

WE'RE OPEN FOR DELIVERY & TAKE-AWAY

BRUNCH MENU

(12pm to 5pm)

Avocado Toast <i>Crushed Avocado with Poached Egg, Cherry Tomatoes, Olive Ketchup and House Hollandaise Sauce</i>	£4.95
American Pancakes <i>With Maple Syrup and/or Chocolate Sauce, Fresh Berry Fruits and Bourbon Butter</i>	£4.95
French Toast <i>With Fresh Fruits and Maple Syrup</i>	£5.95
French Toast <i>With Parma Ham and Cheddar Cheese</i>	£6.95
Eggs Benedict <i>English Muffin, Beer Bathed Smoked Bacon, Ham, Poached Egg, Hash Browns and House Hollandaise Sauce</i>	£6.95
Eggs Royale <i>English Muffin, Smoked Salmon, Poached Egg, Hash Browns and House Hollandaise Sauce</i>	£6.95
Eggs Florentine <i>English Muffin, Wilted Spinach, Poached Egg, Hash Browns and House Hollandaise Sauce (V)</i>	£6.95

CHILDREN'S MENU

Slow Cooked Shoulder of Lamb <i>Gravy, Mashed Potato, Carrots and Green Beans</i>	£5.00
Chicken Goujons <i>in Breadcrumbs, with Fries, Salad and Garden Peas</i>	£5.00
Fish Goujons <i>in Breadcrumbs, with Fries, Salad and Garden Peas</i>	£5.00
Cheeseburger <i>in a Bun, with Fries and Salad</i>	£5.00
Penne Pasta <i>with Tomato Sauce, topped with Cheese</i>	£5.00

STARTERS

Vegetable Soup (V)	£5.50
Baked Mushrooms <i>stuffed with Pepper Relish (V)</i>	£5.50
Butterfly King Prawns <i>Deep Fried in Breadcrumbs with Sweet Chilli Mayo & Salad</i>	£5.50
Choux de Crab <i>Profiteroles with Crab Meat & Citrus Hollandaise</i>	£5.50
Grilled Chicken Satay <i>Crunchy Peanut Butter Sauce and Pickled Cucumber</i>	£5.50
Parsons Pastry <i>Smoked Chicken, Mushrooms, Provençal Herbs with Crème Fraiche</i>	£5.50
Moules Mariniere <i>Garlic, Shallots, White Wine and Cream</i>	£5.95
Avocado, Tomato and Mozzarella Salad (V)	£5.65
Grilled Asparagus Wrapped in Parma Ham <i>Rocket Salad and Hollandaise Sauce</i> (VEGAN AND VEGETARIAN OPTIONS AVAILABLE)	£6.35

MAINS

Slow Cooked Shoulder of Lamb <i>Boulangère Potatoes, Butter Beans and Green Vegetables</i>	£10.95
Grilled Pork Medallion <i>Mashed Potato, Broccoli, Honey Carrots and Mushroom Sauce</i>	£10.95
Grilled Chicken Breast <i>Topped with Mozzarella, Mushroom Sauce, French Fries & Green Veg</i>	£10.95
Confit Leg of Duck <i>New Potatoes, Honey Carrots and Pak Choi</i>	£10.95
Crab Stuffed Fillet of Plaice <i>Baby Spinach, New Potatoes and Veronique Sauce</i>	£10.95
100% Aberdeen Angus Beef Cheeseburger <i>in Ciabatta, Relish and Mayo with French Fries or Sweet Potato Fries and Mixed Leaf Salad</i>	£10.95
Vegan Moussaka <i>Served with Mixed Leaf Salad (V) (VEG)</i>	£10.95
Lemon and Herb Crusted Salmon <i>Angel Hair Pasta and Green Vegetables</i>	£11.95
Sea Bass Paella <i>Saffron Rice, Mixed Seafood, Chicken and Chorizo</i>	£11.95

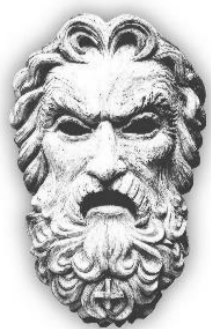
DESSERTS

Apple Cake – <i>with Vanilla Ice Cream and Custard</i>	£5.50
Profiteroles – <i>Banana Cream & Chocolate Sauce</i>	£5.50
Vanilla Cheesecake <i>Whipped Cream & Passionfruit Coulis</i>	£5.50
White Chocolate & Pistachio Parfait <i>Fresh Orange and Chocolate Sauce</i>	£5.50
Banoffee Pie	£5.75
Selection of Cheese	£5.95

50% OFF

FOR NHS & POLICE

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LITTLE BAY
CROYDON

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Chateau
Little Bay Croydon

BESPOKE COCKTAILS

FRENCH DUKE

Essentially a Negroni cocktail but instead of gin we are using Calvados French regional Apple Brandy. A bitter-sweet but perfect aperitif. It is strong and short on the palate.

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CHAMPS ELYSEES

Named after the avenue in the most beautiful part of Paris, full of restaurants, theatres, shops. Our cocktail combines Sauvignon Blanc, French Lavender honey and Elderflower liqueur, whisking you away to the fragrant gardens which line this famous avenue. It's Sweet, Light and Easy to Drink.

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LITTLE BAY CRUSTA

Our "Little Bay" twist on the traditional Brandy Crusta blending three French liqueurs: Cognac brandy made from grapes of the Cognac region; Benedictine D.O.M., the oldest known liqueur made by Benedictine monks with a secret blend of herbs; and Cointreau, a premium Orange liqueur. We balance the sweetness with a touch of lemon juice to make the perfect after-dinner cocktail.

