

Crompton's at



Specials Menu

Starters

Chefs soup of the day 'v'

Served with home baked crusty bread

Garlic Mushrooms 'v'

Creamy garlic mushrooms served on a toasted pain rustic bread roll

Black Pudding Tartlet

Locally sourced Bury black pudding with smoked bacon lardons in light pastry casing, topped with a soft poached egg & garnished with our own brown sauce

Prawn Cocktail

Fresh succulent prawns tossed through baby gem lettuce & concasse tomato, dressed in our homemade Marie rose sauce, dusted with paprika

~ All weights stated are approximate uncooked. ~ Some dishes may contain traces of nuts. ~ Menu subject to change due to produce availability ~ We endeavour to remove all noticeable bones from our filleted fish dishes however some small bones may still be present and we would advise that you check this prior to eating and when giving to small children

Main course

Stuffed Chicken

English chicken breast stuffed with creamy goats cheese & fresh wilted spinach, served with a cream sauce

Hake

Delicately cooked fillet of hake with crushed potatoes & capers, served with a homemade hollandaise sauce.

8oz Ribeye

Served with sliced beef tomato and sautéed wild mushrooms

Peppers & Pasta ìv

Thyme roasted peppers tossed through a rich tomato Provencal served with fresh penne pasta.

2 course dinner £11.50

3 course dinner £13.50

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