



Welcome to the Croft Tea Rooms

Introduction

After extensive refurbishment to the Croft Hotel 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.

Located in what at one time was the Coach House, the Tea Rooms have been established to provide a relaxing and pleasant environment in which to enjoy a wide range of food and drink offerings throughout the day.

Our aim is to provide freshly prepared dishes, from breakfast, to light snacks, through to afternoon tea, with each showcasing the talents of our team of Chefs and the local produce of the area.

Our Chefs, waiting staff and management team are always pleased to discuss dishes and service with our customers to ensure that a visit to the Croft Tea Rooms is a pleasing and satisfying experience.

We aim to deliver exceptional quality food, drink and service in a smart and comfortable environment and would be delighted to receive your feedback.

Food Policy

Our aim is to use only fresh, high quality and tasty ingredients, sourced wherever possible from local suppliers and artisan producers and with regard to sustainability and the environment. All dishes will be freshly prepared on the premises daily. As a new business we aim to further develop our menu and introduce new dishes working within the seasons.

Our Team

Gary Main is our Senior Pastry Chef and it is his role to oversee the kitchens and to develop exciting and satisfying menu options for our customers. Gary is a classically trained Pastry Chef and has been at our sister venue, Horton Grange Country House Hotel in Northumberland, for 24 years. Gary's skills are also on display in the Croft Gastropub within the puddings and deserts section of the menu.

Helen Todd is our Tea Room Pastry Chef. Prior to joining our team, Helen was Head Chef at Darlington Football Club for 8 years. Helen also has a degree in Culinary Arts.

THE CROFT

TEAROOM

Light breakfast

Homemade Granola - served with blueberries, strawberries & natural yoghurt	£3.50
Natural Yoghurt – served with blueberries, strawberries & local Yorkshire honey	£2.50
Homemade Toasted Brioche – served with Helen’s homemade preserves & Yorkshire Honey	£3.00
Warm all butter Croissants - served with Helen’s homemade preserves & Yorkshire honey	£3.00
Warm Pain au Chocolate	£3.00
Blueberry muffin	£3.20
Continental 2 warm all butter croissants served with Helen’s homemade preserves, a large glass of freshly squeezed orange juice & a pot of freshly brewed coffee for one	£6.00
Eggs Royale Toasted muffin served with smoked salmon, 2 poached eggs & hollandaise sauce	£7.50
Eggs Benedict Toasted muffin served with Yorkshire roast ham, 2 poached eggs & hollandaise sauce	£6.95
Traditional Bacon Sandwich With tomato ketchup	£3.95

Light dishes

Today’s Homemade Soup (V) served with hot crusty bread	£4.00
Traditional Sandwich & Soup Today’s soup served with a choice of a traditional sandwich	£7.25
Today’s Homemade Quiche Served with salad & homemade coleslaw	£5.50
Croft Caesar Salad Chicken breast, parmesan, gem lettuce, croutons & dressing	£7.50
Mushrooms on Toast (V) Grilled Paris brown mushrooms served on toasted garlic brioche	£5.50

A discretionary service charge of 10% will be added to your final bill

THE CROFT

TEAROOM

Classic Sandwiches

Croque New York Smoked salmon & cream cheese on a toasted bagel	£6.50
Croque Monsieur Yorkshire roasted ham & Swiss cheese on toasted white bread	£5.75
Club Sandwich Roast chicken breast with grilled dry-cured bacon, tomato, lettuce & mayonnaise, layered in toasted bread	£6.95
Toasted Prawn Homemade toasted brioche topped with prawns, cocktail sauce & cucumber	£6.75
Homemade toasted Focaccia & Peppers Toasted focaccia served with roasted red peppers, mozzarella, rocket leaves & pesto dressing	£6.50

