

The Croes Howell opened its doors as a restaurant, bar and grill back in 2011 and is renowned for our fresh and locally sourced produce.

Sit back, relax and enjoy our food offerings, bearing in mind that all food is cooked fresh to order and some dishes may take a little longer, speak to a member of staff if time is of the essence.

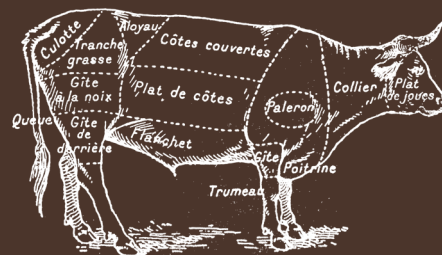
NIBBLES

- Mixed marinated olives GF V £3.50
- Homemade hummus with toasted pitta bread V £4.50
- Selection of warm breads with smoked butter V £4.50
- Selection of locally sourced cured meats £4.25
- Garlic ciabatta with or without cheese V £3.95

STARTERS

- Soup of the day V £5.25
- Pan fried duck egg, pig head pressing, pickled shallot rings and crispy onions £6.95
- Pan fried red mullet, scorched watermelon, pickled mouli, balsamic gel, golden lotus root crisps. GF £5.95
- Confit chicken wings, charred corn, sweetcorn puree, confit egg yolk, burnt spring onion tips £5.95
- Pan seared scallops, roast cauliflower, chicken skin granola, poached langoustine, langoustine Thermador. GF £8.95
- Creamy goats cheese mousse, marinated beetroot, toasted pine nuts, pea shoot salad. GF V £5.95
- Deep fried cockle popcorn, mix leaf salad, chilli vinaigrette £5.25

FROM the GRILL



- 28 day aged 8 oz fillet steak £24.95
- 28 day aged 10oz sirloin steak £19.95
- 28 day dry aged 8 oz rib eye £18.95
- 10 oz horseshoe gammon steak with pineapple and egg £14.95

All served with cherry vine tomatoes, grilled field mushroom and garlic sugar snap peas, hand cut chunky chips and battered onion rings.

SAUCES

Peppercorn / Diane / Blue cheese - All £2.95

THE CROES HOWELL

Signature burgers

BLUE CHEESE BONANZA

8oz steak burger, crispy shallots, roast field mushroom, glazed gorgonzola blue cheese. £14.95

THE BBQ BURGER

8oz steak burger with bacon and Monterey Jack cheese, fried onions, jalapenos and bbq sauce. £13.95

FRIED FINGER LICKING CHICKEN BURGER

Deep fried chicken breast topped with smoked cheese, chipotle mayonnaise, gem lettuce and sliced tomato. £13.95

FIVE BEAN BURGER

Pan fried mixed bean burger with lettuce, tomato and red onions. £10.95

All of our burger come with a toasted brioche bun with lettuce and tomato, side salad, skin on fries and battered onion rings.

Please inform your waiter if you have any allergies. Some of our courses may contain nuts. Gluten Free & Vegetarian options available speak to a member of the team.

MAIN EVENT

Pan fried lamb rump, crushed new potatoes, sticky braised lamb faggot, carrot and honey puree, spring cabbage and pea fricassee, minted lamb jus. £16.95

Meddallions of beef served pink, herb crust, garlic braised fondant potato, shallot puree, charred shallot petals, crispy shallot rings, bourbon jus, burnt spring onions. £23.95

Creamy smoked haddock and spinach risotto, buttered spinach, soft poached duck egg, wild flowers. GF £13.95

Braised beef brisket rolled with seasonal vegetables, horseradish mash, buttered tenderstem broccoli and mushroom and onion jus £15.95

Pan fried duck breast, duck leg boulanger potato, roast king oyster mushroom, wilted spring greens, crispy kale, duck juice reduction. £14.95

Baked mushroom and spinach wellington, smashed carrot and swede, buttered spring greens, garlic cream sauce. V £12.95

Teriyaki glazed salmon fillet, warm egg noodle and chilli salad, braised pack choi, sesame and hoi sin dressing. £13.95

DESSERTS

Banana and toffee panacotta, toffee sauce, caramelised banana, banana ice cream. V £5.95

Milk chocolate and strawberry mille-feuille, layers of puff pastry and milk chocolate mousse, poached strawberries, strawberry ice cream. V £5.95

Black and red currant fool, whipped Chantilly cream, fresh summer berries, Greek yoghurt, shortbread fingers. GF V £5.95

