

THE CROFT

G A S T R O P U B

Welcome to The Croft Gastropub!

After extensive refurbishment undertaken between 2012 and 2013 we hope you find this landmark and historic building from the early 19th century has been sympathetically restored and now provides the ideal mix of the traditional and contemporary.

Our aim is to offer modern British cuisine and an extensive range of dishes suited to every mood. We are presenting an all-day bold and innovative menu showcasing signature modern and traditional dishes which feature seasonal British produce sourced from select artisan producers and local farmers.

Our Chefs, waiting staff and management team are always pleased to discuss dishes and service with customers to ensure that the dining experience is pleasing and satisfying. We aim to deliver exceptional quality food, drink and service in a smart and comfortable environment and would be delighted to receive your feedback on your experience of the Croft Gastropub.

Our Food Policy

- All of our meats are reared locally and are fully traceable.
- Our Beef is supplied by renowned butcher Warren Butterworth. The majority coming from The Wallington Estate and hung for 28 days
- Our Pork is sourced from Crane Row Farm where the pigs are born and reared on the farm in the Teesdale Countryside.
- We only use fish that are sustainable.
- We only use local free range eggs.
- We endeavour to work within the seasons and to source local whenever possible.

As a new business our menus will develop as we strive to refine and improve our food offering. We will continue to seek out new ingredients and sources of supply. At all times this will be done under the guidance of our Food Policy and with emphasis on high quality, fresh, tasty, sustainable ingredients and local suppliers wherever possible.

The Gastropub menu is served everyday between 12:00 – 21:00. Please check our Chalk Boards for Daily Specials and Sunday Roast options

THE CROFT

G A S T R O P U B

Menu

Nibbles and Bread

Warm Sea Salt Cashew Nuts	£1.95
Marinated Greek Olives - Chilli & Garlic	£2.25
Grilled Indian Spiced Mini Chipolatas - Curry Mayonnaise	£2.50
Japanese Rice Crackers	£1.75
Warm Homemade Focaccia - Extra Virgin Olive Oil & Balsamic	£2.50

Starters & Small Plates

Split Green Pea Soup - Crispy Pancetta & Truffle Oil	£4.00
Tomato, Red Pepper & Basil Soup (V)	£4.00
Twice Baked Cheddar Cheese & Spinach Soufflé (V)	£7.50
The Croft Seafood Cocktail – Crayfish, Prawns, Fresh Crab & Marie Rose Sauce	£7.50
Parfait of Chicken Livers - Red Onion Jam & Homemade Brioche	£5.50
Antipasto - Salami Di Milano, Air Dried Ham, Roasted Peppers, White Anchovies & Greek Olives - Homemade Warm Focaccia	for 1 £7.00 for 2 £12.00
Cheddar & Parmesan Fritters - Red Pepper Compote (V)	£5.50
Crane Row Farm Rare Breed Pork Scotch Egg - Curry Mayonnaise	£6.50
Linguine Puttanesca - Tomato, Capers, Olives & Garlic (V)	Starter £6.50 Main £11.50

Some of our dishes may contain nuts.
A discretionary 10% service charge will added to your bill

THE CROFT

G A S T R O P U B

Main & Large Plates

Slow Roast Confit Shoulder of Lamb – Roasted Carrots & Tomato and Basil Jus	£15.50
Grilled Salmon Fillet - Buttered Spinach, Poached Egg & Mustard Cream Sauce	£13.50
Moules Frites - Mussels with Cream & White Wine, Skinny Chips, Crusty Bread & Garlic Mayonnaise	£12.50
Bread Crumbed Goujons of Sustainable Pollock, Thick Cut Chips and Tartare Sauce	£13.50
Cottage Pie – Wallington Estate Beef, Mushrooms & Black Sheep Ale Purple Sprouting Broccoli	£11.50
Rare Breed Crisp Belly Pork – Black Pudding, Butter Mash & Apple and Cider Compote	£14.50
Wallington Estate Rump Steak – Chunky Chips, Béarnaise Sauce & House Salad	£18.50
Handmade Local Pork and Leek Sausage, Butter Mash & Onion Gravy	£10.50
Roasted Tomato Tart - Crisp Goats Cheese & Winter Salad Leaves (V)	£10.50
Roasted Chicken Breast wrapped with Air Dried Ham - Herb Risotto	£15.00

Sides

Chunky Chips	£2.50	Homemade Slaw	£2.00
Skinny Chips	£2.50	Buttered Spinach	£2.00
French Beans	£2.00	Butter Mash	£2.50
House Salad	£2.50		

Some of our dishes may contain nuts.
A discretionary 10% service charge will added to your bill

THE CROFT

G A S T R O P U B

Puddings

Sticky Toffee Pudding – Hot Toffee Sauce & Vanilla Ice Cream	£5.00
New Seasons Rhubarb “Eton Mess”	£6.50
Homemade Vanilla ice cream, Dark Chocolate & Salted Caramel Sundae	£6.50
Classic Crème Brulee - Homemade Shortbread	£4.50
Homemade Vanilla or Pistachio Ice Creams	£4.00
Homemade Apricot or Raspberry Sorbets	£4.00
Selection of Artisan Yorkshire Cheeses	£6.50

Tea & Coffee

English Breakfast	£2.50	Espresso	£2.25
Classic Earl Grey	£2.50	Cappuccino	£3.00
Pure Himalayan Darjeeling	£2.75	Caffe Americano	£2.50
Pure Organic Peppermint	£3.50	Caffe Latte	£3.00
Pure Organic Camomile	£4.00	Coffee Pot for One	£3.00

Traditional Ringtons Tea & Coffee

Some of our dishes may contain nuts.
A discretionary 10% service charge will added to your bill

THE CROFT

G A S T R O P U B

Meet the team

Our dedicated team of chefs meticulously practices their craft using local ingredients and suppliers whenever possible;

Barry Forster is our Executive Head Chef and has enhanced the reputation of our sister venue, Horton Grange Country House Hotel in Northumberland over the last 7 years. Barry's previous experience includes spells at The Ritz early in his career and he was Head Chef at Eslington Villas before joining us.

Our Head Chef Graham Halliday was classically trained by protégés of the world famous Roux brothers. He has been Head Chef at the Croft for 6 years

Gary Main is our Senior Pastry Chef. Gary is a classically trained Pastry Chef and has been at Horton Grange Country House Hotel for some 24 years. Gary's culinary abilities and expertise in patisserie are on particular display within the puddings and desserts section of the menu. Gary also oversees the extensive cakes and pastry offerings in The Croft Tea Rooms.

Our Pastry Chef Helen Todd has a degree in culinary arts and previous to being at the Croft she was Head Chef at Darlington Football Club for 8 years.

Peter Martin is our Bar & Restaurant Manager. Peter joined the team in early January 2013 coming from a spell as Restaurant Manager at the prestigious Seaham Hall. However, he may be better known in the region for being the head of the Bistro 21 in Durham for 4 years, where he worked closely with Terry Laybourne.