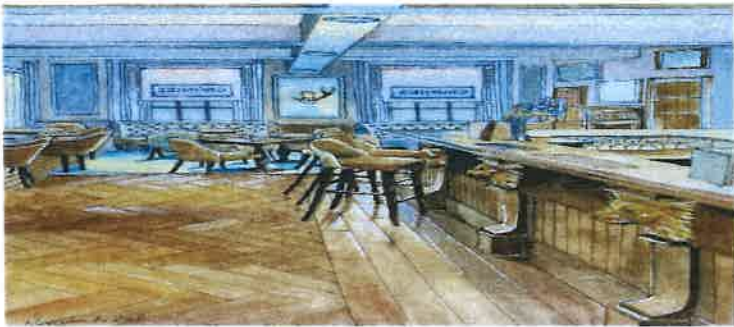




SUNDAY LUNCH MENU

2 Course £25
(Choose Main either a Starter or Dessert)
3 Course £30
(Choose Starter, Main and Dessert)

Starter
Homemade Soup of the Day (VE)
Served with Petit Pain

Cronies Haggis Bon Bons
Red Onion & Blackberry Chutney, Crispy Parsnips

Chicken Liver & Cognac Pâte
Red Onion Chutney with Crostini

Chicken Wings
Served with a Sweet Chilli Sauce

Mains
Traditional Roasts
All Roasts Served with Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy
Gluten free options available please ask server before ordering

Roast Beef
Boiled Gammon
Roast Turkey
Root Veg Wellington (V)

Desserts
Strawberry Cheesecake
Served with Strawberry Ice Cream

Cronies Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Glazed Lemon Tart
Served with Vanilla Ice Cream and Compote



Cocktails

Boulevardier £12
Woodford Reserve, Campari and Martini Rosso

Old Fashion £12
Woodford Reserve, Sugar Syrup, Angostura Bitter , Orange Bitters

Negroni £12
Gordon's Gin, Martini Rosso, Campari

Cosmopoltian £10
Smirnoff Vodka, Lime Juice, Cointreau, Cranberry Juice

Dark & Stormy £9.50
Kraken Rum, Lime Juice with Ginger Beer

French Martini £9.50
Smirnoff Vodka, Chambord, Pineapple Juice, Garnish Raspberry

Passion Fruit Martini £9.50
Smirnoff Vodka, Fever Tree Mix and Garnish of Passion Fruit

Espresso Martini £9.00
Smirnoff Vodka, Fever Tree Mix, Coffee and Garnish Coffee Bean

Margarita £9.00
Silver Olmeca Tequila, Fever Tree Mix, Salt Rim and Lime Wedge

Mojito £9.00
Barcardi Rum, Fever Tree Mix, Soda Water, Mint and Lime

FOOD ALLERGY / INTOLERANCE? Please ask before you select your food or drink. Our food & drinks are prepared where allergens are present. Ingredients change so please ask every time. Information on the 14 major allergens is available for all our products by asking a member of our team. If you require further information about the presence of unintentional allergens (may contains), please ask.

Breakfast Served 8am to 10.30am

Ask for Breakfast Menu
Walk Ins Welcome

Small Plates served 12noon till 5pm

Chicken Goujons, Chips, Salad £10
Battered Fish Goujons, Chips,
Peas & Tartare Sauce £12
Bangers & Mash with Red Onion Gravy £10
Steak Pie & Mashed Potatoes £12
Macaroni Cheese & Chips £9

Sandwiches 10.30am - 5pm

Sandwiches £7
Served on Bloomer Bread with Salad, Tortillas Chips, Coleslaw.
Add Mug Soup £3
Egg Mayonnaise & Chive
Roast Gammon & Caramelised Red Onion
Coronation Chickpea
Roast Beef, Horseradish, Mayo, Rocket
Smoked Salmon & Crème Fraiche

Classic Afternoon Tea £19.50PP

Served from 12noon until 5pm
Gluten Free option available must be ordered in advance (48 hours’ notice).
Homemade Plain & Fruit Scone with Strawberry Jam, Whipped Cream
Selection of Finger Sandwiches
Selection of Cake
Selection of Teas & Coffee.

