

Croma's Happy Hour

Monday - Friday 4 - 6pm

Two for one Cocktails
Glass of house wine £3
Peroni 330ml £3

Cocktails

All cocktails **£9.50**

Passion Fruit Martini

Vanilla Vodka, passion fruit purée, passoa, lime juice and a shot of prosecco

Croma Martini

A raspberry martini with Chambord, vodka, sweet vermouth, strawberry pressé and a twist of lime

Old Fashioned

Maker's Mark, brown sugar, Angostura bitters and orange

Salted Caramel Espresso Martini

Vanilla vodka and Tia Maria with salted caramel syrop de gomme and fresh espresso

Cosmopolitan

Lemon vodka, Cointreau, cranberry juice and fresh lime juice

Margarita

Tequila, Cointreau, syrop de gomme and fresh lime juice

Aperol Spritz

Prosecco and Aperol, topped with soda and fresh sliced orange

Amaretto Cherry Sour

Amaretto, Morello cherry puree, lemon juice, syrop de gomme, and maraschino cherries

Long Island Iced Tea

Vodka, Gin, Cointreau, Bacardi, Tequila with lemon juice, syrop de gomme, Cola and a slice of lemon

Strawberry Prosecco Bellini

Strawberry Schnapps, strawberry presse topped with Prosecco

'The Hugo'

Gin, Elderflower liqueur, Prosecco, mint and lime

Prosecco Kir Royale

Top end Prosecco with added Crème de Cassis

Mocktails

All mocktails **£5**

Elderflower, Apple & Mint Sparkle

Elderflower cordial, apple juice, mint topped with soda

Passion Fruit Starlet

Passion fruit puree, lime juice, lemonade and fresh raspberries

Morello Cherry Drop

Morello cherry puree, almond syrop de gomme, fresh lime juice and maraschino cherries

Strawberry & Lychee Lush

Strawberry presse, lychee juice, lychee syrop de gomme, fresh mint and lime juice, topped with soda

Intros and Starters

Marinated Olives (vg) £4

Individual Garlic Breads

Served with garlic butter (v) £3.75

With melted mozzarella (v) £4.75

With tomato & fresh basil (v) £4.75

Garlic Breads to Share

With melted mozzarella (v) £7.75

With tomato and fresh basil (v) £7.75

Baked Dough Balls (v)

£3.75

Served with garlic butter

Drizzled with spicy hot honey £4.25

Formaggio Dough Balls 'Al Forno'

£5.50

Baked dough balls topped with mozzarella, mature cheddar and Parmesan, brushed with garlic butter and served with a chilli jam

Croma Baked Mushrooms

£6.50

Oven roasted field mushrooms baked with garlic butter and Henderson's relish, topped with rocket and served with bread

Garlic Prawns

£9.75

Tail-on King prawns cooked in garlic butter, Tabasco, Henderson's relish, white wine, spinach, red onion and served with bread

Melanzane Parmigiana

£7.25

Slices of roasted aubergine baked with parmesan, mozzarella, provoloncino cheese, tomato & garlic. Served with bread

Bruschetta Pomodoro (vg)

£5

Freshly chopped cherry tomatoes, red onion, garlic, fresh basil and drizzled with extra virgin olive oil. Seasoned with cracked black pepper and sea salt

Mushroom Bruschetta (v)

£5.75

Pan-fried Paris Brown, field and oyster mushrooms, with a little garlic butter, truffle oil, fresh thyme and parsley

Pizzatini Children's menu

£6.95

Garlic Baked Dough Balls or Salad followed by Pizza or Pasta with a Chocolate Fudge cake or Ice cream, Cromaccino and a soft drink

Please ask any member of our staff for the most up to date allergen information

(v) = suitable for vegetarians (vg) = suitable for vegans

(n) = contains nuts (gf) = gluten free

Sides

- Oven Baked Wedges** *(v)* £4.50
Seasoned potato wedges served with garlic mayo and chilli jam dips
- Truffle & Parmesan Wedges** £5.25
Seasoned potato wedges with shaved parmesan and fresh truffle oil
- Rocket & Parmesan Salad** £6
Served with extra virgin olive oil, lemon juice & balsamic glaze
- Green Cos House Salad** *(v)* £4.75
Cos lettuce, cherry tomatoes and cucumber with our own creamy vinaigrette

Main Course Salads

- Tandoori Chicken** *(n)* £12.75
Tandoori chicken breast, cashew nuts, green peppers, red onions, cos lettuce, coriander, a yoghurt and mint dressing, fresh lime and served with baked dough balls
- Peking Duck** £13.75
Strips of warm Peking duck in a plum and hoisin sauce, with Henderson's relish and tabasco, served on a bed of rocket and spinach. With cucumber batons, spring onion, croutons, fresh coriander and baked dough balls
- Smoked Chicken Caesar** £13.75
Smoked chicken, cos lettuce, parmesan, pancetta, croutons and boquerone anchovies. Served with a creamy vinaigrette and baked dough balls
- Smoked Haddock, Egg & Potato** £13.75
Naturally Smoked haddock, leeks, fresh green chilli, free range egg and new potatoes served warm on cos lettuce and spinach with cherry tomatoes, dressed with crème fraîche & mayonnaise. Garnished with chopped chives. Hot!

