## crucible corner



# Dinner and Show Menu

Two courses for £22 plus a drink\*

### **Starters**

Risotto of the Day (V) (GF)

Soup of the Day (V) (GF)

Creamy Garlic Mushrooms (V)
On toasted sourdough bread.

**Smoked Mackerel Pate** 

With pickled cucumber and sourdough

croutons.

Corned Beef Hashcake (GF)

A Crucible Corner favourite, served with

Henderson's Relish onions.

## Mains and Salads

#### Fish and Chips

Our famous beer battered Haddock with hand cut chips, mushy peas and homemade tartare sauce. (GF on request)

#### 8oz Beef Burger

With smoked Applewood cheddar, served on a toasted brioche bun with hand-cut chips and slaw.

#### Pan Fried Salmon

With spinach, sun blush tomatoes, asparagus and sautéed new potatoes. (GF)

Risotto of the Day (V) (GF)

Please ask your server for today's choice.

#### Sweet Potato Giant Gnocchi

With lentil dahl, crispy onions and naan bread. (GF) (V)

### **Desserts**

#### Blondie

With a choice of any ice cream.

#### Strawberry Mess

With meringue, white chocolate and strawberry ice cream. (GF)

#### **Custard Tart**

With a blackberry compote.

#### Lime Posset

With dark chocolate and roasted rum pineapple.

#### Cheese Board

A selection of fine cheeses with Miller's toast, chutney, celery & grapes. (GF)

\*drink includes a pint of house draft beer, a 250ml house wine or a single house spirit and mixer

GF: Gluten Free. V: Vegetarian. If you suffer from an allergy, please make us aware as our menus may not list every ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. Upon request, our staff will be happy to supply further information regarding the ingredients in our food and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. All prices include VAT at the current applicable rate. All items are subject to availability and may need to be substituted due to circumstances beyond our control.