

Starters

- Marinated Olives** £2.95
A generous helping of marinated olives served with fresh baked bread, olive oil and balsamic vinegar – a perfect appetiser for any meal
- Homemade Soup** £4.00
Homemade soup made from fresh ingredients served with crusty fresh bread and finished with croutons and a herb oil.
- Marinated seafood salad** £4.75
A selection of squid, prawns, cuttlefish, mussels, octopus and cockles marinated and served with crisp lettuce and olives.
- Sweet chilli and lime Prawn Cocktail** £4.00
A large helping of prawns served with an infusion of sweet chilli and lime mayonnaise, served with home-grown herb salad and coriander buttered brown bread.
- Sautéed Mushrooms** £4.15
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!!!
- Duo of pressed game terrine** £4.00
A generous slice of both pressed wild game and Apricot Terrine and a celebration of pork and brandy terrine served with homegrown herb salad fresh baked bread and homemade pickled vegetables
- Hot Bacon, Black Pudding & Crooked Fresh Poached Egg Salad** £4.50
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.
- Roasted Winter Vegetable Risotto** £4.25
A creamy Arborio rice risotto finished with a selection of seasonal roasted vegetables and finished with fresh parmesan cheese.
- Thai Fish Cakes** £4.25
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** £3.75
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

Confit wild game and homegrown thyme risotto	£7.95
Confit strips of locally shot wild game in a creamy Arborio rice risotto finished with fresh parmesan and a herb oil.	
Baked 10oz Fillet of Salmon	£8.50
With an orange and fennel salad, crushed new potatoes with a homegrown herb and citrus butter	
Breast of Staffordshire Chicken	£8.15
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	
Twice cooked slow roast belly pork	£8.15
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 cabbage mash with a winter vegetable white bean cassoulet	
Authentic Homemade Lasagne	£7.95
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	£7.50
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'	
Award winning Faggots	£7.50
Two award winning faggots made by local family <i>Bates'</i> butchers served with chips, pays (peas) and proper homemade gravy.	
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 <i>Bates'</i> Butchers.	
10oz Rump Steak	£9.50
Pound of Flesh	£16.25
A whole 16oz T Bone steak	
British 28 day aged 8oz Sirloin Steak	£11.95
Vegetarian Dishes	
Tagliatelle Provencal	£7.75
Tagliatelle Pasta with roast red pepper and tomato sauce finished with parmesan cheese Add chicken for a not so vegetarian option??	
Chargrilled Vegetable Lasagne	£7.50
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	£7.50
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	
Roasted Winter Vegetable Risotto	£7.50
A creamy Arborio rice risotto finished with a selection of seasonal roasted vegetables and finished with fresh parmesan cheese.	



The Crooked House Dessert Menu

All Sweets £3.95

Homemade Bread and butter Pudding

With a choice of custard cream or ice cream

Why not try a shot of warm advocaat with your pudding?

A rich mans custard

Extra £1.50

Double Chocolate and hazelnut Eton Mess

Chocolate fudge cake

Due to popular demand we have had to compromise and buy in!

White chocolate and winter berry cheesecake

Served with a winter berry compote

Mulled Wine Poached Pears

Served with a whiskey butterscotch sauce and walnut brittle

Toffee caramel apple pie

With a choice of custard, cream or ice cream

Italian Zabaglione ice cream

Dusted with cocoa and hazelnuts served with a coffee crème anglais

Not got a sweet tooth? Don't miss out, why not try our

Savoury Scone with homemade chutney or feel free to have a starter – after?

Selection of Ice creams available all £2.50

Sumptuous Strawberry

Very Vanilla

Chocolate Heaven

Cointreau Orange

Toffee Fiasco

Blackberry Beauty

Honey and Stem Ginger

Diabetic Vanilla

Or finish the night off with one of our signature dishes

Teks yer back a bit

A selection of desserts from your child hood

Jobbin - winter berries with a caramel stick

Jelly and Ice cream - Perry Jelly served with an apple crumble icecream

Spotted dick and custard - Spotted dick with a custard sorbet

Rhubarb and Custard - Rhubarb Creme Brulee

£6.50

Or

'The Best Cheeseboard Around'

£6.50



The Crooked House

Please note that all food is cooked to order from quality ingredients and not brought in frozen and microwaved which ultimately means a little longer wait which we don't apologise for.

