

THE
Crofters

BRADSHAW

Valentine's
WEEK 14-17 FEB

2 course
set menu

£20
per person

TO START

A SHARING PLATTER FOR TWO LOVERS

Antipasti Sharing Platter

A selection of cured meats accompanied by olives, sun dried tomatoes, cheeses and homemade bread

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Garlic Bread with Tomato (v) (ve)

Pork Belly (gf)

Slow cooked belly of pork with crunchy cracking, cider apple & thyme sauce

Beef Fillet

Asparagus wrapped in beef fillet, beetroot purée & balsamic glazed greens

Spinach & Feta Roll (v)

Filo pastry wrapped around feta & spinach with a Tzaziki dip

MAINS

A SHARING PLATTER FOR TWO LOVERS

Rotolini & Steak Taliata Platter

Stuffed rotolini, steak taliata, sriracha fries & peppercorn sauce

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Fillet of Sea Bass (gf)

*Pan fried sea bass fillet, cherry tomatoes, prawns, asparagus spears,
white wine butter sauce, wilted greens & dauphinoise potatoes*

Stuffed & Wrapped Chicken

*Chicken Breast stuffed with brie, asparagus & wrapped in smoked bacon
with turned vegetables, dauphinoise potatoes & a white wine cream sauce*

Thai Green Vegetable Curry (v) (ve) (gf)

Freshly cut vegetables cooked in a mildly spiced Thai herb & coconut sauce with steamed rice

FOOD ALLERGY NOTICE If you have a food allergy or special dietary requirement please inform your server. *Thank you*

(v) Made with vegetarian ingredients. (ve) Made with vegan ingredients. **GLUTEN FREE** options are available on request.

NOTICE: Some of our preparation and cooking methods could affect this. All of our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, intolerance or special dietary requirement please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. Some foods may contain alcohol or use alcohol as part of the cooking process, please ask a member of staff for further information.