



LORD CREWE ARMS

— BLANCHLAND —

APERITIF

Crewe Rhubarb Fizz - rhubarb syrup, Prosecco 7

BREAD & NIBBLES

Crewe sourdough, Netherend Farm salted butter 4

Lindisfarne oysters, red wine shallot vinegar 2.7 per oyster

STARTERS

Cream of leek & potato soup 6

Northumberland Farm country pate, grain mustard, sourdough toast 8

Salad of garden turnips, brown shrimps, parsley, cultured cream 7

Isle of Wight tomatoes, white peach, basil, burrata 10

Our garden fennel, leaves, courgette, peas, Manchego 8

Handpicked Whitby crab on toast, brown crab mayonnaise 10

MAINS

Hand rolled pasta, confit tomato, peas, broad beans, light tomato sauce 18

Roast breast of chicken, leeks, braised coco beans, smoked sausage 21

Chargrilled dry aged Northumbrian sirloin steak, crewe chips, marmite butter 28

Hogget rump, creamy polenta, violette artichokes, buttered spinach, garden herb sauce 21

Whole wild brill, samphire, new potatoes, brown butter, capers, lemon & parsley 23

Chalk Stream trout, Isle of Wight tomatoes, roasted peppers, chickpea fritters, romesco sauce 21

TO SHARE

Waterford House Farm 45 day salt aged sirloin of beef on the bone, crewe chips, savoury onion & red wine sauce 70

SIDES

Sweatheart cabbage, miso & garlic butter 4 | Garden carrots, lovage butter 4 | Crewe chips or fries 4

New potatoes 4 | Salt & vinegar onion rings 4 | Peppercorn sauce 4 | Truffle & parmesan fries 5