

the CRAVEN HEIFER INN

KELBROOK

STARTERS

Roast Field Mushrooms on toasted flaguette with balsamic leaves and parmesan shavings	6.50
Pakora Tiger Prawns on mango, lime and coriander wuth honey, sesame and chilli dressing	8
Thai Beef Spring Rolls with lime and coriander soy sauce	8
Cajun Chicken Strips with guacamole and sour cream	7.50
Craven Heifer Sharing Platter	13
Cajun chicken strips, pakora tiger prawns and thai beef spring rolls served with three dips	

MAIN COURSES

Steak and Ale Pie	<i>Small</i> 12 ... <i>Large</i> 15
in its own gravy encased in shortcrust pastry with a butter puff pastry top, handcut chips and seasonal vegetables	
Cheese, Leek and Onion Pie	<i>Small</i> 11 ... <i>Large</i> 14
a trio of cheeses with braised leek and onion, encased in shortcrust pastry with a butter puff pastry top, hand cut chips and seasonal vegetables	
6oz Peppered Beef Fillet	25
on a panfried bacon and onion rosti potato with asparagus, chantenay carrots and green peppercorn sauce	
Roast Brisket of Beef or Chicken	14
with roast potatoes, roast carrots and parsnips, green beans, rich pan gravy and Yorkshire pudding	
Seabass Fillet	18
with celeriac puree, sautéed potatoes, asparagus tips, lemon apples and a caper butter sauce	
Chicken Fillet	16
prime roasted chicken fillet on a bacon and onion rosti potato, chantenay carrots, tenderstem broccoli and a rich red wine jus	
Cannon of Lamb	22
wrapped in parma ham with a mini lamb pie flavoured with port and rosemary, roasted baby carrots, smoked hickory and garlic mashed potato with a redcurrant reduction	
Seafood Fettuccini	14
fresh egg fettuccini with prawns and crayfish in rich lobster sauce finished with parmesan and crispy bacon	
Double Cheeseburger	15
two lean ground beef patties on a toasted brioche bun with Monterey jack cheese, lettuce, tomato, gherkin and burger sauce and truffle fries	
Chicken Stroganoff	12
chicken breast pan-fried with mushrooms and shalots in a garlic, brandy and dijon mustard cream on braised vegetable rice	
Chicken Curry	12
chicken breast cooked in a coconut curry sauce finished with fresh coriander and mango chutney on braised vegetable rice and garlic flatbread	

SANDWICHES

Crispy Cajun Chicken strips on flaguette bread with cos lettuce, tomato, guacamole, sour cream and skinny fries ... 10 ...
Hot roast beef with fried onions and mushrooms on flaguette bread with horseradish mayonnaise and skinny fries ... 11 ...
Chicken BLT sandwich with chicken, bacon, lettuce, tomato, mayonnaise and skinny fries ... 11 ...

DESSERTS

Sticky Toffee Pudding with butterscotch sauce & vanilla bean ice cream or custard ... 6.50 ...
Eton Mess - a jumble of mixed berries, ice cream, meringue and toffee sauce topped with Chantilly cream ... 6.50 ...
Vanilla Cheesecake, topped with salted caramel ... 6.50 ...

LUNCHTIME SPECIAL MENU

1 course 10.95 • 2 courses 15.95 • 3 courses 20.95

Available Mon to Fri 12 - 6:30pm Saturdays & Bank Holidays 12 - 5pm

STARTERS

Chef's Soup of the Day
served with warm bread & butter

Roast Field Mushrooms
on toasted flaguette with balsamic leaves & parmesan shavings

Cajun Chicken Strips
with guacamole and sour cream

Pakora Tiger Prawns
pakora battered tiger prawns on mango lime and coriander with honey sesame and chilli dressing

Thai Beef Spring Rolls
with lime and coriander soy sauce

MAIN COURSES

Chicken Stroganoff
chicken breast pan fried with mushrooms and shallots in a garlic, brandy and Dijon mustard cream
on braised vegetable rice

Panfried Seabass Fillet
on a bacon and onion rosti with brocolli tenderstem and a Thai reduction

Chicken Curry
chicken breast cooked in a coconut curry sauce finished with fresh coriander and a garlic flatbread

Seafood Fettuccini
fresh egg fettuccini with prawns and crayfish in rich lobster sauce, finished with parmesan and crispy bacon

Steak & Ale Pie
in its own gravy encased in shortcrust pastry with a butter puff pastry top,
handcut chips & seasonal vegetables **or** garden peas

Cheese, Leek & Onion Pie
a trio of cheeses with braised leek & onion, encased in shortcrust pastry with a butter puff pastry top,
hand cut chips & seasonal vegetables **or** garden peas

Roast Brisket of Beef
with roast potatoes, roast carrots and parsnips, green beans, rich pan gravy and Yorkshire pudding

DESSERTS

Sticky Toffee Pudding
with butterscotch sauce & vanilla bean ice cream or custard

Eton Mess
a jumble of mixed berries, ice cream, meringue & toffee sauce topped with chantilly cream

Vanilla Cheesecake
topped with salted caramel