

Craxton Wood Grill

Welcome to the Craxton Wood Grill, our secluded restaurant set within 27 acres of Cheshire woodland on The Wirral. Choose from a range of classic British dishes with a twist, in our relaxed, stylish surroundings.

We are incredibly fortunate to have some of the world's best produce in Britain. What sets Macdonald Hotels & Resorts apart is our passion and dedication to serving only the highest quality food, using the finest seasonal ingredients and sourcing the best produce available.

Where our food comes from and who it comes from is crucial to us and we know it's important to you. From fantastic seafood to fine smoked fish from **John Ross & Son** to the highest quality Scotch beef from **Scotbeef** and our incredible **Scotch Lamb**, our menu is designed to champion this produce and celebrate their flavours.

Please enjoy and do not hesitate to ask any questions of your server.

Craxton Wood
Hotel & Spa

Craxton Wood Grill

Nibbles Before Dinner

Sourdough Bread / 4 Warm artisan sourdough bread and butter (338kcal)	Macsween's Haggis Bon Bons / 6 Wholegrain mustard mayonnaise (251kcal)	Salt and Pepper Squid Rings / 8.5 Vietnamese dressing (216kcal)
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Starters

Stornoway Black Pudding Scotch Egg / 11.5 Millers larder piccalilli, mustard cress (455kcal)	Buffalo-fried Chicken Wings / 10 Blue cheese dressing, celery (803kcal)
Prawn and Crayfish Cocktail / 12.5 Marie rose, gem lettuce, mini soda bread (588kcal)	Spiced Crispy Cauliflower / 9.5 Crème fraiche, harissa, pickled raisins, pumpkin seeds (474kcal)
Soup of the day / 8 Crispy sourdough (268kcal/V)	Monkfish Scampi / 12.5 Lemon aioli, capers, pickled shallot (634kcal)
Chicken Liver Parfait / 11.5 Fig jam, crispy pancetta, arran oaties (474kcal)	"The Buffalo Farm" Scottish Mozzarella and Heirloom Tomato Salad / 11.5 Basil pesto, gremolata (199kcal/GF)

Grill

All served with hand-cut chips or fries, plum tomato, flat-cap mushroom	
220gm Scotch Ribeye / 34 (1182kcal/GF)	200gm Scotch Butchers Cut, Flat Iron / 25 (1017kcal/GF)
220gm Scotch Sirloin / 34 (1082kcal/GF)	180gm Scotch Rump Steak / 23 (1082kcal/GF)
Sauces / 2.5 Bearnaise sauce (148kcal), peppercorn sauce (121kcal) or red wine jus (48kcal)	

Sides

Hand-cut Chips / 5 (453kcal)	Seasonal Greens / 6 (125kcal)
Onion Rings / 5 (411kcal)	Mini Caesar Salad / 5 (383kcal)

Mains

Butter Chicken Curry / 17 Grilled flatbread, basmati rice (1023kcal)	Rack of Highland Lamb / 34 Mustard and chive mashed potato, tenderstem broccoli, red wine jus (998kcal/GF) (Allow 20mins for preparation)
Battered North Sea Haddock / 20 Chunky tartare sauce, chips, mushy peas (1088kcal)	Prime Scottish Beef Burger / 18 Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, French fries (1218kcal) Add bacon +2 (66kcal), Add cheese +1 (104kcal)
Chicken and Leek Pie / 20 Garlic roasted root vegetables (1072kcal)	Vegan Burger / 18 Homemade relish, gem lettuce, tomato, vegan brioche bun,
Catch of the day / Ask your server Crushed new potatoes, hollandaise sauce, tenderstem broccoli (607kcal/GF)	

Salad

Classic Caesar Salad / 11 Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (766kcal) Add chicken (330kcal) +6	"The Buffalo Farm" Scottish Mozzarella and Heirloom Tomato Salad / 18 Basil pesto, gremolata (398kcal/GF)
Vegan Greek Salad / 12 Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390kcal/VE)	

Pasta and Rice

Wild Mushroom and Truffle Pappardelle / 14 Parmesan and parsley (480kcal)	Lasagne Al Forno / 18 Beef and pork ragu, ricotta and basil, garlic bread (993kcal)
Pea and Shallot Tortellini / 16 Pea purée, vegan feta, gremolata (492kcal/VE)	Smoked Haddock and Leek Risotto / 18 Sautéed leeks, parmesan, chive oil (579kcal)

Dessert

Raspberry and Apple Crumble / 9 Raspberry sorbet (284kcal/VE)
Chilled Lemon Tart / 8.5 Rhurbarb compote, lime and ginger sorbet (539kcal)
Sticky Toffee Pudding / 9 Toffee sauce, vanilla ice cream (747kcal)
Chocolate Fondant / 9.5 Strawberries, strawberry ice cream, pistachio (913kcal)
Artisan Scottish Cheese Plate / 14 Arran oat cakes, apple chutney, grapes (949kcal)

(V) Vegetarian (GF) Gluten-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.