Soup & Bagel Combo £9.95

Available daily 12 - 5 pm

Smoked salmon & cream cheese

Finished with capers and fresh lemon

or

Roasted goat's cheese & sun blushed tomatoes *(v)*

or

Roasted Vegetables *(v)* *(n)*

Roasted aubergines, red onions, cherry tomatoes and leeks, mixed with basil pesto and creme fraiche

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From the Pizza Oven

Our 10" pizzas are made from our own fabulous sourdough recipe - a delicious, crisp and light dough that has been double fermented to create a really flavoursome Neapolitan delight.

Classic Pizzas

Margherita <i>(v)</i> Mozzarella, tomato & basil	£9.50
Americana Pepperoni sausage, mozzarella & tomato	£11.25
Florentina Spinach, free range egg, olives, garlic, parmesan, mozzarella & tomato	£11.75
Americana Hot Pepperoni sausage, hot green peppers, mozzarella & tomato	£12.75
Funghi di Bosco <i>(v)</i> Paris brown, field and oyster mushrooms, mozzarella, tomato, garlic, fresh rosemary, and drizzled with truffle oil	£12.75
Gamberoni Piccante King Prawns, goat's cheese, crème fraîche, chilli jam, with spinach and fresh green chilli. Garnished with coriander and spring onion (no tomato)	£13.75
Parma Italian cured ham, olives, parmesan shavings, mozzarella, tomato and fresh rocket	£12.75
Siciliana Italian cured ham, artichokes, olives, anchovies, garlic, mozzarella & tomato	£13.75
Bolognese Piccante Homemade bolognese Ragù, tomato, mozzarella, fresh green chillies, chilli jam and fresh basil	£13.25

Croma Original Pizzas

Garstang & Goat's Cheese <i>(v)</i> Red onions, field mushrooms, sun-blushed tomatoes, Garstang blue cheese, goat's cheese, garlic & tomato	£12.25
Chorizo Piccante Sliced chorizo, hot green peppers, jalapeños, fresh green chilli, mozzarella & tomato	£13.25
Chicken Piri Piri Strips of Piri Piri chicken breast, red onions, green peppers, jalapeños, field mushrooms, garlic, mozzarella & tomato	£13.50
Anatra Peking duck, plum and hoisin sauce, spring onions, cucumber, mozzarella and fresh coriander (no tomato)	£13.75
Tandoori Chicken <i>(n)</i> Strips of tandoori chicken breast, cashew nuts, green peppers, red onions, mozzarella, tomato, coriander, with fresh lime and a yoghurt & mint dressing	£13.75

Vegan cheese available for an extra £1.50

Extra pizza ingredients £1.75 per item

We are happy to prepare your pizza with a gluten-free base for an additional £2.50

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Croma Original Pizzas (cont.)

- Chicken Caesar** £12.50
Strips of chicken breast and mozzarella, baked and then topped with cos lettuce, shaved parmesan and our house dressing (no tomato)
- 'Nduja & Hot Honey** £14.50
Spicy 'Nduja, sweet picante peppers, fresh green chilli & rosemary, tomato, mozzarella and Croma's Hot Honey
Make vegetarian by swapping to a vegetarian 'Nduja' (v)
- Aglefino** £13.75
Naturally smoked haddock, leeks, free range egg, Emmental cheese, lemon juice, creme fraiche (no tomato)

Vegan Specials

- Vegan Diavolo (vg) (n - coconut oil)** £13.50
Red onion, olives, fresh green chilli, spinach, capers, chilli jam, tomato & vegan cheese
- Carciofo Vegano (vg) (n - coconut oil)** £13.75
Artichokes, spinach, sunblush tomatoes, red onions, garlic, sweet piquanté peppers, tomato and vegan cheese

