



NEW FOR THE CROOKED HOUSE THIS WINTER

The winter season is probably our favourite food season, some great hearty food to warm your cockles, we all tend to eat a bit richer and game season is in full fruition. We have put this menu together and hope it brings a greater variety and some exceptional dishes.

Please note the menu and some dishes may be amended due to produce availability and we will always feature a 'Special Chef dish each day which will be based on showcasing the great produce our suppliers have.

Our Lunch menu offers great sandwiches and an exceptional value. Ask our staff for a butchers at our lunch menu while you wait for your food?

Start your evening with

Crooked House Cocktail

Prosecco charged with apple and pomegranate

£6.25 pp

Thursday 10th November 2011

Happy Anniversary to Louise and Paul

Today's Special

Starter

Black Pudding Fritters with a homemade apple sauce

£4.95

Accompanied by a bloody Mary cocktail £6.95

Mains

Whole roasted partridge served with roasted vegetables, braised homegrown red cabbage, bubble and squeak hash and pomegranate jus

£14.95

Accompanied by Pasquier AC Chateauf-neuf-du-pape £4.30

As well as our daily specials and excellently priced lunch table d' hote menu we also offer various offers each day for our customers to take advantage of;

Mondays - Pie Night four homemade special pies with a buy one get one half price promotion

Tuesdays – Fish and Chip Night Fish and chips only £7.50

Wednesdays – Steak Night 2 rumps and a bottle of house red for £30

Thursdays – 5 course set menu a chef menu available for just £20.00

Amuse Starter Mains Dessert Tea / coffee and petite fours





Fridays – Fish Night, 4 fish specials created for this night with fresh fish supplied that morning!

Saturdays – Table du jour menu available to all







An exceptional dining experience lead by executive head chef Jason and brought to you by all of us hear at The Crooked House

Sundays – Roasts available – slow roast shoulder of pork, 8 hr braised shin of beef, Staffordshire Turkey

Appetisers (ideal for 2 sharing)

 Marinated olives – marinated olives, with fresh bread, olive oil and balsamic vinegar	£3.75
 Fresh baked bread and a homemade butter infused with homegrown herbs	£3.25
 ½ pint of scratching served with an apple sauce	£2.80
 Crooked house game root vegetable crisps	£2.75

Starters







 Homemade Soup of the day served with warm baked bread	£4.50
 Black pudding and bacon salad topped with a fresh poached Crooked house free range egg and semi dried tomatoes	£5.50
 Land and Sea - Pan seared Scottish scallops and sweet chilli infused chicken wing shanks, served with tarragon salsa	£7.50
 Crispy Pig Head to Toe – crispy crumb coated pigs head croquettes, served with a ‘Crooked’ Picallili and ‘amazing’ trotter Scratching	£4.95
 Asian Spice infused Mackerel – served crispy pickled cockle popcorn, tikka corn flakes Mango chutney	£4.95
 Twisted grey pays – this traditional black country dish has received a Crooked twist with this trio traditional grey pays and bacon, ‘Chicken Kebob’ with spiced chicken and mint grey pays and steak and ale grey pays served with fresh bread.	£5.15

Mains

This Winter we have taken a good look at our menus and have kept all your favourites (with a few tweaks) and added ours which we hope will become yours. Our menus have a divided look in the hope that we have a good variety for all of you. We have our Crooked House menu where we are showcasing great food in our own Crooked style and we also have our Pub Classics menu featuring good favourites treated with as much care as all our other food and still featuring fresh produce.

Where possible we source all ingredients locally (with the exception of fish as our brook only has sticklebacks) which means you receive the best, freshest ingredients possible at a price we aim to make affordable for everyone. As all food is cooked and prepared to order food will inevitably take longer for which we make no apologies as we hope the food is worth the wait – Please note that during busy periods our kitchen does not get any bigger so a more patient wait may be required.

Crooked House MAIN MENU

 Roasted Duck Breast -	£14.95
Roasted Gressingham Duck Breast, served with duck fat crooked chips, crushed minted peas and soft boiled Crooked Duck egg with an a l’orange twist	
 Celebration of locally sourced pork –	£15.95
Fillet of pork with a homegrown sage sausage stuffing, confit belly pork, roasted homegrown vegetables, traditional cider jus and a black pudding and roasted apple tower	
 Shin of Beef	£14.95
8 hr braised shin of beef, served with horseradish mash, roasted vegetables, crisp kale braised onions	
 Locally shot Game 4 ways	£13.95
Served with a game hot pot, crispy ginger and fennel seed fritters, braised home grown red cabbage and pomegranate reduction	
 Chicken Light and Dark	£11.25
Sauteed chicken breast served with a wild mushroom, winter vegetable, confit leg and seasonal vegetable consome	
 Sea bass papillote	£14.95
Fresh sea bass fillets on a bed of vegetables with lemon and coriander all delicately steamed in its own parcel capturing all the flavours served with our sack of spuds.	

