Burger 17.95**  
harissa hot honey, smoked  
paprika aioli, iceberg lettuce,  
tomato, whipped feta, seeded  
brioche bun, skin on fries

(V) **Spinach, Ricotta & Chestnut Mushroom Quiche 16.95**  
herb crumb, chermoula salad,  
smashed Greek lemon potatoes

**Beef Cheek & Guinness Suet Pudding 20.95**  
clotted cream mash, mushy peas,  
beef dripping gravy

(V) **Creamy Vodka Tomato Lumache Pasta 14.95**  
(NUTS) green chilli, crushed pistachios,  
Italian cheese  
+ Chicken Parmigiana 4.95

(GF) **Pan Roasted Sea Bass Fillet 20.95**  
crayfish & dill butter, baby gem,  
garlic glazed new potatoes,  
green beans, lobster bisque

**Chicken, Gammon & Leek Pie 18.95**  
shortcrust pastry, thick-cut chips,  
seasonal mixed vegetables,  
rosemary cream sauce

**Classic Burger 17.95**  
brisket & short rib beef patty,  
Cheddar cheese, burger sauce,  
tomato, iceberg lettuce, seeded  
brioche bun, skin on fries

+ Chargrilled smoked back bacon 2.45  
+ Fried hen's egg 1.45  
+ Black & blue topper 3.45

**Slow Cooked Pork Belly 18.95**  
carrot purée, sesame-wilted greens,  
red chilli, lemongrass & scallion rösti,  
sticky soy & ginger sauce

**Ale Battered Fish & Chips 17.95**  
with marrowfat mushy peas  
curry ketchup, nori tartare  
sauce and thick-cut chips

## CHARGRILLED

*Our steaks are dry aged for a minimum of 28 days.*

*Basted in beef juices served with roasted tomato and garlic glazed field mushroom.  
Served with either skin on fries or thick-cut chips.*

(GF) **280g Rump Steak 24.95**

(GF) **230g Ribeye 31.95**

(GF) **230g Fillet 37.95**

### SAUCES 3.45

(GF) Whisky Peppercorn

(V,GF) Stilton Blue

(V,GF) Smoked Garlic & Parsley Butter

(GF) Red Wine & Sherry Vinegar

(GF) **675g Dry Aged Boston Rib Sharer 79.95**

basted in beef juices served with roasted  
tomatoes, garlic glazed field mushrooms,  
IPA battered onion rings, garlic & rosemary  
thick-cut chips, whisky peppercorn sauce

(GF) **280g Pork Ribeye 17.95**

bramley apple & fennel glaze,  
Pink Lady apple purée, skin on  
fries or thick-cut chips

## SALADS

(VG,GF) **Nourish 12.45**  
sushi rice, pickled red cabbage, sushi  
ginger, Asian slaw, chargrilled pineapple,  
smashed avocado, edamame and sesame  
miso dressing

(V,GF) **Protein Bowl 12.45**  
(NUTS) steamed broccoli, roasted sweet potatoes,  
edamame & peas, feta cheese, soft boiled  
eggs, pickled red onion, salt & chilli roasted  
peanuts, toasted sesame and lime & herby  
hot honey ranch

**Caesar 12.45**  
soft boiled hen's egg, salted anchovies,  
crispy smoked bacon, baby gem, Italian  
cheese, focaccia croutons and Caesar  
dressing

(V,GF) **Mediterranean 12.45**  
spinach, matcha Greek yoghurt  
dressing, salted smashed cucumbers,  
edamame, fermented red onions,  
heirloom tomatoes, Gordal olives  
and beetroot tzatziki labneh

### ADD A TOPPING TO YOUR SALAD

(GF) **Lemon, Garlic & Herb Chicken Skewers 4.95**

(GF) **Smoked Salmon 4.95**

(V,GF) **Chargrilled Halloumi 4.95**

(GF) **Crispy Shredded Beef 6.95**  
bang bang sauce

## ALLERGENS



### FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removing please speak to your server.



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