

Starters, Sides & Tapas Style Nibbles

Lamb Meatballs Stuffed With Mozzarella & Served With Tomato Sauce	£6.50	Slattery's Artisan Loaf, Mixed Olives, Olive Oil & Balsamic Vinegar (V)	£5.00
Sautéed Mushrooms in Garlic Butter, White Wine & Chive Sauce (V) (GF)	£5.25	Garlic & Herb Baked Camembert With Warm Slattery's Crusty Loaf (V)	£9.50
Pan Fried Queen Scallops With Chorizo in a Light Garlic Cream Sauce (GF)	£9.00	Roasted Mixed Peppers, Kale & French Beans (V) (V) (GF)	£4.80
Braised Pigs Cheeks, Served With a Chestnut & Jerusalem Artichoke Puree & Sweet Fruit Glaze (GF)	£8.50	Cheese, Tomato & Garlic Flat Bread (V)	£5.00
Breaded Jalapeño Pepper Stuffed With Cream Cheese (V)	£6.00	Soup of the Day (see specials board) Served With a Warm Slattery's Roll	£5.50
Sautéed Potatoes & Chorizo Sausage (GF)	£7.25	Asparagus Spears With Parmesan & Olive Oil (V) (GF)	£5.50
Chicken Satay (GF)	£7.50	French Fries (V) (V) (GF)	£4.30
Selection of Cheese, With Quince Paste, Onion Marmalade, Bread & Grapes (V)	£9.50	Tripple Cooked Fat Chips (V) (V) (GF)	£4.70
Roasted New Potatoes, Served With Brava Sauce & Aioli (V) (GF)	£5.00	Pilau Rice (V) (GF)	£4.60
Hummus & Pesto With Pitta Bread (V)	£5.00	Mixed Salad (V) (V) (GF)	£4.30
		Sweet Potato Fries (V) (V) (GF)	£4.60
		Mixed Olives (V) (V) (GF)	£3.00

Salads

Greek Salad, Mixed Leaves, Cucumber, Tomatoes, Red Onion, Feta Cheese, Salad Dressing Served With Hummus & Pitta (V)	£12.00
Halloumi, Rocket Leaves, Peaches & Courgette Strips With a Citrus Dressing (V) (GF)	£11.00
Crowded House Salad, Warm Chicken Breast, Sautéed Potatoes, Croutons Walnuts, Cherry Tomatoes, Parmesan Cheese, Rocket Leaves, Olive Oil & Balsamic Glaze	£13.00
Homemade Gravlax, on Bed of Mixed Leaves With a Dill Potato Salad (GF)	£12.00

Meat Dishes

Porcini Mushroom Risotto, With Brie & Crispy Sage Leaves Served With Oven Roasted Chicken Breast (GF)	£14.00
Boneless Chicken Thigh Skewer With Chimichuri Sauce & Braised Lentils (GF)	£12.00
Grandads Handmade Sausages, Bacon, Free Range Fried Eggs & Fat Chips (GF)	£12.00
Authentic Indian Tiffin Tray, Spicy Red Lentil & Mungo Pea Dahl, Chicken Dopiazza, Pilau Rice & Chapati	£15.00
8oz Sirloin Steak Burger, Cheddar Cheese, Bacon Tomato, Red Onion & Lettuce in a Brioche Bun, Fries & Tomato Salsa	£15.00
Spicy Peruvian Panka Duck (Adobo De Pato) Boneless Half Duck in a Rich Spicy Sweet Tomato Sauce (GF)	£13.00
8oz Sirloin Steak With Mushroom or Peppercorn Sauce & Salad Garnish (GF)	£21.00
Beer Braised Beef Shin, Served With French Beans & Blacksheep Bitter Reduction (GF)	£13.00

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	£15.00

Vegetarian Dishes

Syrian Spaghetti, With Pomegranate, Walnuts & Lentils (V) (V)	£12.00
Beetroot & Goat Cheese Ravioli, Tossed in a Lemon & Sage Oil (V)	£12.00
Spicy Red Lentil & Mungo Pea Dahl, Pilau Rice & Chapatis (V)	£11.00

Grazing Platters

Fish Feast

Gravlax, Dressed Crab, Warm Poached Salmon, Breaded King Prawns Tartare Sauce, Sweet Chilli Mayo, Salad Garnish & 1/2 Loaf Bread	£25.00
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Vegetarian Feast (V)

Chargrilled Mediterranean Vegetables, Sautéed Button Mushrooms in a Garlic Cream Sauce, Potato Salad, Grilled Asparagus, Piquillo Peppers, Olives & Pitta Bread	£24.00
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Crowded House Platter

Chicken Satay, Meatballs Filled With Mozzarella Topped With Tomato Sauce, Braised Pigs Cheek With Chestnut & Jerusalem Artichoke Puree, Roasted Peppers, Kale & French Beans, Garlic Flat Bread & Mixed Salad	£26.00
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New Yorker

Spicy Buffalo Wings, 1/2 Rack BBQ Pork Ribs, Breaded Jalapeño Peppers Stuffed With Cream Cheese, Spicy Chorizo Sausage, Sour Cream & Salad Garnish	£26.00
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(GF) Gluten Free

(V) Vegetarian

(V) Vegan

Lunch Menu

(Available Daily From 12-5pm, Served With a Salad Garnish & Tortilla Chips)

Homemade Waffles With Fried Eggs, Bacon & Maple Syrup £8.00

Grandads Handmade Sausages, Bacon & Cheese Ciabatta £9.00

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

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, Emmental, Rocket, Tomato & Pesto £7.50

Kids Menu

Chicken Nuggets & French Fries or Fat Chips £5.50

Cheese & Tomato Flat Bread £5

Sausage & French Fries or Fat Chips & Mushy Peas £6.75

Kids Ice Cream £2.75

Desserts

Homemade Waffle With Ice Cream, Mixed Berries, Whipped Cream & Chocolate Sauce £5.65

Nutella Ice Cream Milk Shake £5.65

Strawberry Ice Cream Milk Shake £5.65

Lemon Drizzle Cake & Cream (GF) £5.65

Raspberry Mascarpone Cheesecake With White Chocolate Bird Cage & Cream £5.65

Oreo Cookie Cheesecake With Milk Chocolate Bird Cage & Cream £5.65

Cheshire Farm Ice Cream With Fruits of the Forest, Raspberry Coulis & Rossini Curl (Strawberry, Chocolate & Vanilla) £5.65

Chefs Cake or Pudding of the Day (see specials board) £5.65

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