Pineapple tarte Tatin, burnt pineapple, caramel sauce and coconut ice cream V £5.95

Irish cream filled profiteroles, with chocolate sauce £5.95

Chocolate and coffee tart, chocolate shavings, milk chocolate Chantilly cream V £5.95

Baked mandarin cheesecake, poached mandarin segments, orange sorbet V £5.95

TRADITIONAL DISHES

Beer battered haddock, hand cut chunky chips, tartare sauce, pea and mint fricassee. **GF** £12.95

Honey glazed ham, fried eggs, hand cut chips, mix leaf salad **GF** £11.95

Steak and reverend James ale pie, garden peas, hand cut chips, red wine jus £12.95

Tomato and ricotta cheese tagliatelle, home made pesto, crispy basil leaves **GF V** £12.95

Pan roast chicken breast, parmentier potatoes, buttered spring cabbage and wild mushroom jus. **GF** £13.95

WELSH CHEESE PLATTER £10.95 **V**

Selection of 5 local welsh cheeses, all served with a variety of biscuits, home made chutney, apple and grape garnish.

AFTERNOON TEA FOR TWO £24.99

Enjoy our breathtaking afternoon tea with views over North Wales and the Cheshire countryside.

Why not upgrade to our SPARKLING afternoon tea for only £34.99 for 2 people

Sunday lunch

AT THE CROES HOWELL

We serve a beautiful traditional Sunday roast, from 12pm till close we advise to pre book to avoid the disappointment.

Main courses start from £10.95.



LUNCH TIME SPECIAL OFFERS

2 COURSE FOR £10.95

3 COURSE FOR £14.95

SERVED 12-6PM (MONDAY TO SATURDAY)

STARTERS

Garlic ciabatta with or without cheese

Pan fried duck egg, pig head pressing, pickled shallot rings and crispy onions

Soup of the day

Deep fried whitebait, tartare sauce, lemon wedge

Deep fried cockle popcorn, mix leaf salad, chilli vinaigrette

MAINS

Beer battered haddock, hand cut chunky chips, tartare sauce, crushed minted peas

Honey glazed ham, fried egg, hand cut chips, mix leaf salad

Tomato and ricotta cheese tagliatelle, home made pesto, crispy basil leaves

Pan roast chicken breast, parmentier potatoes, buttered spring cabbage and wild mushroom jus.

DESSERTS

Chocolate and coffee tart, chocolate shavings, milk chocolate Chantilly cream

Irish cream filled profiteroles, with chocolate sauce

Black and red currant fool, whipped Chantilly cream, fresh summer berries, Greek yoghurt, shortbread fingers

Baked mandarin cheesecake, poached mandarin segments, orange sorbet

TEAS AND COFFEES

Traditional tea £2.25

Cappuccino £2.95

Café latte £2.95

Americano £2.50

Fruit teas £2.75

Hot chocolate £3.00

Espresso £2.25

Liqueur coffees 4.95

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SNACKS AND SANDWICHES

Honey glazed ham, tomato and mustard sandwich £6.25

Mature cheddar and red onion sandwich **V** £5.95

Beef and horseradish £6.50

Prawn marie rose, gem lettuce, toasted sourdough door wedge £7.25

Classic Chicken Caesar salad wrap £5.95

Sweet chilli chicken wrap £7.25

Minute steak ciabatta, fried onions and mushrooms £8.95

Glazed welsh rarebit, bacon, tomato chutney, fried egg, crusty white bread £7.95

Croes Howell fishcake, tartare sauce, side salad £7.95

Croes Howell's Nachos served with sour cream, guacamole, jalapeño, spicy tomato salsa, topped with melted cheese £6.95

Sandwiches and wraps served with side salad and coleslaw. Sandwiches on a choice of White tiger bread/brown sour dough or white/brown sliced bread.

SALADS

Sweet chilli crispy beef salad served with fried onions and peppers and a sweet chili sauce £9.95

Classic Chicken Caesar salad, gem lettuce, crispy bacon, golden croutes, parmesan shavings and a creamy Caesar dressing. £11.95

Heirloom tomato and caramelised feta, mix leaf lettuce, marinated mango salad. **GF V** £7.95

Poached salmon, poached raspberries, pickled caperberries and strawberry salad. **GF** £10.95

Honey glazed ham with Welsh cheese and pickle onion salad. **GF** £9.95

Add a bowl of skin on fries or chunky chips for £2.00

Please visit our website for our special offers at www.croeshowell.com

