

RUMP

AND

WADE



BREAKFAST

MONDAY - FRIDAY 6.30 - 10AM
7.30 - 10.30AM SATURDAY
SUNDAY & BANK HOLIDAYS

All you can eat breakfast buffet

11

BRUNCH

MONDAY TO SATURDAY 10AM-3PM
SUNDAY 10AM-12PM

English breakfast 12.5

Cumberland sausage, smoked back bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast

Vegetarian breakfast 12.5

Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom & white or brown bloomer toast **V**

Add extras to your breakfast:

Avocado, beans, black pudding, egg, hash brown, mushroom, tomato 1

Bacon, sausage 1.5

Halloumi 2

Vegan breakfast 11.5

Vegan sausage, baked beans, grilled tomato, mushroom, hash brown, white or brown bloomer toast **VE**

ON TOAST SELECTION (sourdough or gluten free seeded bread)

Butter & selection of Tiptree jams **V** 4.5

Two eggs your way **V** 7

Sliced avocado, two poached eggs **V** 8.5

Bacon, scrambled eggs 8.5

Smoked salmon, scrambled eggs 10.5

LIGHTER OPTIONS

Vegan coconut yoghurt, berry compote, granola **VVE** 7

4oz steak, two fried eggs, fries 12

Halloumi, mushroom, spinach & potato hash, poached egg **V** 9

Buttermilk pancakes, bacon & maple syrup or spiced winter berries & Chantilly cream 8.5

Breakfast bap, bacon or sausage and fried egg, brioche bap 6.5

10am to 12pm – Breakfast bap with a hot drink £8

TEA AND CAKE

Cake of the day **V** 3.5

Toasted Teacake **V** 2.5

Coffee and Cake 5.5

A slice of our cake of the day or a toasted teacake with a hot drink of your choice (excludes alcohol) **V**

Cream Tea 8

Homemade fruit and plain scones, clotted cream, raspberry jam and a hot drink of your choice (excludes alcohol) **V**





WHY NOT JOIN US FOR AN ELEGANT AFTERNOON TEA EXPERIENCE?

AVAILABLE MONDAY-SUNDAY 12PM TO 5.30PM

FIXED PRICE MENU

MONDAY TO FRIDAY 12PM TO 6PM

2 COURSES

21

3 COURSES

27

EXCLUDES SEABASS, GRILL ITEMS AND CHEESE

Fizz Friday

BEL CANTO PROSECCO BOTTLE (750ML)

20

ALL DAY FRIDAY



NIBBLES

Spicy sweetcorn fritters, curried mango mayonnaise v	4.5
Smoked chilli hummus, grilled pitta bread vve	4.5
Marinated mixed olives vve	4.5
Crispy coated pork bites, spiced apple purée	6
Mac n cheese croquettes, tomato salsa v	6

SHARING

Burrata sharer, marinated tomatoes, shallots, grilled focaccia, olives, pickles, basil & pine nut pesto, sweet roast shallots v	23.5
Farmers Board, house terrine, Parma ham, Milano salami, honey & mustard sausages, grilled focaccia, pickles, chutney	23.5

SANDWICHES

MONDAY – FRIDAY 12-5PM

All served with chips and coleslaw
Add mug of soup 1.5

Garlic & herb grilled chicken, warm flat bread, shredded iceberg lettuce, curried mango mayonnaise	10
Chargrilled steak sandwich, caramelised onion, Dijonnaise, watercress, stone baked ciabatta	15.5
Mediterranean vegetable ciabatta, rocket salad, basil & cashew pesto v	7
Add Halloumi v	2.5
Tuna & red onion crunch sourdough toastie, melted Cheddar cheese	8

STARTERS

Soup of the day, warm bread v	6.5
Selection of breads, balsamic vinegar, olive oil vve	5.5
Add olives	1.5
Maldon sea salt & black pepper squid, sweet chilli jam, rocket	8
Mushroom parfait, toasted sourdough, caramelised onion chutney vve	8
 Beef carpaccio, mushroom & black pepper powder, pickled mushrooms, shaved Parmesan, truffle balsamic reduction	10
 Thai style salmon fishcake, chilli & ginger jam, pickled Asian slaw, fresh lime	8.5
 Homemade wild mushroom & sage ravioli, sun dried tomato sauce vve	8





