



THE CRESCENT INN
— ILKLEY —

FOOD MENU

SANDWICHES

Available on white, brown or gluten-free bread.

Served with a large cup of our Soup of the Day for an additional £2.50.

CHIP BUTTY (V)	2.95
FISH + CHIP BUTTY WITH TARTARE SAUCE	5.50
LISHMAN'S HAM + ENGLISH MUSTARD	4.50
Served with salad and crisps	
PULLED BEEF + HORSERADISH	6.50
Served with salad and crisps	

NIBBLES + SHARERS

OLIVES (GF) (V)	2.95
Mixed marinated Provençal olives	
RUSTIC GARLIC BREAD (V)	3.75
Whole roasted garlic bulb with artisan bread, olive oil and balsamic vinegar	
SOUP OF THE DAY (GF) (V)	4.95
See your server or a blackboard for today's flavour	
CRESCENT PÂTÉ	5.95
Home-made chicken liver parfait with sourdough toast and red onion confiture	
CRISPY SQUID (GF)	6.25
Served with garlic mayo	
CHORIZO (GF)	3.95
Mini chorizos roasted in honey	
CHILLI BEEF NACHOS (GF)	small 4.95/large 8.50
Served with guacamole, jalapeños and sour cream	
BONELESS BUFFALO WINGS	small 6.50/large 10.95
Tender chicken thighs fried in buttermilk and coated in a spicy buffalo sauce. Served with celery sticks and blue cheese dip.	
CHIPS + SAUCE	3.25
Chunky chips with either home-made curry sauce or chilli jam	
CRESCENT SHARER F&W	9.95
Honey-glazed chorizo, marinated olives, Camembert, red pepper and anchovy tapenade, sun-blushed tomatoes, hummus and Crescent Pâté. Served with crusty bread and butter.	
FISH COMBO F&W	8.95
Crispy whitebait, fish goujons and squid rings served with tartare sauce	

FED & WATERED

Choose any **F&W** main course and a drink* for **£9.95**

Served weekdays from 12–3pm and Sunday to Thursday evenings

Excluding bank holiday Mondays.

*175ml glass of house red, white or rosé, pint of Mary Jane, Stowford Press cider, Beck's Vier or any soft drink.

FROM THE GRILL

Served with a choice of skinny fries or chunky chips and dressed leaves.

7oz SCOTTISH FLANK STEAK (GF) F&W	9.95
With a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce	
HUNTERS CHICKEN F&W	9.50
Marinated chicken in thyme and garlic, topped with bacon and cheese and smothered in a sticky barbecue sauce	
7oz GAMMON STEAK (GF) F&W	8.95
Served with spicy pineapple salsa and a fried egg	

CRESCENT BURGERS

Our burgers are made from 100% prime pasture-fed Scottish beef and served in a toasted brioche bun with skinny fries or chunky chips.

CRESCENT BURGER F&W	8.95
A beef burger with cheese, pickles, relish, lettuce, tomato and mayo	
MEXICAN BURGER	9.95
A beef burger with chilli con carne, guacamole, cheese, jalapeños, lettuce and tomatoes	
CLASSIC CHICKEN BURGER	8.95
Marinated grilled chicken burger with cheese, plum tomatoes and baby gem lettuce	
VEGGIE BURGER (V) F&W	8.95
Roasted red pepper, field mushrooms, baby spinach and cheese	

ADDITIONS

Add bacon and/or home-made beer-battered onion rings 1.00 each

SIDES 2.95

Side salad / Seasonal vegetables / Skinny fries
Chunky chips / Beer-battered onion rings

FIZZ FRIDAYS

Share a bottle of sparkling Veuve Devienne between friends for just **£11.95**

Friday 5–7pm

T&Cs apply.

MAINS

All mains are served with bloomer bread and butter.

TRADITIONAL FISH + CHIPS F&W	9.95
Served with chunky chips, real ale batter, tartare sauce and mushy peas	
HOME-MADE PIE OF THE DAY F&W	9.95
Served with seasonal vegetables, chunky chips and gravy	
LISHMAN'S SAUSAGES + MASH F&W	9.50
Trio of Lishman's sausages served with coarse-grain mustard mash and gravy	
TODAY'S HOME-MADE INDIAN CURRY F&W	9.50
Served with pilau rice, a poppadum, a chapati, lime pickle and mango chutney	
LISHMAN'S PLOUGHMAN'S	9.95
Carved ham, pork pie, blue cheese, hard cheese, pickled onions, gherkins, red onion marmalade, spicy tomato jam and salad	
FISH CAKE (GF) F&W	9.50
Fish cake, sautéed spinach, soft poached egg and dijon buerre blanc served with skinny fries or chunky chips	
WHITBY SCAMPI F&W	8.95
Served with chunky chips and tartare sauce	
ONION TART (V) F&W	10.95
Warm tartlet of caramelised onions and Le Saint Mont des Alpes cheese with roasted garlic aioli, served with a choice of seasonal vegetables and potatoes, skinny fries or chunky chips	
STUFFED PEPPERS (V) F&W	9.95
Roasted red peppers filled with spinach and ricotta, garlic mushrooms and toasted hazelnuts served with a choice of seasonal vegetables and potatoes, skinny fries or chunky chips	
SUPER SALAD (GF) (V) F&W	9.95
Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing. Served with a choice of skinny fries, chunky chips or seasonal vegetables. Add marinated halloumi (GF) (V) or grilled chicken (GF)	

FREE HOUSE AND BEDROOMS

Brook Street, Ilkley, West Yorkshire, LS29 8DG
Telephone: 01943 811 250 | Fax: 01943 811 251
manager@thecrescentinn.co.uk

KEEP IN TOUCH

www.thecrescentinn.co.uk

@TheCrescentInn

(V) Vegetarian **(GF)** Gluten Free – Please ensure that you clearly advise your server that you require the gluten free option.

