



# THE CRANETAP



BAR & KITCHEN

## STARTERS

<b>Nachos</b> 	£12.00
Guacamole, sour cream, salsa picante, cheese, pickled chillies <b>Add</b> fried chicken strips £4.00	
<b>Fried Halloumi</b> 	£8.50
Yogurt & rocoto pepper dip	
<b>Burrata</b> 	£10.50
Heirloom tomatoes, basil pesto	
<b>Korean Fried Chicken</b>	£11.00
Gochujang sauce, coriander, baby gem, spring onions,	
<b>Salmon Rillettes</b>	£9.50
Served on sourdough toast with cucumber pickles, pickled red onions, dill	
<b>Avocado &amp; Roast Portobello Mushroom</b>  	£9.00
Served on sourdough toast with pickled red onions & pomegranate seeds	

## CRANE SPECIALS

<b>Chicken Schnitzel</b>	£17.00
Green beans & gem leaves, Caesar dressing	
<b>Prawn Linguine</b>	£14.50
Garlic & chilli	
<b>Fish &amp; Chips</b>	£18.00
Beer batter, mushy peas, tartare sauce	
<b>Twickenham Club Sandwich</b>	£16.50
Chicken, maple bacon, avocado, tomato	
<b>Crane Salad</b>  	£13.50
Grilled corn, edamame, cherry tomatoes, avocado, cucumber, fried aubergine Aji Amarillo cream dressing	

**Add Ons:** Fried Chicken Strips £4.00 | Grilled Halloumi  £4.00 | Salmon Rillettes £4.00 | Maple Bacon £2.50 | Fried Egg  £2.50

## ESSENTIAL SAUCES

**Sauces:** Firecracker Chimichurri   £2.50  
Béarnaise  £3.00 | Chimichurri   £2.50

## GRILLED OVER CHARCOAL









<b>Grilled Salmon</b>	£19.50
Raw courgette and rocket salad, preserved lemon yogurt sauce	
<b>Half Chicken / Whole Chicken</b>	£20.00 / £38.00
Served with chips and chicken jus dripping	
<b>Grilled Halloumi Burger</b> 	£18.00
Pickled red onions & cucumber, smoked chipotle sauce	
<b>Double Cheeseburger</b>	£18.00
Our legendary homemade beef patty, fried onions, lettuce, tomatoes, mayonnaise, ketchup	
<b>Steak Sandwich</b>	£16.50
Grilled rump cap, caramelized onions, Monterey Jack cheese, Parisienne sauce & fries	
<b>Korean Aubergine</b>  	£13.50
Served with gochujang glaze and a cucumber, mint & coriander salad	

## SUSTAINABLE STEAKS

*All served with a choice of chips or grilled broccoli*

<b>Ribeye</b> 225g / 300g	£28.00 / £35.00
<b>Sirloin</b> 225g / 300g	£25.00 / £30.00
<b>Rump Cap</b> 225g / 300g	£19.00 / £25.00
<b>Tomahawk - to share</b> 800g	£95.00

## SIDES

<b>Chips With Thyme Salt</b>  	£4.50
<b>Add</b> parmesan and truffle mayo  £1.50	
<b>Heritage Tomato Salad</b>  	£5.50
Pickled red onion, fresh herbs, extra virgin olive oil	
<b>Mini Caesar Salad</b>	£5.00
Bacon lardons, parmesan cheese	
<b>Creamed Potatoes</b> 	£4.50
<b>Grilled Broccoli</b>  	£4.50
Red chilli and olive oil	

Available Sundays 12-5pm

### SUNDAY ROAST

Choose from roast beef, pork or chicken served with crispy roast potatoes, seasonal vegetables and lashings of gravy

### NEVER-ENDING ROAST

Enjoy three joints of perfectly roasted meats with bottomless seasonal vegetables, Yorkshire puddings and crispy roast potatoes