SALADS

Smoked chicken Caesar salad, 9.5 starter / 16.5 main
baby gem lettuce, garlic croutons, bacon lardons, anchovies,
soft boiled egg, Caesar dressing, Parmesan crisp

Crispy pork, pancetta & black pudding 10.5 starter / 18 main
winter salad, roast apple, chicory, shredded carrot, honey mustard
dressing



Caramelised goat's cheese, 8.5 starter / 13.5 main
candied beetroot salad, toasted walnut dressing **v**

MAINS

Garlic & herb half roast chicken, Parmesan crushed new 19.5
potatoes, mixed greens, chicken gravy

Slow braised shin of beef, pancetta & rosemary pie, 17
creamed potatoes, sauté cabbage & onions, gravy

Beer battered haddock, fries, minted peas, tartare sauce, 15.5
lemon wedge, crispy capers

Pan fried seabass, braised baby gem lettuce hearts, pancetta 22.5
& petit pois fricassee, herb roast new potatoes

Vegan noodle bowl, mushrooms, shredded carrots, 13
edamame beans, lime, chili, coriander, fragrant coconut broth **vve**



Veal Milanese, confit parmentier potatoes, wilted greens, 19.5
caper butter



Roast butternut squash & courgette balti, fragrant cumin rice, 15
warm flatbread **vve**



Salmon & prawns poached in saffron cream sauce, 17.5
buttered new potatoes, grilled garlic ciabatta



Slow cooked blade of beef, creamed potatoes, tender stem 17.5
broccoli, glazed Chantenay carrots, sweet onion jus

BURGERS

(all served in toasted bun with baby gem lettuce, tomato, gherkin,
fries & coleslaw)

Crispy fried buttermilk chicken burger, curried mango 15
mayonnaise



6oz chargrilled beef burger, Monterey Jack cheese, 16.5
chorizo relish, smoked streaky bacon, burger sauce
50p from every beef burger sold in our 100th year will be
donated to our chosen charity

Vegan Moving Mountains burger, vegan cheese, onion jam, 14
no butter brioche bun **vve**





GRILL

28oz Tomahawk sharing steak, grilled tomato & mushroom, fries, seasonal greens, peppercorn sauce, garlic butter Cooked on the bone, the tomahawk steak is an incredibly tender steak with a buttery, rich flavour	70
8oz Irish 40-day aged ribeye, fries, grilled mushroom & tomato Signature Clonard grass fed Irish ribeye of beef is heavily marbled, rich in flavour Add peppercorn sauce or garlic & herb butter	35 2
8oz sirloin steak, fries, grilled mushroom & tomato Top sirloin steak is lightly marbled, juicy, and described as moderately tender, with a medium strength beef flavour Add peppercorn sauce or garlic & herb butter	25 2
8oz Bavette, fries, grilled mushroom & tomato Also known as skirt steak or flank steak, a favourite cut of meat lovers. Juicy and slightly marbled Add peppercorn sauce or garlic & herb butter	17.5 2
10oz Honey glazed pork loin chop, fries, grilled mushroom & tomato Add peppercorn sauce or garlic & herb butter	21 2

SCROCCHIARELLA

Our range of hand-made Scrocchiarella flat breads
(from the Italian “Scrocchiare” used to describe something crispy)

Italian salami, Italian tomato sauce, mozzarella	15.5
Goats cheese, beetroot, walnut, rocket, Italian tomato sauce, mozzarella v	13.5
Sundried tomato, Italian tomato sauce, basil, mozzarella v	13
Parma ham, Italian tomato sauce, rocket salad, balsamic reduction, mozzarella, Parmesan	18

SIDES

Fries vve	4.5
Side salad, shredded lettuce, tomato, olives, house dressing v	4.5
Mac n’ cheese, bacon crumb	6
Beer battered onion rings v	4.5
Minted crushed peas vve	4.5
Seasonal greens v	4.5





SUNDAY ROASTS



SUNDAY LUNCH

All meat roasts are served with glazed parsnips and carrots, buttered savoy cabbage, garlic and rosemary roasted potatoes, homemade Yorkshire pudding and gravy.

