



SPECIALS MENU

To Begin

Chicken & leek terrine with a mustard dressing £6.25

Smoked salmon & prawn roulade with chive crème fraiche £5.95

Mains

Pan-fried halibut with mussels, king Prawns, spinach, new potatoes & a saffron sauce £15.95

Rack of lamb with minted mash, spinach & red wine jus £16.95

Wines of the Week

White - Bin 14 £18.95

MAISON MAYOL CHARDONNAY 2011, VEDEAU, FRANCE

Elegant creamy Chardonnay, with balanced oak flavours, very Burgundian in style with an excellent finish

125ml gl £3.20 175ml gl £4.75 250ml gl £6.40

Red - Bin 105 £18.95

MAISON MAYOL CABERNET SAUVIGNON 2010 FRANCE

Classic French Cabernet Sauvignon with restrained fruit, good tannins and a long dry finish

125ml £3.20 175ml £4.75 250ml £6.40

All our dishes are prepared on the premises

Every effort is made to use seasonal and local produce wherever possible

- Please notify us of any dietary/allergy requests and we will strive to accommodate them •
- Please note that we use cooking oil which contains genetically modified Soya and is present in most dishes •
- A discretionary 10% service charge is made to all parties of 6 or more •

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www.thecromwellarms.com

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