

Crooked Billet - Sunday Menu

- Saturday 7th November 2026 -

STARTERS

Roasted white onion and cider soup thyme cream, warm seeded roll (v, ngcia) *502 kcal* 7.95

Crispy halloumi, pomegranate, orange and mint salad, Greek yogurt, hot honey (v, ngci) *563 kcal* 9.95

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (ngci) *336 kcal* 10.25

King prawn cocktail, buttered seeded bread (ngcia) *612 kcal* 11.95

Beetroot and thyme arancini, pickled apple puree, crumbed vegan feta (vg, ngci) *436 kcal* 8.95

NIBBLES AND SHARERS

Gordal olives (vg, ngci) *139 kcal* 4.95

Crispy squid, sweet chilli *425 kcal* 8.25

KFP Kentucky fried pheasant (ngci) *437 kcal* 7.34

Padron peppers, sea salt (vg, ngci) *131 kcal* 5.95

Buffalo chicken wings, blue cheese dip (ngci) *687 kcal* 7.95

Red pepper and tomato hummus, puccia (vg) *444 kcal* 5.95

Halloumi fries, jalapeño mayonnaise (v, ngci) *615 kcal* 7.95

King prawns, garlic butter, puccia bread *349 kcal* 8.75

Sharing Antipasto - chorizo Iberico, salami, serrano, Camembert, olives, hummus, puccia bread *1190 kcal* 18.95

SUNDAY ROASTS

Roast beef (served pink), with Yorkshire pudding (ngcia) *1097 kcal* 21.95

Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce *1129 kcal* 16.52

1/2 Roast chicken, sage and apple stuffing, sausage wrapped in bacon, (ngci) *1341 kcal* 22.95

Mixed roast beef (served pink), porchetta, (slow roasted belly) all the trimmings *1330 kcal* 20.82

Mushroom, celeriac and ale pie, red wine redcurrant gravy, roast potatoes, sautéed greens (vg, ngci) *1015 kcal* 16.95

Cauliflower cheese (ngci) *406 kcal* 6.45 - Pigs in blankets (ngci) *519 kcal* 8.45 -

Duck fat roast potatoes (ngci) *232 kcal* 1.71

MAINS

Beer battered fish and chips, mushy peas, tartare sauce (ngci) *1278 kcal* 18.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries *1292 kcal* 17.95

Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (ngci) *602 kcal* 15.45

Harissa lamb kofta, honey yoghurt, harissa mayonnaise, puccia bread *1090 kcal* 18.95

Coq au vin pie, green vegetables, buttered mash, red wine gravy (ngci) *1162 kcal* 18.95

Basil pesto and spinach gnocchi, sun blush tomatoes, roasted butternut squash, pine nuts (vg) *806 kcal* 15.95

Crispy beef salad, sweet chilli sauce, lotus root crisps (ngci) *740 kcal* 18.95

Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) *483 kcal* 14.95

Blackened sweet potato salad, wild rice, avocado, sweetcorn, lime and kidney bean salsa (vg) *736 kcal* 16.95

Salad Toppings - King Prawns (ngci) *232 kcal* 5.45 - Fried halloumi (v, ngci) *470 kcal* 5.45 -

Milanese chicken *409 kcal* 5.00 -

SIDES

Chunky chips (vg, ngci) *535 kcal* 4.95 / Puccia Bread, garlic butter (v) *1071 kcal* 6.25 / Mini Caesar salad *373 kcal* 5.75 / Onion rings (ngci) *289 kcal* 5.45 / Truffle parmesan fries (ngci) *450 kcal* 6.95 / Lebanese Fries (vg) *566 kcal* 6.45

WOOD FIRE PIZZA

Our dough is made in- house and proofed for 48 hours. Each pizza is cooked in our wood- fire oven, creating a perfectly charred crust and finished with extra virgin olive oil.

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) *932 kcal* 12.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies *1292 kcal* 14.95

Pollo bianco Pizza - roast chicken, mozzarella, crispy pancetta, confit garlic, caramelised red onion *1427 kcal* 14.95

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket *1034 kcal* 14.95

Three cheese Pizza - Gorgonzola, fior di latte, parmesan, basil oil and rocket *1196 kcal* 13.95

Buffalo chicken pizza, blush tomato, franks hot sauce and ranch dressing *1352 kcal* 15.95

Nduja mayonnaise (ngci) *245 kcal* 1.50 - Hot honey (v, ngci) *123 kcal* 1.50 - Black garlic aioli (v, ngci) *254 kcal* 1.50 - Jalapeño mayonnaise (v, ngci) *139 kcal* 1.50

BRUNCH & SANDWICHES UNTIL 5PM

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *963 kcal* 15.45

Pesto chicken and proscuttio ham ciabatta, vine tomato *577 kcal* 13.95

Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) *419 kcal* 11.95

DESSERTS AND CHEESE

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) *662 kcal* 7.75

Clementine, Cointreau and gingerbread trifle (vg, ngci) *382 kcal* 8.75

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, ngci) *483 kcal* 9.25

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) *802 kcal* 8.45

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, ngci) *375 kcal* 9.25

Affogato, espresso, salted caramel ice cream, cinnamon churros (v) *309 kcal* 8.45

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) *695 kcal* 11.95

Cheshire Farm Ice Cream - Choose from the following flavours 2.75 per scoop (v, gf)
Vanilla (v, ngci) *125 kcal* / Chocolate (v, ngci) *127 kcal* / Marmalade (v) *128 kcal* / Strawberry (v, ngci) *124 kcal* / Honeycomb (v, ngci) *137 kcal* / Salted Caramel (v, ngci) *133 kcal* / Clotted Cream (v, ngci) *148 kcal* / Raspberry Ripple (v, ngci) *128 kcal* / Raspberry Sorbet (vg, ngci) *68 kcal* / Bramley Apple Sorbet (vg, ngci) *65 kcal* / Cherry Sorbet (vg, ngci) *83 kcal*

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Sticky toffee pudding, vanilla ice cream (v, ngci) *390 kcal* 9.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, ngci) *575 kcal* 9.45

Mini waffle, honeycomb ice cream (v) *634 kcal* 9.25

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, ngci - non gluten containing ingredients, ngcia - non gluten containing ingredients adaptable, just ask.