



The Croft

In a leafy setting on the edge of Ashford, a warm and friendly welcome awaits you at The Croft.

The Croft prides itself on its exceptionally friendly atmosphere, where guests are actively encouraged to make themselves at home. The lounge and bar provide a relaxing and convivial setting in which to enjoy an evening drink, while you peruse the mouth watering menu of delicious imaginative home cooked food that is a particular speciality of the House.

The fourteen tastefully decorated, comfortable bedrooms are all equipped with colour television, radio, tea and coffee making facilities and many rooms are set within the tranquil surrounds of The Croft's two acre gardens.

The Croft and its gardens are the perfect setting for either a comfortable stay, meetings or private functions.

Some of the most wonderful gardens and historical attractions are in the surrounding area of The Croft – including Leeds Castle, Canterbury Cathedral and Sissinghurst Gardens making this a wonderful location for a leisurely break.

LA DOLCE VITA

La Dolce Vita Italian Restaurant, at The Croft
Canterbury Road, Kennington, Ashford, Kent TN25 4DU

Tel: 01233 666111

Web site: www.thecroft.biz • Email: chef@thecroft.biz

Opening hours

Monday to Sunday 6 pm to 10 pm (last orders)

We also cater for Private Parties, Conferences and Weddings



Ask any Italian, "food is the spice of life"...

Today you can wholeheartedly indulge in a feast at 'La Dolce Vita'.
We offer you a lavish spread of everything Italian;
fresh home made Pasta, Meat, Game and
Seafood dishes concluding with a stimulating selection of Desserts,
Wine and authentic Italian Coffee.

Now, that's a feast not only an Italian, but all simply cannot resist.

We Italians call it "adding the spice to the good life" or 'La Dolce Vita'.

For business or pleasure make yourself at home.



Menu

LA DOLCE VITA

Starters £

Cozze alla marinara con Crostini all'Aglio 6.95
Sautéed best rope mussels with julienne of farmed mushrooms served in garlic, white wine and fresh tomato with garlic croutons

Insalata di Granchio 7.95
Crab and avocado salad served with lemon dressing

Insalata di Pesce 7.95
Seafood salad served with marinated calamari, prawns, and mussels

Asparagi alla griglia 7.50
Grilled asparagus with Parma ham and mozzarella

Antipasto di Salum 7.50
A selection of cured ham and salami from Italy

Funghi all'Aglio 6.25
Oven baked cups of mushrooms filled with garlic butter, melted mozzarella cheese and breadcrumbs

Zuppa del giorno 4.95
Chefs soup of the day

Bruschetta di verdura all griglia 6.50
Chargrilled vegetables served on a large crouton, balsamic reduction

Sardine dell Portogallo 6.25
Portuguese sardines grilled and served with spicy garlic mayonnaise

Gamberoni alla Siciliana 7.95
Grilled king prawns in garlic butter sauce

Insalata di pollo 5.95
Chicken salad with pancetta, served with mustard dressing

Pasta £

Spaghetti ai frutti di mare 10.95
Seafood spaghetti

Ravioloni al pesto 12.95
Ravioloni filled with scallops and prawns in pesto sauce

Penne al filetto 10.25
Penne with sliced fillet steak, tomato, basil and rosemary

Ravioli di Parma con porcini e tartufo 9.25
Ravioli filled with Parma ham served with fresh porcini mushrooms and a touch of truffle oil

Ravioloni con aragosta 12.95
Ravioloni with lobster in a cream sauce

Spaghetti carbonara 9.50
Spaghetti with bacon, cream, egg and parmesan cheese

Cannelloni ripieni di spinaci e ricotta 9.50
Cannelloni stuffed with spinach and ricotta cheese, and baked in béchamel sauce

Risotto alla Tony 9.50
Chef's special risotto

*All dishes are accompanied with vegetables as per each dish description. However, should you require additional vegetables, there will be a supplementary charge of £2.95

All our dishes are cooked to order from fresh therefore time is essential. Some of the dishes (well done meat dishes, whole fish, some of the pasta dishes etc) will take up to 25 – 30 minutes cooking time. If time is your concern please let us know and we will be happy to recommend dishes that are quicker to prepare and cook. Due to the freshness of our fish, your choice may not always be available.

Meat £

Involentino di pollo 15.90
Breast of chicken roulade filled with sun dried tomato, served with spinach and potatoes finished with sage and white wine sauce

Scaloppa alla Parmigiana 14.90
Veal escallops with Parma ham, mozzarella cheese, aubergine, white wine and potatoes

Scaloppa di maiale alla Marsala 15.25
Pork escallops in Marsala sauce served with caramelised apple, whole grain mustard mashed potatoes and seasonal greens

Filetto al Pepe 20.90
Fillet steak in peppercorn, red wine and cream sauce served with grilled mushrooms and fried basil

Filetto di bue alla Rossini 20.90
9oz fillet cooked to your liking, on a crouton and topped with pâté, served with asparagus and finished with Marsala wine sauce

Agnello al rosmarino 16.90
Rack of lamb served with mint pea puree and spinach in a rosemary sauce

Fegato alla Veneziana 13.90
Pan fried calves liver served with onion, sage and butter and creamed mash potatoes

Bistecca alla griglia 18.50
Chargrilled sirloin steak served with mixed salad, cherry tomatoes and garlic mayonnaise (sauce on request)

Pollo con crema ai funghi 14.90
Breast of chicken with mushrooms and cream sauce

Fish £

Sogliola alla griglia 16.95
Freshly grilled Dover sole, served with courgette in butter

Filetto di branzino alla griglia 16.95
Fillet of grilled sea bass served with braised fennel, pesto mash

Tonno d'estate 15.25
Grilled tuna steak on a bed of salad served with vine cherry tomatoes and balsamic dressing

Coda di rospo ai peperoni 15.95
Monk fish wrapped in pancetta served in a red pepper pesto sauce and polenta

Pesce misto alla griglia per due persone 29.95
Grilled mixed fresh fish for two

Pesce fresco del giorno market price
Fresh fish of the day – market price applicable at the time

Bread, Salads & Side Orders £

Garlic Bread 3.00
Garlic Bread with Cheese 3.00
Bruschetta 3.00
Mixed or Green Salad 3.00
Tomato and Onion Salad 3.00
Bowl of Olives 3.00
Spinach in Garlic 3.00
Fried Mushrooms 3.00
Courgette 3.00
Pan fried or Deep fried
Potato Salad 3.00

Dessert £

All our desserts are freshly made; Please do not hesitate to ask our waiter for the chef's selection of the day.

Coffees and Italian Liqueurs £

Special Coffees 4.50
Freshly brewed coffee blended with your favourite liquor topped with fresh cream and biscuit or the following Italian selection :

Coffee Special
– with Amaretto Liquor

Witches Brew
– with Herbal Strega Liquor

Corretto Classico
– blended with Sambuca

Vecchia Firenze – Vecchia Romagna Brandy

Capuccino, Espresso, Tea 2.00

Selection of Italian Liqueurs 4.00

Sambuca with the "Fly"

Amaretto di Saronno – Original

Vecchia Romagna – Aged Brandy

A taste of our selected Grappa

Strega – Herbal Liquor

VAT is included @ 17.5%
10% service charge applicable