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VERMOUTH DE PROVENCE

Inspired by "Herbs de Provence" – a staple of French Cuisine – containing Rosemary, Thyme, Tarragon and occasionally Marjoram or Basil. We infuse our Vermouth with herbs in-house and top it off with Sparkling Wine for a fizzy, herbal aperitif and a perfect palate-cleanser.

£7.20

SELSDON RD, SOUTH CROYDON, LONDON, UNITED KINGDOM
MIS EN BOUTEILLE AU CHATEAU

WINES BY THE GLASS

WHITES

	Bottle
Le Blanc , J. Moreau & Fils, NV, South of France. <i>Fresh, round with hints of golden apple. Light, balanced and easy-drinking.</i>	£15.75
Sauvignon Blanc , Chile. <i>Superb gooseberry and grassy flavours, elegant and great with salads and fish</i>	£17.95
Chenin Blanc , Mamre Vale, South Africa. <i>Off-dry, plenty of apricot fruit, good with white meats.</i>	£18.45
Muscadet , Les Goelands, Loire Valley <i>Light, zesty and perfect with seafood and lighter dishes.</i>	£18.95
Chardonnay , Puzzle Ridge, Australia <i>Stone fruit and spice aromas, with a richly flavoured palate and a clean, crisp finish</i>	£20.95

REDS

Le Rouge , J. Moreau & Fils, NV, South of France. <i>An attractive wine of a raspberry red colour with hints of coffee and nutmeg.</i>	£15.75
Cabernet Sauvignon , Chile. <i>Red fruit flavours, sweet spices and touch of mint. Well balanced with a velvety texture.</i>	£17.95
Montepulciano d'Abruzzo , Italy. <i>Rich, robust red, filled with layer upon layer of damson and morello cherry flavours.</i>	£18.45
Malbec Oak Aged , Finca Beltran, Argentina. <i>Intense ripe fruit flavours of plums and blackberry - drink with steak or beef.</i>	£20.95
Rioja Tinto , Puerta Vieja Crianza Seleccion, Spain. <i>Bright cherry red colour with fresh fruit, liquorice, spice and toasty aromas on the nose. On the palate it is soft with pleasant velvety tannins and a long harmonious finish.</i>	£22.95

ROSÉ

Rosé d'Anjou , Auguste Bonhomme, Loire. <i>Very elegant, juicy strawberry-infused wine of pale, pink colour.</i>	£18.95
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SELECTED WHITE WINES

Pinot Grigio , Italy. <i>Bright yellow wine with golden hues reveals floral aromas and warm apricot nose.</i>	£18.95
Chardonnay , Coteaux de l'Ardèche, France. <i>Deliciously fresh aromas of apple and citrus fruits.</i>	£19.95
Viognier , Guillaume Aurele, Languedoc. <i>Lovely nose of exotic fruits and citrus, lively and rounded on the palate.</i>	£21.45
Chablis , Moreau, Chablis. <i>The palate has pronounced ripe fruit characteristics, and a delicate, crisp, steely finish.</i>	£28.45
Sancerre , Domaine Doucet, France. <i>Perfectly elegant, grassy and complex with a finish that goes on forever.</i>	£31.95

SELECTED RED WINES

Shiraz , Mamre Vale, South Africa. <i>The wine has a rich aroma of herbs, with a hint of pepper and a ripe fruit flavour.</i>	£18.95
Merlot , Vinoir, Chile. <i>Notes of ripe red fruits, plum and pepper hints. Sweet and velvety tannins, with a lingering finish</i>	£19.45
Pinotage , Mamre Vale, South Africa. <i>Powerful aromas of blackberry, Turkish delight, mocha and vanilla.</i>	£19.95
Cotes du Rhone , 'Les Violettes' Rhone Valley, France. <i>The palate has a ripe fruit style and gathers in prune and juiced tannins.</i>	£22.95
Chateau Belair , Bordeaux, France. <i>Pleasant aromas of ripe red berries, Smooth and silky on the palate, with well-balanced aromas.</i>	£26.45
Pinot Noir Reserve , Penny Lane, Marlborough, New Zealand. <i>This vintage shows very good depth of vibrant plum and spice flavours, fresh and smooth.</i>	£28.95

CHAMPAGNE & SPARKLING WINE

Cava Brut , Castell Llord NV, Spain. <i>A light and delicate fizz one of Spain's best.</i>	£22.95
Cattier , Brut NV France. <i>Refined and elegant Champagne from a top quality house.</i>	£34.95
Perrier-Jouët, Épernay , NV. <i>Full of elegance, substance and flavour.</i>	£49.95

SOFT DRINKS & JUICES

Fresh Juices		£ 2.25
Coke	330ml	£ 2.25
Diet Coke	330ml	£ 2.25
Lemonade		£ 1.95
Slim Line Tonic Water		£ 1.95
Tonic Water		£ 1.95
Soda Water		£ 1.95
Bitter Lemon		£ 1.95
Ginger Ale		£ 1.95
Sparkling Water 750ml		£ 2.95
Sparkling Water 330ml		£ 1.95
Still Water 750ml		£ 2.95
Still Water 330ml		£ 1.95
Mixers		£ 1.00

BEERS

Budvar	500ml	£ 4.85
Peroni	330ml	£ 3.65
Becks	275ml	£ 2.95