

Starters or Tapas Style Nibbles

Rosemary & Garlic Scented Baked Camembert
With Warm Slattery's Loaf (D) (G) (V) £11.00

Chicharron; Crispy Spanish Belly Pork,
Served With Home Made Guacamole £7.50

**Baked Tomato & Basil Sauce, Topped With Goat
& Mascarpone Cheese Mousse** With 1/2 Warm
Slattery's Loaf For Dipping (D) (G) £8.00

Charred Padron Peppers, With Malvern Sea
Salts £7.00

Homemade Hummus & Flat Bread (G) (V) (V) £7.00

Bacon Wrapped Chipolata Sausages & Honey
Mustard Glaze £7.00

Slattery's Artisan Loaf, Aged Olive Oil &
Aged Balsamic Vinegar (G) (V) (V) £8.00

Homemade Salmon Gravlax, With Rocket &
Crème Fraiche (D) £9.50

King Prawns Sautéed in Garlic & Chilli With
Crisp Croutons (G) £10.00

Soup Of The Day, With Warm Slattery's Bread
& Butter (G) £7.50

28 Day Aged Steaks

8oz Fillet Steak £32

8oz Ribeye Steak £24

8oz Sirloin Steak £24

All Served With Lemon & Garlic Sautéed Purple Sprouting Broccoli

Choose: French Fries, Fat Chips, Dauphinoise Potato or Mashed Potatoes

Choose: Béarnaise Sauce (D) Creamy Pepper Sauce (D) Garlic & Chive Butter Sauce (D) Red Wine Jus

Meat Dishes

Oven Roasted Chicken Breast, Creamed Hispi Cabbage, Pancetta & Peas (D) £15.00

Jamaican Goat Curry, Rice & Peas With Pan Fried Plantain (D) £18.00

Pan Fried Lamb Rump, Dauphinoise Potato, Broccoli Spears & Red Wine Jus (D) £18.00

8oz Sirloin Steak Burger, Cheddar Cheese, Smoked Streaky Bacon, Tomato, Red Onion & Lettuce
In A Brioche Bun, With French Fries & Burger Salsa (D) (G) £16.00

Fish Dishes

Pan Fried Hake Loin, On A Bed Of Mash Potato & Diane Sauce (D) £17.00

Pan Fried Sea Bass Fillet, Spring Onion Potato Cake With A Lemon Butter Sauce (D) £17.00

Vegetarian/Vegan Dish

Saag Aloo Pie, Mash Potato & Warm Tomato Sauce (D) (V) (V) £15.00
(For vegans we can replace the cream in the potato with olive oil)

Salad

Crowded House Lemon & Thyme Chicken Caesar Salad, Baby Gem, Tomatoes, Focaccia Croutons,
Anchovies, Parmesan Cheese, Boiled Egg & Caesar Sauce (D) (G) £15.00

Side Dishes

Lemon & Garlic Sautéed Purple Sprouting
Broccoli (V) (V) £6.00

Mashed Potato (D) (V) £5.00

Dauphinoise Potatoes (D) £5.50

French Fries (V) (V) £5.50

Triple Cooked Fat Chips (V) (V) £5.50

1/2 Slattery's Loaf and Butter (D) (V) (V) £4.00

Sharing Platters

Fish Platter Grilled Hake, Tempura Sea Bass Fillet, Fish Goujons, Garlic & Chilli King Prawns, Salmon Gravlax, Tartar Sauce, Slattery's Loaf & Salad Garnish (D) (G) (N) £32.00

World Fusion Platter Bacon Wrapped Chipolata Sausage & Honey Mustard Glaze, Crispy Spanish Belly Pork & Guacamole, Charred Padron Peppers With Malvern Salt, Onion Bhaji, Jamaican Goat Curry, Hummus & Warm Flat Bread (D) (G) £35.00

Lunch Menu (Served Daily 12-5pm)

All Sandwiches Are Served With Crisps

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

Panko Breaded Chicken Breast, Melted Swiss Cheese, Roasted Red Pepper & Tomato on Focaccia
(D) (G) £11.00

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

Brunch/Breakfast Flat Bread - Streaky Bacon, Pork Sausage, Fried Eggs,
on a Bed of Rocket & Sriracha Ketchup (D) (G) £10.00

Children's Menu

Chicken Goujons & Fries Or Fat Chips (G) £7.00

Fish Goujons & Fries or Fat Chips (G) £8.00

Hummus & Flat Bread, Tomato Wedges & Pepper Crudites (G) £7.00

Desserts, Puddings & Cakes

Lemon Drizzle Cake With Fruits of the Forest & Fresh Cream (D) (V) £7.00

Raspberry Cheese Cake With Milk Chocolate Bird Cage, With Fruits of the Forest & Fresh Cream (D) (G) (V) £7.25

Chocolate Cheese Cake With White Chocolate Bird Cage, With Fruits of the Forest & Fresh Cream (D) (G) (V) £7.25

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) £7.25

Zingy Lemon Sorbet (V) (V) £5.25

Affogato, Vanilla Ice Cream, Espresso Shot & Amaretto (D) £7.00

Key

(D) Contains Dairy (G) Contains Gluten (H) Halal (N) Contains Nuts
(V) Suitable for Vegans (V) Suitable for Vegetarians

For Any Other Allergens Advise Please Speak To Your 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