Traditional Sandwiches

Cheese Savoury Grated cheddar in mayonnaise with celery & red onions	£3.95
Roasted Yorkshire Ham with wholegrain mustard	£4.25
Smoked Salmon Served with cucumber & cream cheese	£5.25
Egg Mayonnaise & Cress Free range Yorkshire eggs, watercress & mayonnaise	£4.25
Roast Chicken Roast chicken breast, mayonnaise, pesto & salad	£5.25

All served on white or wholemeal bread with Kettle Chips

Tea Cake and Scones

Toasted Tea Cake – served with Helen's homemade preserves	£2.00
Cheddar Cheese Scone – served warm with homemade chutney	£2.75
Fruit Scone – served with Helen's homemade preserves	£2.50
Yorkshire Cream Tea Two fruit scones with cream & Helen's homemade preserves & Tea for one	£6.00

**A selection of homemade Cakes & Pastries made fresh every day.
Please ask your server for details**

A discretionary service charge of 10% will be added to your final bill

THE CROFT

TEAROOM

Afternoon Tea

Afternoon Tea at The Croft Tearooms is a mouth-watering blend of the sweet and the savoury – and the sparkling too! Served in The Croft Tea Rooms every afternoon, all of our Afternoon Teas are presented with a selection of delicate finger sandwiches, exquisite cakes on a three-tier stand and, of course, a fine selection of teas and coffees from Ringtons.

For an unquestionably decadent touch, why not choose our Champagne Tea served with a chilled glass of champagne.

Classic Afternoon Tea

Selection of traditional sandwiches
Freshly Baked Scones served with Helen's homemade preserves & clotted cream
Mini soft Brown Sugar Meringues
Strawberry & Raspberry Tartlet
Mini Lemon Posset with 'Popping Candy'
'Black Forest Delice' Dark Chocolate Mousse, Chocolate Sponge & Brandied Cherries
Selection of Teas & Coffees from Ringtons
£13.95 per person

Confectioners Afternoon Tea

Freshly baked scones served with Helen's homemade preserves & clotted cream
Mini soft Brown Sugar Meringues
Strawberry & Raspberry Tartlet
Mini Lemon Posset with 'Popping Candy'
'Black Forest Delice' Dark Chocolate Mousse, Chocolate Sponge & Brandied Cherries
Selection of Teas & Coffees from Ringtons
£10.50 per person

**Afternoon Tea served with a chilled glass of Champagne
£19.95 per person**

Confectioners Afternoon Tea with Champagne £16.95

**Afternoon Tea served with a chilled glass of Rose Champagne
£21.50 per person**

Confectioners Afternoon Tea with Rose Champagne £18.95

For Gluten Free options please ask your server

A discretionary service charge of 10% will be added to your final bill.

THE CROFT

TEAROOM

Sundaes, Sorbet & Ices

Salted Caramel Sundae Homemade vanilla ice cream, salted caramel sauce & thick cream	£5.25
Chocolate & black cherry sundae Homemade vanilla ice cream, black cherries, chocolate sponge, hot chocolate sauce & thick cream	£6.25
Homemade Ice Creams served with Italian biscotti Vanilla Pistachio	£4.00
Homemade Sorbets served with Italian biscotti Apricot Raspberry	£4.00

Cold Drinks

Freshly squeezed Orange Juice	£2.75	Organic Ginger Beer	£2.25
Cox's fresh Apple Juice	£2.75	Harrogate Spa Water	£2.00
Strawberry & Raspberry Smoothie	£3.50	Still/Sparkling	
Traditional Dandelion & Burdock	£2.50	Curiosity Cola	£2.50
		Victorian Lemonade	£2.50

Wine & Bottled Beers

Rekoderlig Strawberry & Lime Cider	£3.80	Timmermans Strawberry Beer	£4.50
Bira Moretti	£3.50	Coors Light	£3.50
Sauvignon Blanc 175ml	£4.20	Bottle	£15.95
Pinot Grigio ROSE 175ml	£4.40	Bottle	£16.95
Merlot 175ml	£4.20	Bottle	£15.95
		Blin Brut Champagne N.V. 125ml	£7.00 Bt £40.00
		Blin Brut Champagne Rose N.V. 125ml	£9.50 Bt £51.00

