

Starters

Marinated Olives **£3.15**

A generous helping of marinated olives served with fresh baked bread, olive oil and balsamic vinegar – a perfect appetiser for any meal

Homemade Soup **£4.50**

Homemade soup made from fresh ingredients served with crusty fresh bread and finished with croutons and a herb oil.

Scottish Smoked Salmon **£5.15**

Slices of smoked salmon with buttered spinach and a mustard dill sauce, topped with a poached 'Crooked' Duck egg (laid on site here at The Crooked House)

Sautéed Mushrooms **£4.50**

served with French toast (eggy bread) with your choice of finish:

Fiery Garlic Butter Peppercorn Sauce Creamy Stilton Sauce

Twisted Grey Pays and Bacon **£4.75**

A twist on this traditional Black Country dish (which is a bally filler). A twisted trio of Grey Pays consisting of traditional Grey Pays and Bacon, Minted Chicken Kebab Grey Pays and Steak and Ale Grey Pays. Served with crusty fresh bread. Absolutely Bostin!!!

Poached Pork Cheek **£4.00**

Tender poached pork cheek, served with grain mustard mash, leek crisps and a rich balsamic jus

Hot Bacon, Black Pudding & Fresh Crooked Poached Egg Salad **£5.15**

A stack of grilled bacon and black pudding topped with a sumptuous soft poached egg (laid on site here at the Crooked House) on a bed of homegrown salad.

Spring Vegetable and home grown herb Risotto **£4.75**

A creamy Arborio rice risotto finished with a selection of seasonal vegetables and fresh herbs, finished with fresh parmesan cheese.

Thai Fish Cakes **£4.75**

Fresh made on site Thai infused fishcakes served with a coriander mayonnaise, homemade sweet chilli ketchup and cucumber and mint salsa

Goats Cheese and chutney Tart **£4.50**

A freshly baked tart filled with homemade red onion and port chutney topped with caramelised goat's cheese, served with a pear and walnut salad

**Dow forget to luk at the Chef's 'From Market
Specials' at the front of the menu!**

Main Meals

- Breast of Staffordshire Chicken** £8.95
A whole breast of Staffordshire chicken filled with a chicken and mushroom mousse, served on a homemade smoked bacon and potato croquette and buttered curly kale, with a rich mushroom sauce and topped with a Parma ham crisp
- Baked 10oz Fillet of Salmon** £11.95
With an orange and fennel salad, crushed new potatoes with a homegrown herbs and citrus butter
- Breast of Gressingham Duck** £15.95
Breast of Gressingham duck served with crushed minted pea's, new potatoes cooked in duck fat, sautéed mushrooms and baby onions and a rich red wine and plum sauce
- Twice cooked slow roast belly pork** £11.95
The method in the double cooked slow roast allows you to enjoy the succulent moist belly pork meat and the crunchy crackling served on a black pudding and spring onion mash with a vegetable and white bean cassoulet
- Authentic Homemade Lasagne** £8.95
This popular authentic Italian recipe lasagne made with layers of beef and pork Bolognese, white sauce and pasta is served with handmade 'Crooked' chips and side salad.
- Famous Crooked House Steak, Ale and stilton Pie** £8.95
Freshly made on site pie that is bostin. Served with chips and pays (peas).
The Stilton is optional dependant on taste (if yo dow like stinky cheese).
Dow forget to leave room for ya puddin'
- Roast rack of lamb** £15.95
Roasted rack of lamb served with a minted Sheppard's pie, buttered spring greens, glazed carrots and a rich olive jus

A Selection of Steaks cooked to your taste as clarified with your server. All served with sautéed mushrooms, grilled tomato, chips and beer battered onion rings.

Our beef is all aged for a minimum of 24 days and is locally sourced from Bridgnorth market and chosen by the beast by local family Bates' Butchers.

- 10oz Rump Steak** £10.95
- Pound of Flesh** £17.95
- A whole 16oz T Bone steak**
- British 28 day aged 8oz Sirloin Steak** £11.95

Vegetarian Dishes

- Tagliatelle Provencal** £8.75
Tagliatelle Pasta with roast red pepper and tomato sauce finished with parmesan cheese
Add chicken for a not so vegetarian option??
- Char grilled Vegetable Lasagne** £9.15
Layers of chargrilled vegetables with pasta and sauce topped with melted cheddar cheese. Served with handmade Crooked chips and side salad.
- Spinach and cream cheese roulade** £8.95
Vegetable ratatouille rolled in a spinach and mascarpone sponge roulade on a bed of infused cous cous with a red pepper and smoked paprika sauce
- Spring vegetable and home grown herb Risotto** £8.50
A creamy Arborio rice risotto finished with a selection of seasonal vegetables and fresh herbs finished with fresh parmesan cheese.