

Midweek Specials

Crompton's at



To Start

Soup of the day 'v'

Homemade soup of the day served with crusty bread & butter portion

Crompton's garlic mushrooms 'v'

A selection of wild mushrooms sautéed in garlic butter & white wine finished with fresh double cream.

Chicken liver pate

Served with toasted brioche & home made red onion marmalade.

Tomato, Mozzarella & Parma Ham Salad

Oven roasted beef tomato, stuffed with mozzarella cheese & Parma ham, finished with fresh rocket & balsamic syrup.

2 courses £12.50

For Main

Beef Burgundy

Tender beef marinated in red wine, slowly cooked with bacon lardons in a rich gravy, served with a crispy rosti & sautéed mushrooms

Beetroot Crumble 'v'

Fresh baby beetroot with honey & thyme infused carrots, accompanied with a horseradish crème fraiche, finished with homemade savoury crumble & mixed leaf salad.

Crompton's cod

An open style lasagne with flakes of poached cod & asparagus tips folded through a rich homemade veloute & served with a parmesan crisp & honey glazed carrots.

Chicken & red pepper Pappardelle

Succulent chicken breast served on a bed of fresh pappardelle pasta bound with a char grilled red pepper & a pistachio veloute

3 courses £15.50