

Starters, Sides & Tapas Style Nibbles

Lamb Meatballs Stuffed With Mozzarella & Served With Tomato Sauce	£6.50	Feta & Spring Onion Filo Rolls With Sweet Herb Salsa (V)	£6.00
Garlic & Chilli King Prawns & a Bread Wedge	£9.00	Cheese & Tomato Garlic Flat Bread (V)	£5.00
Sautéed Potatoes & Chorizo Sausage (GF)	£7.00	Soup of the Day With a Warm Slattery's Roll	£5.50
Chicken Satay (GF)	£7.50	Asparagus With Parmesan & Olive Oil (V) (V) (GF)	£5.50
Salted Cod Croquette Balls & Chipolata Relish	£7.00	Sweet Potato Mash (V) (GF)	£4.60
Falafel in a Buffalo Sauce With Avocado & Pitta Bread (V) (V)	£6.50	Petit Pois Peas, Sugar Snaps & Pea Shoots (V) (V) (GF)	£4.60
Butternut Squash With a Cheese Chilli Dip & Flour Tortillas (V)	£6.00	French Fries (V) (V) (GF)	£4.30
Hummus & Pesto With Pitta Bread (V)	£4.60	Triple Cooked Fat Chips (V) (V) (GF)	£4.60
Artisan Loaf, Olives, Olive Oil & Balsamic Vinegar (V)	£5.00	Pilau Rice (V) (GF)	£4.50
Garlic & Herb Baked Camembert With a Warm Crusty Loaf (V)	£9.50	Mixed Salad (V) (V) (GF)	£4.20
Half Baked Butternut Squash With a Tomato, Red Pepper Sauce & Parmesan Cheese (V) (V) (GF)	£5.50	Mixed Olives (V) (V) (GF)	£3.00
		New Potatoes (V) (V) (GF)	£4.50
		Fried Padron Peppers (V) (V) (GF)	£5.25
		Sweet Potato Fries (V) (V) (GF)	£4.60

Salads

Crowded House Salad - Warm Chicken Breast, Sautéed Potatoes, Croutons, Walnuts, Pomegranate Seeds, Parmesan Cheese, Rocket Leaves, Olive Oil & Balsamic	£13.00
Peruvian Solterito Salad - Broad Beans, Tomato, New Potatoes, Rocket Leaves, Goats Curd & Olive Oil (V) (GF)	£11.00
Beef Tomato, Burrata Cheese, Anchovies & Oil & Pesto Drizzle (GF)	£11.00

Meat Dishes

Spicy Peruvian Panca Duck (Adobo de Pato) - Boneless Half Duck in a Rich, Sweet Tomato Sauce (GF)	£13.00
Peruvian Pork & Cactus Casserole With Corn Tortillas (GF)	£14.00
8oz Sirloin Steak With Mushroom or Pepper Corn Sauce & Salad Garnish (GF)	£21.00
Santiago Kid Goat Stew (Guiso de Cabrito de Santiago) on the Bone (GF)	£14.50
8oz Sirloin Steak Burger, Mature Cheddar, Bacon, Tomato, Onion & Lettuce in a Brioche Bun With Fries & Tomato Salsa	£14.50
Spicy Peruvian Slow Cooked Boneless Chicken Thighs, (Adobo Ayacuchano) Soaked in Cider, Chillis, Onions & Cinnamon (GF)	£13.00
Authentic Indian Tiffin Tray - Spicy Red Lentil & Mungo Pea Dahl, Chicken Dopiaza, Pilau Rice & Chapati (GF)	£14.50
Amarillo Chilli Chicken (Hua Llpa Chupe) Pot Baked Chicken Breast, New Potatoes & Olive Tapenade With Harissa & Orange Sauce (GF)	£13.50

Fish Dishes

Grilled Salmon Fillet Steak & a Tomato Hollandaise Sauce (GF)	£13.00
Pan Fried Swordfish Steak With a Mango & Coriander Salsa (GF)	£14.00
Beer Battered Cod Loin With Fat Chips, Mushy Peas & Tartare Sauce	£14.00

Vegetarian Dishes

Spicy Red Lentil & Mungo Pea Dahl, Pilau Rice With Chapati (V) (V)	£12.00
Beetroot & Goats Cheese Ravioli Tossed in Lemon & Sage Oil (V)	£12.00
Spicy Eggs in a Rich Chickpea & Tomato Sauce (V) (GF)	£11.50

