

## Nibbles

**Grange bakery bread**, with dipping olive oil and balsamic £2.95

**Pot of mixed pitted olives**, (GF) £3.95

## Starters

**Freshly made soup**, served with bread to dunk (V) (GF please advise) £4.95

**Baby camembert in a crispy crumb** served with a sweet chilli sauce and micro salad (V) £5.95

**Nachos** – tortilla chips oven baked with sliced jalapeno peppers, salsa, and mozzarella cheese, with  
A side of guacamole and sour cream (V) Individual £5.25 to share £8.50

**Pot of sizzling garlic cream mushrooms**, sautéed button mushrooms with a creamy garlic sauce  
and toasted bread (V) (GF please advise) £5.25

**Chorizo and black pudding hash** – local chorizo and bury black pudding diced and cooked with new potatoes and  
topped with free range duck's egg £6.25

**Pot of mussels** – steamed in chef's white wine **chilli** and **garlic** cream sauce with bread for dipping (GF please advise)  
Individual £5.75 to share £9.50

**Sun Inn Mezze board** – toasted flat bread, mixed olives, bakery bread, guacamole, carpaccio and humus  
Individual £9.95 to share £14.50

## Mains

**Our local beer battered fish with real chips** skin off cod fillet, served with mushy peas and a homemade  
tartare sauce with a wedge of lemon Small £9.00 Large £11.50  
Wine match – Glass or bottle of Prosecco numbers 16 and 17 on drinks menu

**Homemade beef burger** – made in-house using locally sourced mince beef, mixed herbs,  
red onion, topped with cheese, served in a freshly delivered local brioche roll and served with sweet potato fries,  
and house slaw £11.25  
add on for £1.00 bacon, or chorizo, add on for 50p gherkin, onion ring, grilled mushroom  
Wine match – Why not enjoy a bottle of our Las Pampas Malbec or a glass of Aves del Sur Merlot no's 11 or 9 on our drinks menu

**Pumpkin, red onion and cranberry tagine**, served with a side of rice and a basket of sweet potato fries (V&VEGAN) £10.95

**Beef lasagne** – Tender minced beef in a Ragu sauce, layered with green pasta sheets and topped with  
a creamy béchamel sauce and served with a basket of real chips and side salad £11.25  
(Vegetarian option available – vegetables, onions, mushrooms, courgettes, aubergines, capsicum) (V)  
Wine match – Glass or bottle of Aves del Sur Merlot number 9 on our drinks menu

**12oz D-cut locally sourced gammon steak** served with free range duck's egg, baked mushroom  
real chips and a grilled tomato, and garden peas (GF) 8oz £9.00 12oz £11.50  
Wine match – Glass or bottle of Paparuda Pinot Noir from Romania number 8 on our drinks menu

**Chef's Speciality – Toad in the hole** using award winning Cumberland sausage, greens, and to finish off with an onion  
gravy £9.95  
Wine match – Why not enjoy a bottle of our Alandra Tinto from Portugal or a glass of Pleno Tinto from Spain no's 10 and 7 on our drinks  
menu

## Mains continued

**10oz Picanha Rump** (cooked to your liking) hand cut chips, grilled tomato, mushroom and garden peas (GF) **£14.95**

**Wine match – Why not enjoy a bottle of our Las Pampas Malbec or a glass of Merlot no's 11 or 9 on our drinks menu**

**Hunters Chicken** – chicken breast stuffed with cream cheese and wrapped in bacon cooked in a BBQ sauce **£12.95**

And served with creamy mash potatoes and seasonal greens

**Wine match – Why not enjoy a bottle of our Osprey's Landing Sauvignon Blanc no's 6 on our drinks menu**

**Homemade Shepherds Pie** – chef using his mum's recipe using carrots, peas mushrooms and onions topped with cheese and served with a side of pickled red cabbage **£9.95**

**Wine match – Glass or bottle of Paparuda Pinot Noir from Romania number 8 on our drinks menu**

**Steak Ale and Mushroom Suet pudding**, served with hand cut chips peas and gravy **£10.95**

**Wine match – Why not enjoy a bottle of our Las Pampas Malbec or a glass of Merlot no's 11 or 9 on our drinks menu**

## SIDES

real chips £3.00,  
onion rings £3.00,  
homemade slaw £2.00,  
mushy peas £1.50,  
jug of gravy £1.00,  
steak sauces £1.50 peppercorn/stilton/mushroom,  
garlic panini £3.00, add cheese 50p  
bowl of seasonal vegetables £3.00,  
Side salad £2.50  
pot of rice £2.00,

For those with a sweet tooth the **pudding menu** is on your table in the menu holder with our coffee and teas on the reverse, Our **DRINKS** list containing all wines and a selection of our drinks, cocktails, tea's and coffees in the menu holder on your table **GIN** lovers you have your own menu

Weekly changing specials board also available.

We don't serve fast food we serve good food as fast as we can.

**Children's** menu available on request

**Food allergies, intolerances and special dietary requirements**

All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Some of our fish dishes may contain small bones

Our homemade sauces and soups are gluten free we will always do our utmost to meet your requirements and adapt a dish to meet dietary requirements, gluten free bread is available on request. Real chips are also cooked in a gluten free fryer

**See Blackboard near bar for our weekly food offerings or ask a team member for further details**

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INSTAGRAM - @thesuninn\_crok

Don't forget to download our APP for offers and information

[WWW.SUNINNCROOK.COM](http://WWW.SUNINNCROOK.COM) Telephone 01539 821351

WINTER MENU served daily lunch and evening, please note no food served on Mondays except the 2 weeks over the festive period.