PUB CLASSICS

True to the pubs heritage we have also incorporated some pub classics that receive the same care and attention the rest of our menu receives.

10oz Rump Steak **£13.75**

A minimum of 21 day aged our steaks are sourced locally from Bates' Family butchers who we have used for over 3 years. Bates' choose there meats by the beast and perform the butchery themselves priding themselves on quality. We treat them simply seasoning and charrilling to your requirements (please advise our team if you prefer pan fried) with a choice of:

- ❖ Our classic steakhouse chips, beer battered onion rings, grilled tomato and sautéed mushrooms
- ❖ Or Crooked Chips, homegrown salad and roasted vine tomatoes

A choice of sauces: **£3.00 each** **Creamy peppercorn sauce** | **red wine and mushroom sauce** | **creamy stilton sauce**
Or add some **scallops for a luxurious surf and turf** **£6.00**

Our famous steak, ale and stilton pie **£9.75**

Freshly made on site pie made with local beef, Wolverhampton brewed ale and topped with puff pastry, served with chips and peas. The stilton is optional if you are not a fan of the stinky stuff.

Award winning Faggots **£8.95**

Two traditional butchers guild award winning faggots served with proper gravy, peas and a choice of mashed potato or chips.

Fish and Chips **£8.95**

Responsibly sourced fish coated in beer batter, served with handcut 'Crooked' Chips, peas and homemade tartare sauce

Authentic Italian lasagne **£9.50**

This authentic Italian recipe lasagne made with layers of beef and pork Bolognese, white sauce and pasta is served with handcut 'Crooked Chips' and seasonal salad

Vegetarian Options

Lightly spiced bean and lentil risotto **£9.25**

Creamy Arborio rice risotto with beans and lentils finished with fresh parmesan cheese and topped with a poached 'Crooked' egg and crispy greens

Chargrilled Vegetable Lasagne **£9.65**

Layers of chargrilled vegetables, rich tomato ragu, pasta and white sauce. Served with handcut 'Crooked chips' and seasonal salad.

SIDES

Homemade handcut (skin on) 'Crooked Chips'	£2.75	Buttered new potatoes	£2.75
Steakhouse Chips	£2.40	Mashed Potato	£2.75
Cheesy topped Steakhouse Chips	£2.75	Seasonal Vegetables	£2.75
Sack of Spuds	£3.50	Buttered Greens	£2.50
Beer Battered Onion Rings	£2.75	Seasonal Salad	£2.75
Homemade garlic bread	£2.25	Cheesy Garlic Bread	£2.50
Steak Sauces	£3.00	Peppercorn Stilton Mushroom and red wine	
Proper Gravy	£2.25	Roasted new potatoes	£3.00

Our Food and our suppliers

There are several reasons why we use local food and reduce 'food miles'. Food miles is a term used by many and simple means the miles that food travels from field to fork. The reasons to reduce this are many but main reasons are the longer food takes to reach your plate the more it diminishes and loses flavour, texture and freshness. We use local suppliers and this is the second major reason – support your local economy and people that have a real passion for food. Staffordshire and the Black Country have an abundance of these people and a glut of great food whether it be our local allotment grower or a family of butchers that have served the local community throughout generations.

It is not just our support that they need but you and your local community to ensure that these people are still around for future generations supplying us with great healthy fresh produce.

Here we let you know who we use and there food miles but these are amongst many you can support.

	Our Suppliers	Food Miles
Vegetables and Salad	From our own allotment, local grower Stan Greenaway and Davy fresh fruit and vegetables in Wolverhampton	0-6 miles
Meats	Bates' Butchers in Wolverhampton who sources all of our meats within a 20 mile radius using Bridgnorth Market and local farmers	20 miles
Fish	Unfortunately we are quite some distance from Grimsby harbour however we use M and j seafood 10 miles away who delivery fresh fish daily.	154 miles
Potatoes	Homegrown on our allotment or Bulwardine Farm located just outside Bobbington.	9 miles
Eggs	Our own little cluckers (and quackers)	0 miles
Game	Local shoots and Birmingham Market (early in the morning!!)	12 miles
	Local bakery delivered daily and baked here at the Crooked House	2 miles