



## 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)

Crucible Burger

With smoked Applewood cheddar, **bacon jam**, **crispy Hendo's onions**, served on a toasted brioche bun with hand-cut chips and spiced coleslaw.

Risotto of the Day (V) (GF)

Please ask your server for today's choice.

Braised Belly Pork

With candied braised red cabbage, wholegrain mustard mash and tender stem broccoli. (GF)

Roasted Vegetable Tagine (V)

With giant couscous, garlic flatbread and mint yogurt.

### Desserts

Dark Chocolate Torte

With ground almonds, peanut butter ice cream and fresh blackberries.

Peach Melba

With White chocolate mousse, freeze dried raspberries, caramelised peach and white chocolate. (GF)

Seasonal Mess

with meringue, homemade lemon curd, glazed figs, poached pears. (VE) (GF)

Cheese Board

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

Treacle Tart

With black treacle, backed apple pieces and clotted cream.

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