

Starters or Tapas Style Nibbles

Rosemary & Garlic Scented Baked Camembert With Warm Slattery's Loaf (D) (G) (V) £10.00	Roasted Red Peppers, Pomegranate Molasses & Dukkah (N) (V) (V) £8.00
Chicharron; Crispy Spanish Belly Pork, With Guacamole £7.50	Slattery's Artisan Loaf, Aged Olive Oil, Balsamic Vinegar, Plum & Ginger Chutney (D) (G) (V) (V) £8.50
'Nduja & Goat Curd Bruschetta (D) (G) £8.00	Homemade Salmon Gravlax, With Rocket & Crème Fraiche (D) £9.50
Sautéed Chicken Thighs In Chtit'Ha Djedj Sauce (H) £8.50	King Scallops With Ajo Blanco Puree, Roasted Grape & Smoked Paprika Crumb (G) (N) £9.50
Filo Pastry Wrapped Kefta, With Coconut & Mango Dip (D) (G) (H) £8.50	Soup Of The Day, With Warm Slattery's Bread & Butter (G) £7.50
Garlic Button Mushrooms; Sautéed Button Mushrooms With Garlic & Chopped Parsley (V) (V) £6.50	Homemade Mixed Nuts (D) (N) (V) £3.00
Bowl Of Mixed Marinated Olives (V) (V) £5.00	

Side Dishes

French Fries (V) (V) £5.50	Triple Cooked Fat Chips (V) (V) £5.50
Roasted Mixed Vegetable Bowl (Asparagus, Red Onions, Yellow Peppers Olive Oil & Balsamic Dressing) (V) (V) £6.50	Grilled Asparagus Sprinkled With Crumbled Feta Cheese & Drizzled In Aged Olive Oil (D) (V) £5.50
Shoestring Fries, Loaded Fries With Melted Cheese, Bacon Bits & Sour Cream (D) £8.50	Warm Feta Cheese, Spring Onion & Red Pepper Bowl (D) (V) £6.00
Cheddar Cheese Mash Potato (D) (V) £5.50	1/2 Slattery's Loaf (D) (V) (V) £3.00

Fish Dishes

Pan Fried Hake Loin, On A Bed Of Mash Potato & Diane Sauce (D) £16.00 (Recommended Wine Chenin Blanc West Africa)
Pan Fried Sea Bass Fillet, On A Spring Onion Potato Cake With A Lemon Butter Sauce (D) £17.00 (Recommended Wine Faustino Rivero Albarino Spain)

Vegetarian Dishes

Button Mushroom Tikka Masala, Basmati Rice & Pitta Bread (D) (N) (V) £13.00 (Recommended Wine Monterey Bay Chardonnay USA)
Saag Aloo Pie, Mash Potato & Coconut & Mango Sauce (D) (V) (V) £15.00 (For Vegan We Can Replace The Cream In The Potato With Olive Oil) (Recommended Wine Turtle Bay Sauvignon Blanc Marlborough NZ)

Meat Dishes

Thai Spiced Chicken Breast, Coconut & Noodle Broth, With Coconut Milk, Beansprouts, Lemongrass, Red Chillies, Garlic, Lime, Coriander, Mint, Spring Onion & Fish Sauce (G) (H) (N) £17.00 (Recommended Wine Pouilly Fume Guy Saget France)
Sautéed Sausage Meatballs With Orzo Pasta, Tomato & Mascarpone Sauce Topped With Parmesan Cheese (D) (G) £16.00 (Recommended Wine Conte Nero D'avola Italy)
12oz Gammon Steak, Served With Two Fried Eggs, Fresh Grilled Pineapple Wedge & Fat Chips (D) £15.00 (Recommended Wine Mirano Crianza Rioja Spain)
Pan Fried Duck Breast, With Cauliflower Puree & Caramelised Figs (H) £17.00 (Recommended Wine Malbec Club De Campo Argentina)
8oz Fillet Steak, Triple Cooked Fat Chips, Grilled Asparagus & Black Peppercorn Sauce (D) (H) £29.00 (Recommended Wine Fat Barrel Cabernet Sauvignon Shiraz South Africa)
8oz Sirloin Steak Burger, Cheddar Cheese, Bacon, Tomato, Red Onion & Lettuce In A Brioche Bun, With French Fries & Burger Salsa (D) (G) £16.00 (Recommended Wine Carnevale Veneto Merlot Italy)

Grazing Platters

Fish Platter Grilled Hake, Tempura Sea Bass Fillet, King Scallops With Ajo Blanco Puree, Salt & Pepper Squid, Salmon Gravlax, Tartar Sauce, 1/2 Slatterey's Loaf & Salad Garnish (D) (G) (N) £32.00

(Recommended Wine Chenin Blanc West Africa)

Crowded House Platter Chicken Thighs In A Chtitha Sauce, Filo Wrapped Kefta, Crispy Spanish Belly Pork (Chicharron) & Guacamole, Soft Noodles In Coconut Sauce, Nduja & Goat Curd Bruschetta, Sourdough Crispbread & Garlic Mayonnaise (D) (G) £30.00

(Recommended Wine Chenin Blanc West Africa)

Salads

Grilled Chicken Supreme, Baby Gem Lettuce, Roasted Asparagus, Feta Cheese, Caramelised Figs, Toasted Almonds & Sourdough Croutons (D) (G) (H) (N) £15.00

(Recommended Wine Turtle Bay Sauvignon Blanc Marlborough NZ)

Greek Salad; Salad Leaves, Mixed Olives, Tomato, Red Onion, Cucumber, Feta Cheese & House Dressing (D) (V) £14.00

(Recommend Wine Pinot Grigio Italy)

Lunch Menu (Served Daily 12-5pm)

All Sandwiches Are Served With Side Salad & Crisps

Onion Bhaji, Spiced Potato & Mango Chutney Wrap (G) (V) (V) £10.00

Sausage & Cheddar Cheese On Sourdough - Sausage Meat Pattie & Cheddar Cheese Toastie (D) (G) £10.00

Beer Battered Fish Finger Sandwich On Sourdough, With Fresh Mayo & Tartar Sauce (D) (G) £11.00

Crispy Chicken Wrap - Fried Chicken Fillets In Breadcrumbs, Fresh Mayo, Onion Chutney & Lettuce Wrapped In A Floured Tortilla (D) (G) (H) £10.50

Kids Menu

Chicken Goujon's & Fries Or Fat Chips (G) £7.00

Cod Fish Goujon's & Fries Or Fat Chips (G) £8.00

Desserts, Puddings & Cakes

Home Made Crème Brûlée Mixed Berries, Cookies & Cream (D) (G) (V) £7.50

Lemon Drizzle Cake With Cream (D) (V) £7.00

Raspberry Mascarpone Cheesecake With White Chocolate Bird Cage & Cream (D) (G) (V) £7.00

Falshaws Farm Ice Cream With Fruits of the Forest, Raspberry Coulis & Rossini Curl (D) (G) (V) £7.00 (Vanilla, Strawberry & Chocolate)

Chef's Cake or Pudding of the Day (see specials board) (D) (G) £7.00

Zingy Lemon Sorbet (V) (V) £5.25

Key

(D) Contains Dairy (G) Contains Gluten (H) Halal (N) Contains Nuts

(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

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.

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