Grazing Platters

Fish Feast

Potted Brown Shrimp, Dressed Crab, Warm Poached Salmon, Breaded King Prawns, Tartare Sauce, Sweet Chilli Mayo, Salad Garnish & Half Loaf	£24.00
--	--------

Vegetarian Platter (V)

Chargrilled Mediterranean Vegetables, Feta Cheese & Spring Onion Filo Rolls, Falafel, Balsamic Pickled Onions, Piquillo Peppers, Olives & Pitta Bread	£24.00
---	--------

Crowded House Platter

Chicken Satay, Salt Cod Croquettes, Mozzarella Filled Meatballs, Padron Peppers, Mixed Salad & Pitta	£25.00
--	--------

Ploughman's Platter

Pork Pie, Chicken & Mushroom Pie, Sausage Roll, Selection of British Charcuterie, Cheddar Cheese Wedges, Spiced Pear Chutney, Roasted Apple & Onion Chutney, Balsamic Pickled Onions & Half Loaf	£26.00
--	--------

(GF) Gluten Free

(V) Vegetarian

(V) Vegan

Lunch Menu

(Served Daily Until 5pm Monday - Saturday)

Home Made Waffles With Fried Eggs, Bacon & Maple Syrup £8.00

Quesadilla - Ham, Cheese, Red Pepper, Onion & Mushroom £8.00

Chicken Fajita Ciabatta - Cajun Chicken Breast, Monterey Jack Cheese, Tomato Salsa, Guacamole & Sour Cream £10.00

Chicken BLT - Grilled Chicken Breast, Bacon, Lettuce, Tomato & Mayo £10.00

Ham & Emmental Cheese Toasted Ciabatta £8.00

Ciabatta Steak Melt - Tender Steak, Monterey Jack Cheese, Sautéed Mushroom, Red Onion Marmalade & Wholegrain Mustard Mayo £10.00

Trio of Cheese - Roasted Vegetables on Ciabatta, Emmental, Monterey Jack, Parmesan and Chargrilled vegetables (V) £9.00

Crowded House Flat Breads

Sun-Dried Tomato, Pesto, Mozzarella & Parmesan (V) £7.50

Crispy Duck, Cucumber, Spring Onion, Sesame & Hoisin Sauce £7.50

Smoked Chorizo, Piquillo Peppers, Taleggio, Rocket, Tomato & Pesto £7.50

Sunday Lunch

1 Main Course £13.00

2 Courses £16.00

3 Courses £19.00

Soup of The Day, or Starter of the Day (See Specials Board)

Roast Sirloin of Beef (Served Pink) or Roast Supreme Chicken Breast

Selection of Seasonal Vegetables, New Potatoes, Roast Potatoes, Sage & Onion Stuffing, Yorkshire Pudding With Beef or Chicken Gravy

Cake or Pudding of the Day (See Specials Board)

Desserts

Homemade Waffle With Ice Cream, Mixed Berries, Whipped Cream & Chocolate Sauce £5.50

Nutella Ice Cream Milk Shake £5.50

Chocolate Banana Ice Cream Milk Shake £5.50

Lemon Drizzle Cake & Cream (GF) £5.50

Raspberry Mascarpone Cheese Cake With White Chocolate Bird Cage & Cream £5.50

Oreo Cookie Cheese Cake With Milk Chocolate Bird Cage & Cream £5.50

Movenpick Ice Cream With Fruits of the Forrest, Raspberry Coulis & Rossini Curl (Strawberry, Chocolate & Vanilla) £5.50

Chefs Cake or Pudding of the Day (see specials board) £5.50

About Crowded House Restaurant

We are a walk in restaurant, no booking required. We don't ever want our customers to feel rushed, simply take your time, enjoy the food & each others company.

Our food is world fusion, with a strong focus on sharing & grazing. Your food will be presented in individual dishes or sharing platters.

You can then enjoy the flavours of each dish individually, choose your own accompanying side dishes, as well as share it with your table if you want to!

The food is cooked to order, and made with only the freshest of ingredients, sourced where possible, through local suppliers.

If you have any questions or for any allergen advice please don't hesitate to ask.

Tipping & Gratuities

At Crowded House all the tips & gratuities are retained by the waiter/waitress who served you. Groups of 6 & over, a 10% service charge will be added to your bill.

Please Note: Only Food & Drink Purchased in Crowded House May be Consumed in Crowded House