

THREE CRANES



Sample Menu

Apéritif/Sharpener

White Armagnac martini (cask strength) £13

Starters

Roast pumpkin soup, sage butter and croûtons £6.50

Smoked eel, Alsace bacon and beetroot £12.50

Rosette de Lyon, celeriac rémoulade £8.50

Steak tartare £10 starter, £20 main course

Mains

Grilled tuna loin, fennel, chickpeas, rocket salad £18

Confit duck, Puy lentils and mustard sauce £18

Chicken and avocado salad, light anchovy dressing £15

Cheeseburger with pommes frites £14.50

Steak and ale pie, pommes frites £15.75

Chicken and ham pie, pommes frites £15.75

Smoked haddock and prawn pie, pommes frites £16.25

Comté raviolis, herb sauce £12.50

The Grill

Rib-eye 10oz £28.50

Rump 10oz £19.50

Onglet 8oz £14.50

Barnsley chop, greens £18

Includes a choice of sauce or butter

Aïoli, bone marrow butter, Roquefort butter,
anchovy & rosemary butter, lemon thyme & chilli butter, chimichurri

Pommes frites £4

salad or kale £3.75 each

Puddings

La Fromagerie cheeses £4 a piece or £12 for 4

Chocolate brownie with vanilla ice cream £7

Ice creams £6

Apple sorbet and a shot of Calvados £8.50

*All our beef is dry aged for up to 35 days
and currently sourced from farms on the Ayrshire coast
and lamb from Warborough Farm, Oxfordshire*

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill. Please inform your waiter or waitress of any allergies or dietary requirements.