Oven Baked Dishes of Loveliness

- Crab and King Prawn Linguine** £14.50
Linguine pasta baked al forno in a sunblush tomato, chilli and garlic sauce with crab meat and king prawns. Classic and hot!
- Mushroom & Goat's Cheese Rigatoni** £12.50
Rigatoni pasta, mushroom & goat's cheese with cream and béchamel topped with rocket and shaved parmesan
Served with strips of chicken breast £13.50
- Beef Lasagne** £13.50
Stacked layers of pasta filled with a homemade, rich beef & tomato ragu. With celery, carrot, onion, bechamel and Henderson's Relish. Topped with Parmesan cheese
- Rigatoni Alla Bolognese** £13.25
Rich tomato and slow-cooked beef Bolognese Ragù over rigatoni pasta, topped with Parmesan cheese and fresh basil leaves
- Melanzane Parmigiana** £11.75
Slices of roasted aubergine baked with parmesan, mozzarella, provoloncino cheese, tomato & garlic.
Served with bread
- Spicy Chicken & Mushroom Linguine** £13.25
Linguine pasta baked al forno in a sunblush tomato, chilli and garlic sauce with chicken, mushrooms, spinach, goat's cheese and shaved parmesan
- 'Nduja & Tuscan Sausage Rigatoni** £12.75
Rich spicy 'Nduja, Tuscan fennel sausage, tomato, mascarpone, parmesan and fresh basil

Vegan cheese available for an extra £1.50
Extra pizza ingredients £1.75 per item
We are happy to prepare your pizza with a gluten-free base for an additional £2.50

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White Wine

175ml 250ml 750ml btl

Trebbiano

Il Traliccio, Emilia Romagna, Italy £5.25 £7 £20

Our house white is a gem from the sun-kissed vineyards of Emilia Romagna in Northern Italy. It is a dry, light bodied wine with delicate apple and lemon aromas. A wonderfully food friendly wine that is suitable for vegans to boot. 11%

Chenin Blanc

Wild House, Western Cape, South Africa £6.25 £8.25 £24

Enter the enchanting realm of Wild House, where Chenin Blanc reigns supreme and South African wine making identity comes to life. This vegan wine, 100% unoaked Chenin Blanc, is a celebration of purity with a generous and refreshing finish. 13.5%

Rioja *Mi Villa / Spain*

£7 £9.25 £28

Unoaked Viura that seems with each vintage to gain more grace, more lemony fragrance, simply wonderful. 12.5%

Pinot Grigo *Santa Elisa, Italy*

£7.25 £9.75 £29

Still remains our most popular white wine; a secret little number from Paulo Valle's "other vineyards", bright, vibrant, crisp but with a hint of that little something that just does the business. 12.5%

Sauvignon Blanc

Te Merio / New Zealand £7.75 £10 £30

A bright, crisp and aromatic symphony of cut grass, apples and pears that captivates from the first pour. This vegetarian friendly Sauvignon from the land of the Long White Cloud is just the job. 12.5%

Gavi *Piemonte, Italy*

£32

Alasia Gavi is fashionable in that knowing Italian way and this delicate juice develops a rich floral bouquet with a balanced and elegant finish through every sip. A vegan friendly wine at 12.5%

Red Wine

175ml 250ml 750ml btl

Sangiovese

Il Traliccio, Emilia Romagna, Italy £5.25 £7 £20

Our house red is crafted from 100% early harvested Sangiovese grapes. Light and easy-drinking with soft tannins, rounded fruit and perfect for pizza. 11%

Shiraz Mourvèdre

Western Cape, South Africa £6.25 £8.25 £24

A complex and well structured combination of Shiraz and Mourvedre from old vines with a hint of viognier. This produces a powerful wine with a big heart of warm blackberries, chocolate and spice. A wonderful combination with our oven baked dishes of loveliness. 13%

Merlot

Corvina Terre del Castelnuovo / Trento / Italy £7 £9.25 £28

From the shores of Lake Garda comes our lightest and fruitiest red, a blend of smooth velvet Merlot and the crunchy bite of the native Corvina. Lovely, bright and energising. 12.5%

Rioja

Mi Villa / Spain £7.25 £9.75 £29

One of the band of clever Rioja producers who look to keep the Tempranillo and Grenache fruit bright and brimming, but leave a little wriggle room for a touch of oak. Brilliant. 13%

Malbec

Malbec/Nieto/ Mendoz/ Argentina £32

What was unheard of twenty years ago is now a go to red for any British drinker. Bold, deep and brimming with ripe fruit, from one of the more recent stars of the Mendoza, Nieto Senetiner, this is a terrific wine. 14.5%

Montepulciano d'Abruzzo

Pasetti / Fonte Romana £34

The return of the big one. Our favourite longest serving wine producer is back to help us through the coming months with bold, ripe purple-hued resilience. Drink me, oh drink me red wine to make our woes go away. 14.5%

