



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, extra virgin 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	5.75
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast	
CRISPY WHITEBAIT	6.50
Served with aioli	
CHORIZO (GF)	3.75
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, brie, 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 selected main course and a drink* for **£9.95**

Served weekdays from 12–3pm

Excluding bank holiday Mondays.

Choose from any of the dishes highlighted **F&W**

*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 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.

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 **£10.95**

Friday 5–7pm

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 Hollandaise sauce served with skinny fries or chunky chips	
WHITBY SCAMPI F&W	8.95
Served with chunky chips and tartare sauce	
RAVIOLI (V) F&W	9.50
Ricotta and basil ravioli with roasted garlic butter and shavings of Le Saint Mont des Alpes cheese	
GOATS' CHEESE TART (V) F&W	9.50
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with chive butter sauce served with skinny fries or chunky chips	
MOROCCAN TAGINE (V) F&W	9.95
Roasted root vegetables, chickpeas and apricot tagine with green harissa in a mint yogurt dressing and served with cous cous tabbouleh	
SUPER SALAD (GF) (V) F&W	9.95
Quinoa, broccoli, beetroot, cauliflower cous cous, watercress, parsley and pomegranate topped with smoked seeds, spiced chickpeas and served with mint yogurt dressing.	
Choose from: Marinated halloumi (V) or Grilled chicken (GF)	

FREE HOUSE AND BEDROOMS

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KEEP IN TOUCH

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(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 most 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



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WINE LIST

WHITE WINES



HOUSE WINES – FLORAL, ZESTY AND FRUITY

	BOTTLE	250ML	175ML
Bin 70 CUVÉE 94, COLOMBARD, COMTÉ TOLOSAN, FRANCE, 2016 11.5%	16.95	6.25	4.25
Hints of green apples with beautifully balanced acidity and a long fresh finish			
Bin 71 SAUVIGNON BLANC, PRIMERA LUZ, CHILE, 2015 12.5%	17.95	6.75	4.75
Pale straw yellow in colour with aromas of lime and grapefruit			
Bin 72 ESCALE CHARDONNAY, IGP PAYS D'OC, FRANCE, 2015 13%	18.95	6.95	4.95
Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish			

CRISP, FRESH AND SAPPY

	BOTTLE	250ML	175ML
Bin 73 PINOT GRIGIO DELLE VENEZIE IGT, SARTORI, ITALY, 2015 12%	19.95	7.25	4.95
A powerfully aromatic wine with aromas of wildflowers and tropical fruits			
Bin 74 PICPOUL/SAUVIGNON/VERMENTINO, 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 SAUMUR BLANC, LA CABRIOLE, CAVE DE VIGNERONS DE SAUMUR, LOIRE VALLEY, AOC, FRANCE, 2014 12%	20.50	7.50	5.25
A crisp, fresh wine with notes of honey			
Bin 76 YEALANDS ESTATE LAND MADE SERIES, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2015 13%	26.00	9.25	6.75
Stone fruit and guava, underpinned with notes of fresh mown grass from this award winning estate			
Bin 77 SANCERRE, DOMAINE FRANCK MILLET, LOIRE VALLEY, 2015 12.5%	32.50	10.95	7.95
Aromatic herbs and a pleasing minerality			

RICHER, SOFT AND MELLOW

	BOTTLE	250ML	175ML
Bin 78 PETIT CHENIN BLANC, KEN FORRESTER, STELLENBOSCH, SOUTH AFRICA, 2015 13.5%	23.50	8.75	5.95
A youthful fresh wine with quince and pear drop flavours. Rich and round with an appetisingly tangy finish.			
Bin 79 POUILLY-FUISSÉ, DOMAINE FERRET, 2014 13.5%	39.95	—	—
This beautiful white Burgundy outclasses many 1er Crus from the Côte de Beaune. Ultra-fresh and delicate, yet with substance.			

ROSÉ WINES

	BOTTLE	250ML	175ML
Bin 80 CUVÉE 94, CINSAULT, IGP PAYS D'OC, FRANCE, 2016 12%	17.50	6.50	4.75
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, 2015 12.5%	22.95	8.50	5.95
A premium rosé with structure and elegance. Subtle herbs and spice amid the ripe red fruit. The palate is dry with a clean, fresh finish.			

RED WINES



HOUSE WINES – FRUITY AND SOFT CENTRED SMOOTHIES

	BOTTLE	250ML	175ML
Bin 90 CUVÉE 94, CARIGNAN/GRENACHE, VIN DE FRANCE, 2016 12%	16.95	6.25	4.25
Rich with ripe fruit character and a hint of peppery spice			
Bin 91 MERLOT, PRIMERA LUZ, CHILE, 2015 13%	17.95	6.75	4.75
Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit			

FULL, VELVETY AND ROUND

	BOTTLE	250ML	175ML
Bin 92 SYRAH, CAVE DE SAINT DESIRAT, IGP L'ARDÈCHE, FRANCE, 2013 12%	19.95	7.25	4.95
Black pepper, Parma violets and vibrant acidity			
Bin 93 SHIRAZ, TOOMA RIVER, AUSTRALIA, 2015 13.5%	23.50	8.75	5.95
A touch of spice, dark berry juice and a really clean and lovely finish			

SMOOTH AND TEXTURED

	BOTTLE	250ML	175ML
Bin 94 CABERNET SAUVIGNON/MERLOT/GRENACHE, LES GRANGES DE FELINES, IGP PAYS D'OC, 2014 13%	19.95	7.25	4.95
Ripe, smooth and juicy			
Bin 95 CORBIÈRES, SYRAH/CARIGNAN, CHÂTEAU DU VIEUX PARC L'HÉRITAGE, AOC, 2014 13%	22.00	7.95	5.75
Mid-purple in colour, fruity and subtle notes of garrigue herbs – a <i>staff favourite</i>			

HEARTY, AROMATIC AND TOOTHsome

	BOTTLE	250ML	175ML
Bin 96 MONTE LLANO TINTO RIOJA, RAMON BILBAO, SPAIN, 2015 13.5%	19.50	7.25	4.95
Subtle aromas of ripe fruits and fresh on the palate			
Bin 97 GRENACHE/SYRAH, CHÂTEAU DU DONJON, GRANDE TRADITION, MINERVOIS, 2014 14%	21.50	7.95	5.75
Ripe fruits on the nose and blackberries on the finish			
Bin 98 CÔTES DU VENTOUX, LES BOUDALLES, DOMAINE BRUSSET, RHÔNE, AOC, 2015 13%	21.95	7.95	5.75
A well balanced, fruity wine with smooth tannins			

CHAMPAGNES + SPARKLING WINES

	BOTTLE	750ML	125ML
Bin 100 VEUVE DEVIENNE, VIN MOUSSEUX NV, 11.5%	21.95	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, 12%	22.95	4.75	
Like its sister wine above but blended with a little Pinot Noir			
Bin 102 CHAMPAGNE BRUT BARON DE MARCK NV, 12.5%	34.95	6.50	
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%	49.50	8.50	
Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend			
Bin 105 TAITTINGER, NV PRESTIGE ROSÉ, CHAMPAGNE, FRANCE, 12%	59.95	10.50	
Fresh aromas of wild strawberries and spice. Elegant and subtle flavours.			