



*The*  
CRAVEN  
HEIFER

MAIN MENU

2 COURSES 26 / 3 COURSES 34  
STARTER, MAIN, DESSERT OR COCKTAIL  
(OUR COURSE DEAL INCLUDES DAILY SPECIALS)

# STARTERS

ALL STARTERS 11

**Seasonal Soup (VEO)**, sourdough, whipped butter.

**Moules Marinara**, parmesan, sourdough.

**Venison Bao**, pulled venison, bourguignon sauce, pickled celeriac.

**Crispy Deep Fried Mozzarella (VO)**, marinara sauce.

**Belly Pork Bites**, sweet and sour sauce, pickled veg.

**Tandoori Chicken**, mint and coriander yoghurt.

**Crispy Cauliflower (VEO)**, sweet and sour sauce, pickled veg.

**Tomato Garlic Bread (VEO)**, stonebaked, topped with truffle oil.

**Carbonara Eggs**, poached eggs, ham hock terrine, carbonara hollandaise.

## Tapas

Carbonara Eggs

Tandoori Chicken Bao

Sweet and Sour Belly Pork

Moules Marinara

Battered Fish Goujons

Hunter's Gnocchi

Braciole Ragù Fries

Shish Kebab, Mint Yogurt 

Heifer Pie, Rich House Gravy

*Vegetarian*

Sea Salted Fries

Tomato Garlic Bread

Peshwari Naan, Pickle Tray

Butter Masala Cauliflower

Sweet and Sour Fried Rice

Deep Fried Mozzarella and Marinara

ONE DISH 9 / THREE DISHES 24 / FIVE DISHES 39 / SEVEN DISHES 50

# PIZZA STORTA

250G PIZZA DOUGH BALL / HAND STRETCHED & STONEBAKED

**The Bourguignon**, bourguignon base, venison, mozzarella and gruyère.

**The Braciole**, braciole ragù base, mozzarella and pecorino.

**The Carbonara**, carbonara hollandaise base, ham hock, mozzarella.

**The Marg (VO)**, tomato base, mozzarella, fresh basil.

**The Butter Masala (VO)**, shish kebab and tandoori chicken OR crispy cauliflower, butter masala base, topped with mozzarella.

**The Pecorino**, pecorino cheese base, ground mince, mozzarella.

ALL SERVED WITH SEA SALTED FRIES  
ALL 15

## MAINS

ALL MAINS 19

**The Heifer Pie**, Hetton braised steak, shortcrust pastry, hand-cut, beef dripping chips, garden or mushy peas and rich house gravy.

**Tandoori Chicken or Crispy Cauliflower (VO)**, butter masala sauce, rice, Peshwari Naan. *Fancy a pickle tray with your curry? + 1.5*

**Salt and Pepper Burrito (VEO)**, salt and pepper belly pork OR Gyoza (VEO) Burrito, fried rice, sweet and sour fries.

**Confit Cottage Pie**, beef short rib, carrots, gruyère mash, bourguignon sauce.

**Venison Haunch**, celeriac bubble and squeak, creamy hunters sauce.

**Braciole Pasta (VO)**, pappardelle pasta with lamb and beef ragù and grated pecorino OR tomato and mascarpone with crispy mozzarella. (VO)

**Salmon Fillet**, frutti di mare rosso gnocchi, parmesan, chives.

**The HDK (VO)** 🍖 lamb shish kebab OR crispy cauliflower (VO) mezzaluna bread, chilli hot sauce, mint and coriander yoghurt, tandoori fries.

**Pecorino Burger**, two 28-Day Aged British beef burgers, brioche bun, salad, served in a sizzling pecorino skillet with truffle fries.

2 COURSES 26 / 3 COURSES 34

PLEASE ALSO CHECK OUR DAILY SPECIALS!

# SIDES

Hand Cut Chips 5  
Sea Salted Fries 5  
Pecorino Fries 6.5  
Garlic Pizza Bread 8  
Peshwari Naan 2  
Pickle Dressed Salad 4  
Seasonal Vegetables 5

# KIDS

Beef Burger, Fries and Salad  
Battered Fish, Fries and Peas  
Steak Pie, Fries and Peas  
Sausage, Fries and Peas  
Tomato Pasta, Garlic Bread (V)  
Margarita Pizza (V)

*Includes a scoop of ice cream!*  
*All 14*

# DESSERT

2 COURSES 28 / 3 COURSES 34

**Tiramisu brûlée**, Frangelico ladyfingers, coffee mascarpone, brûlée top.

**Brookie**, served with peanut butter ice cream.

**Biscoff Tart (VEO)**, topped with toasted marshmallows (optional).

**White Strawberry and Yuzu Gin** and Fever-Tree cheesecake.

**Mango and Peach Crumble (VEO)**

**Banoffee Pudding (VE)**, salted caramel sauce.

ALL DESSERTS/COCKTAILS 9

ADD A  
SCOOP  
TO YOUR  
DESSERT  
+1



## ICE CREAM

1 SCOOP - 2.5 / 2 SCOOPS - 4.5 / 3 SCOOPS - 6

Clotted Cream, Salted Caramel (VE), Peanut Butter,  
Strawberry, Chocolate, Banoffee or Blackcurrant Sorbet (VE).



TOO FULL FOR DESSERT?  
PLEASE ASK FOR OUR COCKTAILS - INCLUDED IN  
OUR COURSE DEAL!

## \* OUR ALLERGEN INFORMATION \*

Please inform our staff regarding food allergies or intolerances upon ordering, our front-of-house and kitchen team are happy to provide allergy guidelines to support you making menu choices however, we can't tell you what's suitable for you to eat/drink, this is your choice, risk & responsibility.

Our food is prepared in areas where cross-contamination is likely to occur. We can never guarantee a dish is completely free from any allergens or specific ingredients. If you're concerned about the food you wish to order, please ask for further information on our cooking methods and policies.

PLEASE NOTE: AN OPTIONAL 10% SERVICE CHARGE IS APPLIED TO ALL BILLS, 100% OF WHICH GOES TO OUR HARDWORKING TEAM.

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ALL DESSERTS 9

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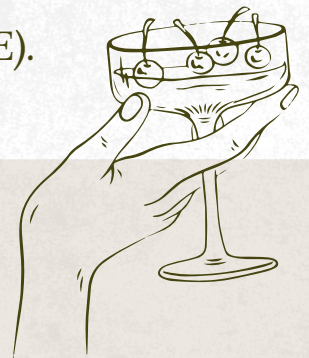
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SCOOP  
TO YOUR  
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+1

## TOO FULL FOR DESSERT?

TRY ONE OF OUR COCKTAILS -  
INCLUDED IN OUR COURSE DEAL!

ALL 10



**Pistachio White Russian**, Aber Falls pistachio, vodka, Tia Maria, Double Cream.

**Sticky Toffee Espresso**, sticky toffee liqueur, espresso, Kahlúa

*Classic espresso martini, decaf or no coffee option also available!*

**Rhubarb, Rose Spritz**, Aber Falls gin, rose Monin, Franklin and Sons lemonade.

**Black Cherry Paloma**, cherry liqueur, Omleca tequila, fresh lime, soda.

**Strawberry Colada**, S&C liqueur, Black Cow strawberry vodka, coconut cream.

**Passionfruit Martini**, Passoa, passionfruit liqueur, pineapple juice,  
vanilla Monin, lime.

*All cocktails use O'Donnell Moonshine liqueur and vodka.*

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