For our Full Wine Menu please ask your server

THE CROFT

TEAROOM

Tea from Ringtons

English Breakfast classic black leaf tea the nations favourite brew a hearty blend of the finest Assam & Kenyan leaf teas	£2.50	Afternoon Blend classic leaf tea light & fragrant, a classic blend of smooth Ceylon & China green teas with a hint of Jasmine blossoms	£2.50
Pure Himalayan Darjeeling classic leaf tea golden in colour, this is the most elegant of teas grown in the mountainous foothills of Darjeeling	£2.75	China Green green leaf tea high in antioxidants our China Green has a simply exquisite taste which is fresh & slightly sweet. A distinctive large flat leaf which is grown by Da Zhang Shan farmers located in the mountains of South Eastern China	£2.75
Classic Earl Gray aromatic leaf tea our favourite Earl Gray, a perfect balance of bergamot blended with our carefully elected congou tea from Da Zhang mountain farmers	£2.50	Pure Organic Peppermint caffeine free infusion a classic herbal remedy proven to help digestive health. light & refreshing, quite simply the best organically grown Egyptian peppermint	£3.50
Strawberries and Cream Infusion made from dried Strawberries, Hibiscus, Rose Hip and Yoghurt pieces. Naturally sweet delicious served hot or cold over ice	£3.00	Pure Organic Camomile Caffeine free infusion probably the world's oldest recognised herbal remedy. Fragrant & relaxing, quite simply the	£4.00

Coffee & Chocolate from Ringtons

Espresso A short, invigorating shot of coffee	£2.25	Cappuccino A luxurious mix of Espresso, frothed milk, Finished with a sprinkle of real chocolate or cinnamon	£3.00
Caffe Latte a delicious mixture of espresso & steam milk crowned with a smooth layer of frothed milk	£3.00	Caffe Americano a shot of espresso mixed with hot water to create a long delicious black coffee	£2.50
Coffee Pot for One Freshly ground Colombian Filter coffee pressed	£3.00	Hot Chocolate a shot of rich chocolate with hot milk. topped with whipped cream & chocolate flakes and marshmallows	£3.00

A discretionary service charge of 10% will be added to your final bill

THE CROFT

TEA ROOM

“History out of the Tea Room windows”

The Legend of the Conyer’s Falchion

Lewis Carroll spent his boyhood years living in Croft. His father was the Rector of St Peter’s Church (opposite the Tea Room) from 1843 – 1868. It was here that Carroll found the early inspiration to write many of his most famous tales, including “Jabberwocky”, which it is believed was inspired by the Legend of the Conyer’s Falchion.

The Conyers Falchion was the sword said to have been wielded by Sir John Conyers when he slew the Sockburn Worm in 1063. The Sockburn Worm was a serpent with a foul smell, whose lair was beneath a huge rock by the banks of the River Tees at Sockburn near Croft, from where it would terrorise the surrounding countryside. The Conyers family were granted the manor Sockburn-on-Tees (formerly known as Storkburn) in County Durham in the 12th century, according to the legend, because of Sir John's slaying of the beast.

The sword was later presented to the Cathedral of Durham and from that day on each new Prince-Bishop of Durham, upon entering their new Bishopric for the first time, was presented with the sword in the middle of the River Tees, with the words: "My Lord Bishop. I hereby present you with the falchion wherewith the champion Conyers slew the worm, dragon or fiery flying serpent which destroyed man, woman and child; in memory of which the king then reigning gave him the manor of Sockburn, to hold by this tenure, that upon the first entrance of every bishop into the county the falchion should be presented." whereupon the Bishop would touch the sword and return it to its owner wishing him a long life and prosperity. This custom ended in 1860 but was revived in the latter part of the 20th Century and is performed to this day, whenever a new Prince-Bishop of Durham takes office. The ceremony takes place in the middle of the Croft Bridge which is in immediate view from the Tea Rooms.