



C R O U C H R I D G E
V I N E Y A R D

STARTERS

- Soup of the day £6.50
- Panko fried brie and tomato chutney £7.50
- Locally smoked salmon, horseradish cream, dill and soused cucumber £8.50
- Ham hock terrine, piccalilli and toasted breads £8.50

MAIN COURSES

- Moules marineire £13.00
served with pomme frites
- Fish pie £12.00
served with seasonal vegetables
- Cottage pie £12.00
Served with seasonal vegetables
- Paella style arancini £11.50
Aioli, padron peppers, sun-dried tomato & olives (Vegetarian)

BOARDS

- Seafood platter £17.00
Locally smoked salmon, mackerel pate, prawns in Marie rose, mussels, cockles and anchovies, served with bread.
- Charcuterie £16.00
Mortadella ham, chorizo, Milano salami, prosciutto ham, olives, sun dried tomatoes with mixed nuts, served with bread.

DESSERTS

- Cake of the day, served with cream £3.50 - £5.50
- Winter berry pannacotta, blackberry jelly & shortbread crumb £7.50
- Italian meringue, lemon curd, blueberry & lemon sorbet £7.50
- Cheese board small
Small £8.00
Large £16.00
Selection of 3 cheeses, served with grapes, crackers, quince jelly & chutney

LIGHT BITES

- Soup and a sandwich £8.50
Smaller portion of soup with half a sandwich
- Sandwich of the day £8.50
- Sandwiches £7.00
Cheese ploughmans
Ham, salad and tomato
Prawn and Marie rose
- Toasties £7.00
Cheese with onion marmalade
Brie & tomato
Ham and mozzarella

FOOD ALLERGIES: Some of our items contain nuts, seeds and other allergens. There is a risk that traces of these may be in any dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice."





C R O U C H R I D G E
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SPARKLING Glass 125ml | Bottle 750ml

Premier Reserve Blanc de Blancs (12.5%) **£30**

This premier vintage wine has spent up to 36 months on the lees. Fine bubbles. Brioche richness overlaying an intense expression of fruitiness with a smooth finish strengthened by the minerality. Perfect for all celebrations.

Classic Cuvée Brut (12,5%)..... **£9 / £30**

A clean, elegant floral nose, fresh green apple and lemon citrus fruit flavour combined with freshly baked brioche, delicate fine bubbles.

Blanc de Blanc (12,5%) **£7 / £25**

A delicate nose with hints of lemon sherbet and elderflower. Clean elegant with crunchy apple, lemon and peach flavour, a sophisticated yet subtle palate, delicate bubbles with gentle mouse and mouth watering acidity.

Pinot Rosé Brut Sparkling (12,5%) **£8 / £27**

Elegant off-dry sparkling wine. Clean, fresh, rose gold with aromas of strawberries and raspberries, balanced with red fruit flavours and some floral elements.

WHITE WINE Glass 125ml | Bottle 750ml

Chardonnay (11%) dry..... **£4.50 / £16.99**

Fresh elegant unoaked, zero dosage Chardonnay with melon, green apple, and grapefruit notes, a complex palate, apple and nectarine laden.

White Cuvée (12%) off dry..... **£4 / £15.99**

Pear red fruit nose, balanced with fresh strawberry and raspberry flavour, rich, fruity.

RED WINE Glass 125ml | Bottle 750ml

Pinot Noir (13%) **£6 / £19.99**

Smooth, clean and fragrant, well balanced, full of fresh soft cherry, raspberry & plum flavours with hints of earthy spice and oak.

ROSÉ WINE Glass 125ml | Bottle 750ml

Pinot Noir Rosé (11%) off dry **£4.50 / £16.99**

Light, fresh and elegant rosé with aromas and flavour of red summer fruits, strawberry, raspberry & cherry flavour and some floral elements.

Althorne Pinot Cuvée (12%)..... **£4 / £15.99**

Floral and red fruit nose, balanced with cherry, red apple and citrus fruit flavours.

CAFE BAR

Coffee

Espresso **£2.25**

Americano **£2.50**

Latte **£2.50**

Cappuccino **£2.50**

*can be served decaffeinated + **£0.50**

Tea (pots for one)

English Breakfast Tea **£2.50**

Earl Grey Tea **£2.50**

Fruit Tea **£2.50**

Hot Chocolate **£3.00**

Local milkshakes **£3.50**

Pink Lemonade **£2.50**

Coke Zero **£2.50**

J20 **£2.50**

Sanpellegrino **£2.50**

English Bottled Beer & Cider **£3.50**