We have a separate children's menu and we are also happy to charge 50% less for smaller portions of selected dishes on our menu. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.



CAMPAIGN FOR REAL ALE



THE CRESCENT INN
— ILKLEY —

WINE LIST

WHITE WINES

HOUSE WINES – FLORAL, ZESTY AND FRUITY



Bin 70	CUVÉE 94, COLOMBARD, FRANCE, 2016 12.5%	17.95	6.50	4.50
	Hints of green apples with beautifully balanced acidity and a long fresh finish			
Bin 71	TREBBIANO ROMETTA, IGT RUBICONE, ITALY, 2016 11%	16.95	6.25	4.25
	Fresh and delicate with notes of white fruits and flowers, with a good balance between scents and taste			
Bin 72	ESCALE CHARDONNAY, IGP PAYS D'OC, FRANCE, 2016 13%	20.95	7.50	5.50
	Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish			

CRISP, FRESH AND SAPPY



Bin 73	PINOT GRIGIO DELLE VENEZIE IGT, SARTORI, ITALY, 2016 12%	20.95	7.50	5.50
	A powerfully aromatic wine with aromas of wildflowers and tropical fruits			
Bin 74	PICPOUL/SAUVIGNON BLANC, DOMAINE DE BELLE MARE, IGP PAYS DE L'HÉRAULT, FRANCE, 2015 12.5%	21.95	7.95	5.75
	Fresh grapefruit, lemon and floral scents			
Bin 75	SAUVIGNON BLANC, FROST POCKET, SOUTH ISLAND, NEW ZEALAND, 2017 12.5%	26.00	9.25	6.75
	Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours			
Bin 76	SANCERRE, DOMAINE FRANCK MILLET, LOIRE VALLEY, 2015 12.5%	33.50	11.95	8.25
	Aromatic herbs and a pleasing minerality			

ROSÉ WINES



Bin 80	CUVÉE 94, CINSAULT, IGP PAYS D'OC, FRANCE, 2016 12.5%	18.50	6.95	4.95
	With an attractive pale pink colour, this is a light, dry un-oaked and refreshing rosé from the Languedoc			
Bin 81	CÔTES DE PROVENCE, AOC, LA VIDAUBANAISE, FRANCE, 2016 12.5%	24.95	8.95	6.50
	A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit. The palate is dry with a clean, fresh finish.			

RED WINES



HOUSE WINES – FRUITY AND SOFT CENTRED SMOOTHIES

Bin 90	CUVÉE 94, CARIGNAN/GRENACHE, FRANCE, 2016 12%	17.95	6.50	4.50
	Rich with ripe fruit character and a hint of peppery spice			
Bin 91	SANGIOVESE ROMETTA, IGT RUBICONE, ITALY, 2017 12%	16.95	6.25	4.25
	Floral with fruity notes of berry, blackcurrant and hints of spice with a velvety dry finish			

SMOOTH AND TEXTURED



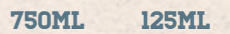
Bin 92	CABERNET SAUVIGNON/MERLOT, LES GRANGES DE FELINES, IGP PAYS D'OC, 2016 14%	20.95	7.50	5.50
	Ripe, smooth and juicy			
Bin 93	CORBIÈRES, SYRAH/CARIGNAN, CHÂTEAU DU VIEUX PARC L'HÉRITAGE, AOC, 2015 13.5%	21.95	7.95	5.75
	Mid-purple in colour, fruity and subtle notes of garrigue herbs – a staff favourite			

HEARTY, AROMATIC AND TOOTHsome



Bin 94	MERLOT, LOS TORTILITOS, CENTRAL VALLEY, CHILE, 2017 12.5%	19.95	7.25	4.95
	Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit			
Bin 95	CÔTES DU VENTOUX, LES BOUDALLES, DOMAINE BRUSSET, RHÔNE, AOC, 2016 12.5%	22.95	8.50	5.95
	A well balanced, fruity wine with smooth tannins			
Bin 96	SHIRAZ, CABLE CROSSING, SOUTH EASTERN AUSTRALIA, 2017 14%	22.95	8.50	5.95
	A touch of spice, dark berry juice and a really clean and lovely finish			

CHAMPAGNES + SPARKLING WINES



Bin 100	VEUVE DEVIENNE, VIN MOUSSEUX NV, 11.5%	23.50	4.50
	A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc		
Bin 101	VEUVE DEVIENNE, VIN MOUSSEUX ROSÉ SEC NV, 11.5%	24.50	4.75
	Like its sister wine above but blended with a little Pinot Noir		
Bin 102	CHAMPAGNE BRUT BARON DE MARCK NV, 12.5%	35.95	6.75
	A pure, soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.		
Bin 104	TAITTINGER, NV BRUT RÉSERVE, CHAMPAGNE, FRANCE, 12.5%	52.95	8.95
	Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend		