

# MENU

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## STARTERS

<b>BANG BANG SATAY CHICKEN TENDERS</b>	<b>£9.50</b>
gem lettuce, fresh sliced chilli & coriander (VO)	
<b>WAGYU KOFTAS</b>	<b>£9.00</b>
gem lettuce, fresh chimichurri (VEO)	
<b>OX CHEEK &amp; PECORINO ARANCINI</b>	<b>£9.00</b>
marinara sauce	
<b>CRAYFISH &amp; PRAWN COCKTAIL</b>	<b>£11.00</b>
Genepi marie rose, whipped avocado, gem lettuce, granary bread	
<b>HONEY DUCK &amp; SLICED CHORIZO</b>	<b>£10.00</b>
chive lettuce	
<b>MOROCCAN COUS COUS BURRITOS</b>	<b>£8.50</b>
marinara, mozzarella cheese (V)(VEO)	
<b>BREAD &amp; OLIVES</b>	<b>£7.50</b>
balsamic oil & whipped butter (V)	
<b>KING SCALLOPS</b>	<b>£13.50</b>
apple & celeriac purée with roasted celeriac emulsion (VO)	
<b>KING PRAWNS</b>	<b>£11.50</b>
sweet chilli & garlic butter sauce, sourdough wedge	

## MAINS

<b>CRAVEN HEIFER PIE</b>	<b>£16.00</b>
slow braised beef, hand cut chips, homemade gravy, mushy or garden peas	
<b>KOREAN BURGER</b>	<b>£17.00</b>
7oz wagyu burger, chinese salt & pepper ox cheek, prawn crackers & kimchi, sourdough bun, salt & pepper fries	
<b>CONFIT LAMB SHOULDER</b>	<b>£17.00</b>
salsa verde mash, buttered asparagus & red wine jus	
<b>MALAYSIAN LAKSA</b>	<b>£15.00</b>
whole wheat noodles, chopped vegetables, fresh sliced chilli & coriander (VE)	
<b>ADD STEAK £3 ADD SCALLOPS £4</b>	
<b>ADD SALT &amp; PEPPER DUCK LEG £4</b>	
<b>PICANHA 8OZ RUMP</b>	<b>£19.00</b>
served as chef recommends, medium rare, truffle new potatoes, salted tender stem broccoli, chimichurri	
<b>LEMON HALIBUT</b>	<b>£18.50</b>
dauphinoise potatoes, curried carrot, dill emulsion	
<b>CHICKEN &amp; PROSCIUTTO BALLOTINE</b>	<b>£17.00</b>
alfredo mafaldine pasta, salted tender stem broccoli	
<b>SUNDRIED TOMATO RISOTTO</b>	<b>£15.00</b>
mozzarella, courgette, aubergine & asparagus	
<b>ADD STEAK £3 ADD PROSCIUTTO CHICKEN £3 ADD SCALLOPS £4</b>	

## SIZZLERS

All sizzlers are served on a cast iron skillet

### **CHOOSE YOUR MAIN**

<b>SALT &amp; PEPPER CONFIT DUCK LEG</b>	<b>£16.00</b>
<b>48HR MARINATED TIKKA LAMB</b>	<b>£17.00</b>
<b>PEPPERED CHICKEN</b>	<b>£16.00</b>
<b>TEMPURA VEGETABLES</b>	<b>£15.00</b>

### **CHOOSE 2 SIDES**

Salt & pepper fries • Homemade pilau rice • Salt & pepper rice • Poppadom  
Naan bread • Prawn crackers • salt & chilli onions & peppers • noodles

### **CHOOSE 1 SAUCE**

Jalfrezi • soy, ginger & honey • peppercorn • sweet & sour



THE  
CRAVEN  
HEIFER

## TAPAS

1 Dish **£7** • 2 Dishes **£13** • 3 Dishes **£18** • 5 Dishes **£29** • 7 Dishes **£40**

**SALT & PEPPER CHICKEN BALLS & SWEET & SOUR SAUCE**

**CHINESE OX CHEEK BALLS, KIMCHI MAYO**

**SLICED WAGYU KOFTA & CHIMICHURRI (VEO)**

**BANG BANG CHICKEN**

**FISH GOUJONS & TARTAR SAUCE**

**PECORINO FRIES**

**LAMB BON BONS & SALSA VERDE**

**PRAWN COCKTAIL**

**OX CHEEK & PECORINO ARANCINI**

**CHIMICHURRI NEW POTATOES (VE)**

**HONEY DUCK CHORIZO**

**CHIMICHURRI STEAK STRIPS**

**GARLIC BUTTER FRIES (V)**

**TEMPURA VEGETABLES (VE)**

**CHINESE SALT & PEPPER FRIES (V)**

**TEMPURA KING PRAWNS**

**COUS COUS BURRITO (VE)**

## CHILDREN'S MENU

**ALL £8.00**

**BEEF BURGER & FRIES**

**STEAK PIE & FRIES**

**PASTA MARINARA**

**FISH GOUJON & FRIES**

**SAUSAGE & MASH**

**STEAK STRIPS & FRIES**

**CHICKEN GOUJONS & FRIES**

**PASTA ALFREDO**

## DESSERTS

**TRIO OF CHOCOLATE BROWNIE** **£8.00**

chocolate fudge sauce, white chocolate & raspberry ice cream

**CARAMEL CHEESECAKE** **£7.50**

Lotus Biscoff base, bourbon vanilla ice cream

**STEAMED GINGER PUDDING** **£7.00**

vegan custard (VE)

**CHOCOLATE FONDUE** **£8.00**

milk, white or dark chocolate fondue, sliced fresh fruit & crepes

**TRIO OF SORBET** **£7.50**

topped with fruit coulis (VE)

**VANILLA & RHUBARB CRÈME BRULEE** **£7.50**

raspberry sorrel sorbet

**EXOTIC ETON MESS** **£7.50**

mango & passionfruit whipped cream, fresh fruit  
& crushed meringue

VO - vegetarian option available, VE - vegan, VEO - vegan option available,  
GF - gluten free, GFO - gluten free option, N - nuts

Please inform our staff of any food allergies or intolerances when ordering.  
We handle all allergens including nuts, nut oils/derivatives and gluten in our  
kitchen and cannot guarantee a 100% allergen-free meal. A discretionary 10% service charge  
will be applied to all tables, 100% of which goes directly to our hard-working team.



THE  
CRAVEN  
HEIFER