Topside of beef	18.5
Loin of pork with crackling	18.5
Half roast chicken	18.5
Butternut squash lentil & almond wellington glazed parsnips and carrots, savoy cabbage, garlic and rosemary roasted potatoes, gravy VVE	16

SUNDAY SIDES

Cauliflower cheese V	6
Roast potatoes VVE	4.5
Yorkshire puddings V	1



DESSERTS

Cinnamon spiced apple, pear & sultana crumble, toasted oats & almonds, custard or vanilla ice-cream 	7.5
Chocolate fudge brownie, chocolate sauce, salted caramel ice cream 	8
Sticky toffee pudding, salted caramel sauce & vanilla ice cream 	7.5
Spiced winter berry cranachan, layered with cream, fruit compote, toasted oats & nuts 	7.5
 Chocolate chip cookie dough, chocolate sauce, salted caramel ice cream 	7.5
 Roast plum & winterberry tart, raspberry sorbet, berry coulis 	7.5
 Coconut & lime arancini, spiced rum glazed pineapple, coconut & mango coulis  	7.5
Selection of British cheeses, onion chutney, grapes, crackers 	12.5

ICE CREAMS & SORBETS

Selection of Marshfield ice creams and sorbets Multi award winning ice creams from Wiltshire	2 PER SCOOP
Ice Cream: Vanilla, strawberry and clotted cream, chocolate, salted caramel, mint chocolate 	
Sorbet: Raspberry, mango, lemon  	

DESSERT WINE

	75ml glass	500ml Btl
Royal Tokaji Late Harvest Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. 	4.5	29
	75ml glass	375ml Btl
Elysium Black Muscat Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings. Or try it poured over ice cream for the ultimate after-dinner treat! 	7.5	37





ENJOY A HOT DRINK AND A SMALLER DESSERT FOR 7

MINI DESSERTS

Choose any hot drink (excludes alcohol) and one of the following desserts

Chocolate fudge brownie ✓

Spiced winted berry cranachan ✓

Special – ask your server for today's option

DON'T FANCY A DESSERT?

TRY OUR DELICIOUS ESPRESSO MARTINI 9.95

DELICIOUS DESSERT WINES AVAILABLE BY THE GLASS
OR BOTTLE – SEE OUR WINE LIST!

HOT DRINKS

Americano	2.6
Espresso	2.4
Double Espresso	2.6
Cappuccino	3.1
Latte	3.1
Mocha	3.1
Macchiato	2.6
Flat White	3.1
Hot Chocolate	3.1
Liqueur Coffee / Boozy Hot Chocolate	6.9
(Jamesons, Tia Maria, Baileys, Martell, Cointreau, Pineapple and Pink Grapefruit Rum, Coconut and Lychee Rum, Twin Fin Golden Spiced)	
Hope & Glory Loose Leaf Tea	
English Breakfast, Earl Grey, Jamine Pearls, Rooibos, Peppermint, Assam	2.7
Darjeeling, Chacquoing Green, Relax Tea, Masala Chai, Red Velvet Fruits, Chamomile	3





KIDS MENU

2 COURSES 7 / 3 COURSES 9

STARTERS

ALL 3.5

Squid with lemon mayo

Melon and berries **VVE**

Carrot sticks and hummus **VVE**

MAINS

ALL 6

Cumberland sausage, mashed potato, peas, gravy

Fish fingers, chips, **peas**

Pasta with tomato sauce, **salad** **V**

Cheese and tomato pizza **V**

DESSERTS

ALL 3.5

2 scoops Marshfield ice cream **V**

Fruit salad with sorbet **V**

Chocolate brownie, **vanilla ice cream** **V**

MAINS FOR THE BIGGER KIDS

Fried chicken, **fries**, **peas** 7.5

Moving mountains burger, burger bun, lettuce, tomato, 11
pickled red onions, **tomato salsa**, **fries** **VVE**