Lunch & Dinner Served 12 – 8

Starters

Soup of the Day £5
Served with Petit Pain

Garlic Bread £5
Served on Toasted Bread with Garlic Butter & Herbs

Cronies Haggis Bon Bons £7
Red onion & Blackberry Chutney, Crispy Parsnips

Chicken Liver & Cognac Pate £7
Red Onion Chutney with Crostini

Chicken Wings £8
Served with a Sweet Chilli Sauce

Prawn Cocktail £9
Marie Rose Sauce, Lemon, Smoked Paprika & Bread

Mains

Macaroni Cheese £16
Rich cheddar Cheese Sauce, Garlic bread & Fries

Monumental Burger £18
Double Stacked Beef Patties, layered with Smoked Cheddar, Crispy Bacon & Hand-
Battered Onion Rings. Served on Toasted Bun with Relish, Chilli Jam & Fries

Cronies Fish & Chips £18
Crispy Battered Scottish Fish, Chips, Garden Peas, Tartare Sauce & Wedge of Lemon

Breaded Scampi £17
Fries, Garden Peas, Tartare Sauce, Lemon

Sticky Honey Garlic Chicken £18
Breaded Chicken Breast Pieces, Rice, Sliced Chilli & Sliced Pepper in Onion Sauce

Chicken or Cauliflower Tikka Masala Curry £16
Rice, Pickled Onions, Sliced Pepper & Onion in Sauce

Turkey and Leek Pie £18
Creamy Mashed Potatoes, Seasonal Vegetables.

Pan Roast Fillet of Salmon £20
Herb Potato Cake,
Steamed Green Vegetables, Lobster Bisque Sauce

Cronies Signature Steak Pie £18
Creamy Mashed Potatoes and Seasonal Vegetables

Beef Short Rib £19
Slow Braised, Mashed Potatoes, Braised Cabbage, Seasonal Vegetables & Gravy

Rib Eye Steak £32
Confit Tomato, Onion rings, Garlic Mushrooms, Chunky Chips

Roast of The Day £19
Ask Server for today Roast

Vegetarian Wellington £19
Roast Potatoes, Seasonal Vegetables & Gravy.

Sides £5 each
Mashed Potato
Chips
Roasted Vegetables
Mixed Salad
Garlic Bread
Bearnaise Sauce
Pepper Sauce
Onion Rings

Desserts

Cronies Sticky Toffee Pudding £7
Toffee Sauce, Vanilla Ice Cream

Spiced Apple & Red Fruit Crumble £7 ¹
Served with Honeycomb Ice Cream or Custard

Glazed Lemon Tart £7
Served with Vanilla Ice Cream and Compote

Vegan Chocolate Tort £7
Served with Compote

Bread & Butter Pudding £7
Homemade Decadence, The Scottish Way, Slice of Bread, Buttered & Scattered with
Sugar, Sultanas, Served in Custard

Raspberry Cranachan £8
Scottish Dessert, Whipped Cream, Raspberries, Oats & Shortbread

Strawberry Cheese Cake £7
Served with Strawberry Ice Cream

Dusted Salted Caramel Chocolate Tart £7
Served with Vanilla Ice Cream

Selection of Ice Cream & Sorbet
£2 Per Scoop

Cheeseboard £10
Selection of 3 Cheese, Oatcakes, Onion Chutney & Grapes

Cake & Coffee £6.50
Selection of Tray Bakes, and Muffins, Croissant served with either tea or coffee

Recommended Champagne & Wines
Champagne Baron De Villeboerg Brut NV 12% France

Fresh Pear, Apple and Citrus

GLASS 175ml £15.00 | BOTTLE £45.00

Oliver & Greg’s Prosecco Brut 12.5% ITALY

Soft Peachy Fruit and Long Lingering Finish

BOTTLE 20CL £8.50 | BOTTLE £27.50

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