£24.00

£34.00

 Vegetarian

 Vegan



### ALLERGEN INFORMATION

Scan the QR code to find out about allergen details

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

## SPARKLING WINE

### Via Vai Prosecco

Veneto, Italy | £6.00 □ £36.00

### Mirabeau, La Folie

Côtes de Provence, France | £55.00

### Roebuck Estate Classic Cuvée, 2016

Sussex, England | £11.00 □ £65.00

### Jacquart Blanc de Blancs, 2015

Champagne, France | £80.00

### Laurent-Perrier Cuvée Rosé

Champagne, France | £99.00

## WHITE WINE

### QL Vinho Verde, Quinta de Lixa, 2023

Portugal | £7.50 □ £11.00 □ £30.00

### Petit Picpoul de Pinet, Earl Petit Roubie, 2022

Languedoc-Roussillon, France | £11.25 □ £15.00 □ £45.00

### Pinot Grigio, Via Nova, 2021

Veneto, Italy | £7.00 □ £9.00 □ £28.00

### Potel-Aviron, Chardonnay, 2021

Languedoc, France | £11.25 □ £15.00 □ £45.00

### Molino a Vento, Fiano, Tenute Ordestiadi, 2022

Sicily, Italy | £38.00

### Chablis, Maison roche de Bellene, 2022

Burgundy, France | £65.00

### Thornbury Sauvignon Blanc

Marlborough, New Zealand | £9.00 □ £13.00 □ £24.00\*

### Abarino, Martin Codax, 2022

Rias Baixas, Spain, | £55.00

### Petit Chenin Blanc, Ken Forrester, 2022

Western Cape, South Africa | £10.00 □ £14.00 □ £40.00

### Sancerre Blanc, Petit Broux, 2021

Loire, France | £67.00

### Macon Blanc, Pascal Clement

Burgundy, France | £9.50 □ £14.50 □ £27.00\*

## ROSÉ WINE

### Anciens Temps Rosé, Vin de France, 2021

Languedoc, France | £6.75 □ £8.75 □ £26.00

### Côtes De Provence Rosé Azure Mirabeau

Provence, France | £13.50 □ £18.00 □ £54.00

## RED WINE

### Sangiovese Igt Rubicone, Rometta, 2020

Emilia Romagna, Italy | £7.50 □ £11.00 □ £30.00

### La Galinière Merlot IGP Cité de Carcassonne, Château du Donjon, 2019

Languedoc, France | £8.00 □ £11.00 □ £32.00

### Côtes du Rhône Villages Laudun Rouge, Luna, Maison Sinnae, 2019

Rhone, France | £36.00

### Bricotondo, Barbera, Fontanafredda, 2022

Piemonte, Italy | £11.25 □ £15.00 □ £45.00

### Petit, Cabernet Sauvignon, Ken Forrester, 2022

Stellenbosch, South Africa | £12.00 □ £15.50 □ £48.00

### Fleurie, Pascal Clement, NV

Beaujolais, France | £9.75 □ £14.00 □ £29.00\*

### Bohemian Syrah, Welbedacht Wine Estate, 2016

Wellington, South Africa | £57.00

### Vina Patricia Malbec, 2015

Mendoza, Argentina | £62.50

### What About Me? Malbec, Alpasion, 2018

Mendoza, Argentina | £37.50

### Valpolicella Ripasso DOC, Bertani, 2020

Veneto, Italy | £62.50

### Zuccardi Malbec, Familia Zuccardi, NV

Mendoza, Argentina | £9.00 □ £13.00 □ £27.00\*

### Rioja Crianza, Ramon Bilbao, 2018

Rioja, Spain | £35.00

### Joshua GMS, Teusner, 2019


Barossa Valley, Australia | £62.00

### Bourgogne Pinot Noir, Maillard Père et Fils, 2021

Burgundy, France | £70.00

### Moulin D'issan, Bordeaux Superieur, Chatea D'issan, 2019

Bordeaux, France | £65.00

 Wines by tap, 175ml, 250ml and \*carafe serving at 500ml

Glass sizes are priced at 175ml and 250ml, all bottles of wine are 750ml