

# Craxton Wood Grill

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Welcome to the Craxton Wood Grill, our secluded restaurant set within 27 acres of Cheshire woodland on The Wirral, showcasing the best of the British bounty and Scottish heritage products.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste Heritage Award.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted Craxton Wood guests to experience the flavour of Atul's cuisine.

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

Craxton Wood  
Hotel & Spa

# Nibbles before dinner

Stornoway Black Pudding.....	6.5
Bon Bons	
Mustard mayonnaise (312 kcal)	
Sourdough Bread.....	5.5
Whipped onion butter (372 kcal/V)	
Crispy Vegetable Gyoza.....	9
Vietnamese dipping sauce (294 kcal/VE)	

## Starters

Soup of the day .....	7.5
Sourdough bread (268 kcal)	
Monkfish Scampi.....	10
Curry oil, pickled onions, pea purée (525 kcal)	
Stornoway Black Pudding.....	10
Scotch Egg	
Burnt onion ketchup, celeriac remoulade (612 kcal)	
Classic Prawn Cocktail.....	12.5
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
Orange & Cognac Chicken .....	11
Liver Parfait	
Fig jam, crispy pancetta, Arran Oaties (474 kcal)	
Crispy Salt & Chilli .....	10
Chicken Wings	
Asian BBQ sauce (740 kcal)	
Honey-Whipped Goats Cheese.....	9
Olives, sundried tomato, ciabatta crisp, basil (521 kcal/V)	
Smoked Salmon Pâté.....	11.5
Pickled cucumber, lemon, sourdough crisps (419 kcal)	

## Sides

Hand-Cut Chips.....	5.5
With truffle aioli (612 kcal)	
Seasonal Greens (125 kcal).....	6
Mini Caesar Salad (383 kcal) .....	5
Onion Rings (411 kcal).....	5
Sweet Potato Fries .....	5.5
With curry & lime mayonnaise (521 kcal)	
Mac 'n' Cheese (602 kcal) .....	5.5

# Classics

Tomato & Mozzarella Gnocchi.....	18
Tomato fondue, ratatouille, spinach (512 kcal/V)	
Lemon & Thyme.....	22
Chicken Breast	
Sautéed ratte potato, chorizo, broccoli, chicken cream sauce (792 kcal)	
Lasagne al Forno .....	18
Beef and pork ragu, ricotta, basil (1039 kcal)	
Battered North Sea Haddock .....	20
Chunky tartare sauce, chips, mushy peas (1013 kcal)	
Catch of the day / Ask your server	
Crushed new potatoes, broccoli, hollandaise (792 kcal)	
Smoked Haddock & .....	23
King Prawn Pie	
Parsley and Isle of Mull cheddar mash, seasonal greens (859 kcal)	
Cumberland Sausage Ring .....	16
Mashed potato, caramelised onions, onion ring, red wine jus (869 kcal)	
Slow-Cooked Belly of Pork .....	21
Potato rosti, savoy cabbage, apple purée, Stornoway black pudding, cider jus (1011 kcal)	
Classic Caesar Salad.....	12
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)	
+Add Chicken (298 kcal).....	6
+Add Hot Smoked Salmon (182 kcal) .....	8
Vegan Greek Salad .....	13
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	

## Grill

Served with hand-cut chips or fries, plum tomato, flat-cap mushroom

220gm Scotch Ribeye (1182 kcal).....	37
220gm Scotch Sirloin (1082 kcal).....	37
200gm Scotch Butchers Cut,.....	28
Flat Iron (1012 kcal)	
+Add Tandoori King Prawn (121 kcal).....	8
+Add Sauce.....	3
Bearnaise sauce (148 kcal), peppercorn sauce (121 kcal) or red wine jus (52 kcal)	

# Flavours Of India

Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar.

## Starters

Haggis and Paneer Pakora.....	8.5
Pakora dipping sauce (342 kcal)	
King Prawn Pepper Fry .....	12
King prawns tossed with curry leaf and roasted black pepper masala (421 kcal)	
Chicken Tikka.....	10
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney (323 kcal)	

## Main Courses

All main dishes come with a small side of naan and pilau rice

Chicken Tikka Masala.....	20
Tandoori chicken supreme, tomato and fenugreek sauce (992 kcal)	
Fish Masala / Ask your server	
Catch of the day, coriander and coconut masala (762 kcal)	
Cauliflower Makhani .....	18
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (811 kcal/V)	
Lamb Rogan Josh .....	28
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes (1212 kcal)	

(V) Vegetarian (VE) Vegan | 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%.