Starters, Sides & Tapas Style Nibbles

Homemade Beef Jerky, With Honey & Garlic Soy Sauce Seasoning (G)	£6.50
Selection of Cheese With Quince Paste, Onion Marmalade, Crackers & Bread (G) (D) (V)	£10.00
Duck Spring Roll & Hoi Sin Sauce (G)	£4.75
Baked Camembert With Garlic & Rosemary & Warm Slattery's Loaf (G) (D) (V)	£9.50
Soup of the Day & Warm Slattery's Roll (See Specials Board) (G)	£5.50
Lightly Battered Fresh Squid & Sweet Chilli Sauce (G)	£8.50
Sautéed Potatoes With Iberico Ham & Fried Egg (D)	£8.00
Duo of Hummus, Beetroot & Rosemary, Hummus & Pesto With Pitta Bread (G) (D) (N) (V̸) (V)	£5.30
Smokey Chorizo Sausage Braised in Rioja, With Garlic, Onion & Thyme Sauce (G)	£8.00
Braised Pigs Cheeks, With Chestnut & Artichoke Puree & Sweet Fruit Glaze (N)	£8.50
Spanish Omelette - Eggs, Diced Potatoes & Onion With Aioli (D) (V)	£6.50
Sautéed Wild Mushrooms on a Garlic Crouton (G) (D) (V̸) (V)	£6.00
Slattery's Artisan Loaf, Mixed Olives, Olive Oil, & Balsamic Vinegar (G) (V)	£5.50
Buttered Asparagus Spears, Olive Oil & Parmesan Cheese (D) (V)	£5.50
Chilli Fries, French Fries Topped With Sautéed Red Peppers, Onions, Garlic & Chilli Flakes (V̸) (V)	£5.25
Baked Cauliflower Cheese (D) (V)	£4.50
Jasmine Rice (V̸) (V)	£4.60
Caribbean Mashed Potatoes (D) (V̸) (V)	£4.50
Mange Tout (V̸) (V)	£4.50
French Fries (V̸) (V)	£4.40
Triple Cooked Fat Chips (V̸) (V)	£4.70
Mixed Leaf Salad, Tomato, Cucumber, Peppers & Red Onion With Honey Mustard Dressing (V̸) (V)	£4.40

Salads

Crowded House Salad - Warm Chicken Breast, Sautéed Potatoes, Croutons, Walnuts, Cherry Tomatoes, Parmesan Cheese, Mixed Leaves, Olive Oil & Balsamic Glaze (G) (N) (D) £13.00

Greek Salad - Mixed Leaves, Cucumber, Cherry Tomatoes, Red Onion, Feta Cheese, Salad Dressing, Hummus & Pitta (G) (D) (V) £12.00

Homemade Dill Salmon Gravlax, Rocket, Spinach, Cherry Tomatoes, Dried Cranberries, Feta & Walnuts (N) (D) £12.00

Meat Dishes

8oz Fillet Steak With A Quenelle of Mushroom Ketchup, Caramelised Onions, Sautéed Potatoes & Asparagus Spears £26.00

Chicken Enchilada - Chicken, Peppers, Onion, Grated Cheese Wrapped in Floured Tortilla and Covered in a Enchilada sauce (G) (D) £14.00

8oz Sirloin Steak Burger, Cheddar Cheese, Bacon, Tomato, Red Onion, Lettuce in a Brioche Bun With French Fries & Salsa (G) (D) £15.00

Pan Fried Chicken Breast With Tarragon & Mushroom Cream Sauce (D) £12.00

Jerk Venison, With Caribbean Mashed Potatoes & Jerk Gravy (G) (D) £16.00

Pan-Fried Wild Boar on a Fricassee of Wild Mushrooms £14.00

Beef Goulash & Buttered Noodles (G) (D) £14.00

Chicken & Beef Tostadas, Crispy Corn Tortilla Topped With Spiced Beef & Chicken, Salsa, Cheese, Sour Cream, Guacamole & Lettuce (D) £14.00

Fish Dishes

Sea Bass Fillets With Sauce Vierge
£13.00

Sticky Sesame Cod With a Japanese Style Broth
(G) (N) £15.00

Grilled Salmon Fillet, Sun-dried Tomato & Red Pepper Compote
£14.00

Vegetarian Dishes

Jumbo Vol-Au-Vent , Stuffed With Sautéed Asparagus, Red Onion, Red Pepper, Courgettes in a Blue Cheese Sauce
(G) (D) (V) £13.00

