



Starters

Celeriac Soup, Crewe Sourdough
Twice Baked Northumberland Cheese Souffle
Wild Mushroom Aranchini, Truffle Mayo, Rocket & Parmesan
Crewe Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche
Pear, Chicory, Walnut & Darling Blue Cheese Salad, Mustard Dressing
Whipped Chicken Liver & Truffle Parfait, Red Onion Chutney, Brioche Toast
Crewe Scotch Egg, "Broon Sauce"

Mains

Braised Beef Shin Panackelty, Fried Egg, Broon Sauce
Butternut Squash & Goats Cheese Rotolo, Artichokes, Pickled Girolle Dressing
Crewe Brew Battered Haddock, Chips, Crushed Peas, "Chip Shop Curry" & Tartare Sauce
Roast Chicken Breast, Confit Leeks, Smoked Bacon & Hazelnut Dressing
Rare Breed Pork Fillet, Mangalitza Black Pudding, Charred Hispi Cabbage, Apple Ketchup
Pan Fried Sea Trout, Ratte Potatoes, Fennel & Spinach, Hollandaise Sauce

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Dark Chocolate Mousse, Brownie, Cherries, Candied Hazelnuts
The Crewe's Lemon Meringue Ice Cream Sundae, Lemongrass & Ginger Syrup
Salted Caramel Tart, Yoghurt Ice Cream
Tiramisu
Shepherd's Purse Yorkshire Blue, Sourdough Crackers, Onion Chutney

Two Courses 30

Three Courses 35

A discretionary 12.5% service charge will be added to the total of your bill. Please let us know of any allergies or intolerances. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Game may contain shot. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.