Thursday 25th February 2010

January Sale – Extended through February

Mondays Buy one 'specials' pie and get one half price
Wednesdays Buy one steak and get the cheaper one half price

Thursday Kids Eat Free before 7.30

This is based upon:

1 child eating free per adult that eats a main meal
Children's meal is obviously from the children's menu

Based on availability of tables

TODAYS SPECIALS

STARTERS

Oysters 3 Ways

Fresh oysters served 3 ways – raw (original aphrodisiac), wrapped in Parma ham and gratinated

£4.00

Marinated Salmon

Warmed Salmon slices marinated in a fine pepper edging served with spinach and topped with a rich poached duck egg served with a mustard and dill sauce

£4.15

Warm Smoked Mackerel Salad

Smoked Scottish mackerel fillets served on a fresh salad with a horseradish cream

STARTER £3.75 MAINS £7.50

MAINS

Homemade Meatballs

Simmered in a homemade ragu sauce with a nest of spaghetti and finished with parmesan cheese

£7.50

Mediterranean lamb Steak

Served with a chorizo, pimento and potato salad, marinated vegetables and a homegrown mint salad

£8.95

Luxurious Surf and Turf

16oz T-Bone served with a creamy fresh oyster sauce, sautéed potatoes and vegetables

£16.50

Chargrilled Cajun Tuna Steak

Served with stir fried vegetables, pimento potatoes and salad

£6.75



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Lunch

A La Carte and Table d' Hote Menus

Fancy something special but pushed for time at lunch?

Why not pre-order your lunch in advance.

All through January 10% off lunch bills when pre-ordered over 24 hours in advance.

LUNCH SPECIALS

STARTERS

Loaded potato skins

Crispy potato skins filled with a homemade chilli and topped with melted cheese

£3.25

½ pint of homemade scratchings

£2.50

MAINS

Fish and Chips

A large fillet of battered Haddock served with chips and peas

£7.50

Bangers and Mash

Thick award winning sausage with a rustic leek mash and proper gravy

£6.50

Sandwiches Specials

Steak Sandwich

10 oz Rump steak cooked to your requirements served on slightly toasted fresh crusty bread with balsamic fried red onion. Served with homemade 'Crooked' Chips, side salad and a homemade chilli ketchup

£8.50

Hot Club Sandwich

Whole Staffordshire Chicken Breast with cured bacon and melted mature cheddar served on slightly toasted fresh crusty bread. Served with homemade 'Crooked' chips and side salad

£7.50



The Crooked House

Seasonal Table d' hote Menu

This is in addition to our seasonal a la carte menu

Lunch	2 courses ~ £9.50	3 Course ~ £12.50
Dinner	2 courses ~ £10.50	3 courses ~ £13.50

Starters

Fresh, homemade Soup of the day
served with crusty bread

Locally sourced game terrine
with home-grown herb salad, homemade pickles and savoury cheese scone

Traditional Black Country grey pays and bacon
Served with crusty bread

Warm smoked mackerel salad
Prime smoked Scottish mackerel grilled and set on a bed of seasonal salad with a horseradish cream

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

Mains

Game Pie
Tender chunks of locally sourced game in a rich pie topped with a creamy potato topping and served with seasonal vegetables

Crooked chicken
Pan roasted breast of Staffordshire chicken on a carrot and potato gateaux, served with sautéed mushrooms and baby onions and your choice of either a rich red wine sauce or creamy white wine sauce

Spinach and cream cheese roulade
Vegetable ratatouille rolled in a spinach and mascarpone sponge roulade, served with infused cous cous and a red pepper and smoked paprika sauce

Baked fillet of Haddock
Served with a warming winter vegetable and chorizo sausage cassoulet

Desserts

A choice of any of our tantalising desserts from our menu

* an additional £2.00 for our 'Best Cheese Board Around' and our signature 'Teks Yor Back a Bit'