Halloumi Cheese & Portobello Mushroom Burger, Beef Tomatoes, Guacamole, Salsa Relish & French Fries
(G) (D) (V) £13.00

Mungo Pea & Lentil Dahl, With Jasmine Rice & Chapati
(G) (V̸) (V) £13.00

Grazing Platters

Asian Board
Crispy Beef, Lemon Chicken, Duck Spring Roll, Char Siu Bun, Soy Sauce, Hoi Sin Sauce & Jasmine Rice (G) £26.00

Vegetarian Platter
Chargrilled Mediterranean Vegetables, Mozzarella Ball With Balsamic Glaze & Olive Oil, Sautéed Wild Mushrooms on a Garlic Crouton, Buttered Asparagus, Piquillo Peppers, Olives & Pitta Bread (G) (D) (V) £24.00

Fish Feast
Dill Salmon Gravlax, Fresh Battered Squid, Dressed Crab, Grilled Salmon Steak, Tartare Sauce, Sweet Chilli Mayo, Salad Garnish & 1/2 Loaf (G) (D) £28.00

Crowded House Platter
Braised Pigs Cheek With Chestnut & Artichoke Puree, Sautéed Potatoes, Iberico Ham & Fried Egg, Duck Spring Roll, Mange Tout, Garlic Flatbread & Salad Garnish
(G) (N) (D) £27.00

Lunch Menu

(Available Daily From 12-5pm, Sandwiches Served With Salad Garnish & Tortilla Chips. GF Bread Roll Available)

Fish Fingers & Tartare Sauce on Ciabatta (G) (D) £8.00
Philly Steak Hoggie Roll - Sautéed Steak, Peppers, Red Onion, Mushroom & Melted Cheese (G) (D) £10.00
Homemade Waffles With Fried Eggs, Bacon & Maple Syrup (G) (D) £8.00
Chicken Fajita Ciabatta - Cajun Chicken Breast, Monterey Jack Cheese, Tomato Salsa, Guacamole & Sour Cream (G) (D) £10.00
Trio of Cheese - Chargrilled Vegetables on Ciabatta, Emmental Cheese, Monterey Jack Cheese & Parmesan (G) (D) (V) £9.00
Cheese on Toast With Fried Eggs (G) (D) (V) £8.00

Crowded House Flat Breads

Sun-Dried Tomato, Pesto, Mozzarella & Parmesan (G) (D) (V) £7.50
Crispy Duck, Cucumber, Spring Onion, Sesame & Hoisin Sauce (G) (D) £7.50
Smoked Chorizo, Piquillo Peppers, Emmental, Rocket, Tomato & Pesto (G) (D) £7.50

Kids Menu

Fish Fingers With French Fries or Fat Chips (G) £5.50
Chicken Nuggets With French Fries or Fat Chips (G) £5.50
Cheese & Tomato Flat Bread (G) (D) £5.00
Kids Ice Cream (D) £2.75

Desserts

Homemade Waffle With Ice Cream, Mixed Berries, Whipped Cream & Chocolate Sauce (D) £5.65
Nutella Ice Cream Milk Shake (D) (N) (V) £5.65
Strawberry Ice Cream Milk Shake (D) (V) £5.65
Lemon Drizzle Cake & Cream (D) (V) £5.65
Raspberry Mascarpone Cheesecake With White Chocolate Bird Cage & Cream (G) (D) (V) £5.65
Toffee Cheesecake With Milk Chocolate Bird Cage & Cream (G) (D) (V) £5.65
Cheshire Farm Ice Cream With Fruits of the Forrest, Raspberry Coulis & Rossini Curl (Strawberry, Chocolate & Vanilla) (G) (D) (V) £5.65
Chefs Cake or Pudding of the Day (see specials board) £5.65
Zingy Lemon Sorbet (V) (V) £4

Key

(G) Contains Gluten (N) Contains Nuts (D) Contains Dairy (V) Suitable for Vegans (V) Suitable for Vegetarians
For other any other allergens advice please speak to your table server
Please note: trace elements of allergens cannot be ruled out

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