Beer battered haddock, sea salt chips, minted peas, 9.5
tartare sauce, **crispy capers** (also available without batter)

4oz sirloin, **fries**, **grilled tomato**, **mushroom** 13.5
Add **peppercorn sauce** or **garlic & herb butter** 2

Steak burger, **Monterey Jack cheese**, **toasted burger bun**, 13
lettuce, **tomato**, **fries**, **coleslaw**

Vegan noodle bowl, **mushrooms**, **shredded carrots**, 8
edamame beans, **lime**, **chili**, **coriander**, **fragrant coconut broth** **VVE**

KIDS BRUNCH ALL 4

MONDAY – SATURDAY 10-3PM
SUNDAY 10 – 12PM

Egg and soldiers **V**

Egg (how you like) on toast **V**

Beans on toast **V**

Mini bacon bap

Fruit salad **VVE**

Cereal and toast **V**

Mini breakfast (**sausage**, **hash brown** & **beans**)





BOTTOMLESS BRUNCH

FRIDAY & SATURDAY
11AM - 4PM

Enjoy 2 courses from our bottomless menu below with unlimited prosecco (125ml), San Miguel (pint), Inch's cider (pint), Buck's Fizz or non-alcoholic Savyll's cocktails

37.5 per person

TO START

Selection of breads, balsamic vinegar, olive oil

THEN CHOOSE FROM

SCROCCHIARELLA

Italian salami, Italian tomato sauce, mozzarella

Sundried tomato, Italian tomato sauce, basil, mozzarella **v**

BURGERS

(all served in a toasted bun with baby gem lettuce, tomato, gherkin, fries & coleslaw)

Crispy fried buttermilk chicken burger, curried mango mayonnaise

6oz chargrilled beef burger, Monterey Jack cheese, chorizo relish, smoked streaky bacon, burger sauce

Vegan moving mountains burger, vegan cheese, onion jam, no butter brioche bun **vve**

BRUNCH

English breakfast

Cumberland sausage, smoked back bacon, egg your way, baked beans, grilled tomato, mushroom, hash brown, black pudding, white or brown bloomer toast

Vegetarian breakfast

Grilled halloumi, avocado, egg your way, baked beans, grilled tomato, mushroom & white or brown bloomer toast **v**

Vegan breakfast

Vegan sausage, baked beans, grilled tomato, mushroom, hash brown, white or brown bloomer toast **ve**

Sliced avocado & two poached eggs on sourdough toast **v**

Bacon & scrambled eggs on sourdough toast

Halloumi, mushroom, spinach & potato hash, poached egg **v**

Buttermilk pancakes, bacon & maple syrup or spiced winter berries & Chantilly cream

T&C's: Bottomless brunch is available for a 2 hour table sitting which starts at the time of your booking. Bottomless options available for the 2 hour duration and will be provided when your drink is finished. Price is per person and cannot be shared. Drinking to excess will not be permitted and guests are encouraged to drink responsibly at all times. The Rump & Wade team reserve the right to refuse service to any participant at any time without notice.

Don't forget we have private rooms available for large brunch, lunch and dinner bookings!

V Vegetarian **VE** Vegan **GF** Suitable for a gluten free diet **DF** Dairy Free

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Gluten and Dairy free menus available please ask. Allergenic ingredients are used in our kitchen, please ask or see our website for more details.

A discretionary service charge of 10% will be added to all bills where service has been given. Service charge and tips all go to the team.

The Perfect Wedding Venue



Celebrate your wedding in style at
Hotel Cromwell!

Our amazing team will help you to create
an unforgettable and magical day.

You've found the perfect person, and now
you've found the perfect venue!

Contact us to find out about our
wedding packages

T: 01438 775859

E: events@cromwellstevenage.co.uk



HOTEL
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