Rosé Wine

175ml 250ml 750ml btl

Cinsault Mourvèdre Rosé

False Bay / South Africa

£6.25 £8.25 £24

This wine comes from low-yielding, coastal vineyards, delicately whole-bunches basket pressed for only the purest juice. A fine wine that happens to be pink. **12.5%**

Côtes de Provence

Chateau Gairoird / France

£7.50 £10 £30

An organic, full-bodied rosé from an old Provençal noble family vineyard where the wines are kept cool and dry by the winds of the Mistral. Happily reminiscent of France and summer. **13%**

Orange Wine

175ml 250ml 750ml btl

Emiliana Animalia

Valle de Casablanca / Chile

£7.50 £10 £30

Orange wine is a type of wine made from white grapes where the juice is left in contact with the grape skins for a longer period. This process produces a more robust flavour of which this example from Chile is great, perfect for our Chicken Piri Piri or Tandoori Chicken pizzas. **13%**

Sparkling Wine

125ml 750ml btl

Prosecco

Borgo Molino / Treviso DOC

£6.50 £29

What's not to like in Borgo Molino's flagship fizz? Lovely bright honeyed nose, bursting apricot and sherbet bubbles, all round gorgeous. And we like a little gorgeousness. **11%**

Rose Prosecco

Motivo Borgo Molino

£7 £32

Finally the Italians are getting round to allowing this bright raspberry happy juice to be called Prosecco, let's celebrate the coming good news as best we can... Borgo Molino is a wondrous producer. **11%**

Champagne

Sarcey Justerini and Brooks / Private Cuvee / N.V.

£56

Top notch, classic and classy Champagne from our St James's Wine Suppliers, J & B. They've been in the business since 1749, and wouldn't put their name to anything short of excellent. Beautiful, clean and uplifting Fizz. **12.5%**

Gin & Tonics

The Classic

£7

Hayman's gin (25ml 41% ABV), Fever-Tree Premium Tonic Water (200ml) and fresh lemon and lime

Raspberry Gin

£7

Edinburgh Gin's Raspberry (25ml 40%ABV), Fever-Tree Premium Tonic Water (200ml) and fresh raspberries

Valencian Orange and Basil Gin

£7

Edinburgh Gin's Blood Orange and Basil (25ml, 40% ABV), Fever-Tree Premium Tonic Water (200ml) and fresh sliced orange

Whitley Neill's Rhubarb & Ginger Gin

£7

Whitley Neill's tasty Rhubarb and Ginger gin (25ml, 43% ABV), with your choice of Fever-Tree and fresh lime

All wines by the glass are available in 125ml at a similar proportion of price of 175ml

Beer, Craft Ale & Cider

We are delighted to work with our local brewery, Brightside, to offer a great selection of Craft Ales and Lager.

Peroni Nastro Azzurro 330ml btl £4.75 660ml btl £8
Rome's finest export beer. 5.1%

Keller Lager (gf) 330ml btl £5
Keller Lager brewed by the Brightside Brewing Company Radcliffe 4.0%*c*

Topaz IPA Brightside Brewery - Radcliffe (gf) 500ml btl £6.75
Pale ale, caramel malts and wheat producing a light amber colour and complex maltprofile to compliment a single Australian hop. 5%

Manchester Skyline Brightside Brewery - Radcliffe (gf) 500ml btl £6.75
Golden Ale. Lager malt, wheat and three speciality malts give a rich complex flavour combining American and NZ hops. 4.6%

South West Orchards Original Craft Cider 500ml btl £6.75
Modern style cider made from a delicious blend of bittersweet and dessert apples. 5%

Heineken 0.0 Alcohol Free Beer 330ml btl £4.25
Refreshing fruity notes and a soft malty finish that's perfectly balanced. 0.0%

Lucky Saint 330ml btl £5
Lucky Saint is the latest beer to tick every box in the low alcohol world. 0.5%

Soft Drinks

Croma's Homemade Still Lemonade £3.75

SanPellegrino Aranciata Rossa / Limonata 330ml £3.50

Orange, Cranberry, Lychee Juice £3

Sprite Zero 330ml bottle £3

Coke Zero 330ml bottle £3

Diet Coke 330ml bottle £3

Coke 330ml bottle £3.50

Fentiman's Ginger Beer 275ml £3.75

SanPellegrino Sparkling Water 500ml £3.50

Acqua Panna Still Water 500ml £3.50

Frobisher's Pressed Apple Juice 250ml bottle £3.75

Pago Strawberry Juice 200ml bottle £3.75

Fever-Tree Premium Mixers 200ml £2.75

Indian Tonic Water, Light Indian Tonic Water, Lemonade & Soda.

All gratuities go to the staff who looked after you today and an optional 10% service charge will be added to parties of six or more.