

The Crewe arms

To start

Mackerel pate, toast gf £8

Sweet potato soup, flatbread ribbons and pistachio crumb gf v £7

Fried chilli squid salad, chilli sauce gf £9

Pork belly bites, slaw £10

Baked camembert, red onion chutney and ciabatta gf v £10

The Main event

Bangers and mash, caramelised red onion gravy and crispy kale v £18

Chicken parmigiana meatballs skillet, salad gf £17

Fish and chips, pea puree, tartare and lemon gf v £18

3 bean cassoulet, pork fillet, orange zest and parsley dressing gf £22

Chicken schnitzel, pancetta and mozzarella, fries, coleslaw £17

Wild mushroom tagliatelle v gf £18

Chicken and chorizo jambalaya gf £18

baked cod loin, winter ratatouille, white wine, tomato, basil sauce gf £22

Chicken and pancetta risotto or winter vegetable gf v £19

Jungle curry, rice and shrimp crackers v gf £19

Deep filled shortcrust pies £20

House pie ~ steak and ale

Please see server for your other choices

Choice of chips, mash, sweet potato, fries

Chef choice vegetable and gravy

To finish

Black forest gateau, cream **£8**

Sticky toffee pudding, cream, ice cream or custard **£8**

Caramel apple crumble pie, cream, ice cream or custard **£8**

Winterberry cheesecake, ginger mulled wine coulee and ice cream gf **£8**

Affogato, add amaretto or hazelnut liquor gf **£6**

Please let us know of any allergies or intolerances V=vegetarian GF=gluten free