

Craxton Wood Grill

Two Courses - Adults £29.95 | Children £14.95

Starters

Slow Roasted Tomato and Basil Soup

with Golden Snippets and Herb Oil (VE)

Chicken Liver and Whiskey Pate

with Crisp Bread Shards, Red Onion Jam and Garden Leafs (M,G)

Classic Prawn Cocktail,

Coiffured of Iceberg Lettuce, Maryrose Sauce, Lemon Twist and Warmed Penny Loaf (CR, E, G)

Mains

Roast Beef and Yorkshire Pudding (G)

Diamond Back Honey Glazed Gammon

Pot Roasted Chicken with Rosemary Cream Sauce (M)

Grilled Seabass Fillet with Tomato and Pepper Chutney (F)

Cous Cous Filled Slow Roasted Pepper, Slow Roasted Tomato and Garlic Sauce (VE, G)

Served with Roast Potatoes, Cauliflower Cheese, Vichy Carrots, Buttered Spring Cabbage

Desserts

Lemon Tart / 8.5

Chantilly Cream, Minted Raspberry Compote (M, G)

Chocolate Brownie / 8.5

Chocolate Ganache, Vanilla Ice Cream (M)

New York Cheesecake / 8.5

Toffee Sauce and Caramel Ice Cream (M, G)

Artisan Scottish Cheese Plate / 14

Arran Oatcakes, Apple Chutney, Grapes

(VE) VEGAN (G) GLUTEN (M) MILK (E) EGG (F) FISH (CR) CRUSTACEAN

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.

Craxton Wood
Hotel & Spa