

## Menu

### Appetiser

- 👑 Marinated Olives £1.95
- 👑 Warm Ciabatta with Olive Oil & Balsamic £2.25

### Starters

- 👑 Homemade Soup of the Day with Granary Bread £5.25
- 👑 Individual Baked Goats Cheese, Red Onion & Thyme Marmalade & Homemade Walnut Bread £6.75
- 👑 Pan Seared King Scallops, Curried Cauliflower Puree, Homemade Onion Bhaji & Chilli oil £7.75
- 👑 Smoked Mackerel, New Potato & Horseradish Terrine, Roasted Beetroot & Herb Salad £6.25
- 👑 Slow Roasted Belly of Pork, Sauté Black Pudding, Crispy Shallots & Thyme Sauce £6.95
- 👑 Potted Confit Duck Leg & Foie Gras, Apricot Chutney & Warm Ciabatta £6.95

### Mains

- 👑 Pan Fried Chicken Supreme on a Cassoulet of Haricot Beans, fresh Vegetables & Pancetta with Roasted Garlic & Fondant Potato £13.50
- 👑 Hot Home Smoked & Classic Smoked Salmon, Champ Potatoes, Ratatouille Trian & Creme Fraiche Sauce £12.95
- 👑 Oven Roasted Rump of Lamb, Crisp Herb Polenta Cake & Balsamic Roasted Red Onions & Shallots £14.50
- 👑 Pan Fried Fillet of Sea Bass, Steamed Clams, Pak Choi & Egg Noodles with a Sweet Chilli & Lime Broth £13.50
- 👑 Braised Oxtail & Root Vegetable Stew with Horseradish & Chive Dumplings £12.95
- 👑 Fresh Risotto of Spinach, Pea and Mint, Parmesan Crisp and Fresh Rocket £9.95



## Menu

### Crown Classics

- 👑 Harvey's Beer Battered Fillet of Haddock, Mushy Peas, Chips & Homemade Tartare Sauce £9.95 (£5.50)
- 👑 8oz Gourmet Beef Burger topped with Tomato Chutney, Cheddar Cheese & Pickles and served in a Floured Bun with Chunky Chips & dressed Leaves £9.95 (£5.50)
- 👑 Trio of Local Sausages, Mashed Potato & Onion Gravy £9.95 (£5.50)
- 👑 10oz Sirloin Steak, Grilled Tomato & Mushroom, Garden Peas & Chunky Chips (Peppercorn Sauce or Stilton Butter £1.50) £15.95
- 👑 The Crown Tagine- Slow Cooked Tender Pieces of Lamb with Apricots & Dates served with a Citrus Cous Cous £12.50 (£6.00)  
(Price in brackets indicates a smaller portion is available)

### Side Orders

- 👑 Chips £2.50 Add Cheese 50p
- 👑 Garlic Bread £2.50 Add Cheese 50p
- 👑 Side Salad £2.50

Please advise our staff of any dietary requirements when ordering



## Menu

### Sandwiches

- 👑 Cheddar Cheese & Slow Roasted Tomato Chutney £5.50
  - 👑 Tuna Mayonnaise & Spring Onion £5.50
  - 👑 Honey Roast Ham & English Mustard £5.75
  - 👑 Roast Sirloin of Beef, Rocket & Horseradish £5.75
  - 👑 Hot Cumberland Sausage & Caramelised Onion Baguette £6.25
  - 👑 Char Grilled Minute Steak & Grain Mustard Mayonnaise Ciabatta £6.50
- Additional options: Baguette £0.50 / Chips £1.00*  
*(All served on White or Granary Bread with Dressed Leaves & Homemade Coleslaw)*

### Mains

- 👑 Smoked Haddock & Chive Risotto, Parmesan Crisp & Herb Dressing £11.95 (£6.25)
- 👑 Pan fried Pork Chop, Mash Potato, Wilted Spinach & Grain Mustard Sauce £9.95
- 👑 Classic Moules Marinere & Chips £11.95 (£6.25)
- 👑 Caramelised Red Onion & Goats Cheese Tart, Dressed Leaves & Pesto Dressing £8.95
- 👑 Whole tail Scampi with Garden Peas, Chips & Tartare Sauce £8.95
- 👑 Ploughman's Lunch: Smoked Goodweald Cheddar, Brie & Honey Roast Ham, warm Baguette & trimmings £8.50
- 👑 Classic Honey glazed Ham, Fried Eggs & Chips £8.25



## Menu

### Desserts

- 👑 Dark Chocolate & Crème Fraiche Mousse, Orange Tuille Biscuit & Citrus Fruit Compote £5.95
- 👑 Homemade Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £5.50
- 👑 Hot Apple Gallette, Caramel Sauce & Cinnamon Ice Cream £5.95
- 👑 Nougatine Parfait, Fresh Melon Balls & Fresh Mint Syrup £5.75
- 👑 Trio of Banana:- Banana & Chocolate Tart, Parfait and Creme Brulee £5.95
- 👑 Luxury Ice Creams - 2 Scoops £2.75 / 3 Scoops £4.10 / 4 Scoops £5.50
- 👑 Chefs selection of Cheese & Biscuits, Red Onion Marmalade & Grapes £6.95

### Dessert Wine

- 👑 Concha y Toro Late Harvest Sauvignon (Chile)  
½ Bottle £12.75 / 125ml glass £4.60
- 👑 Taylor's Vintage Port  
50ml glass £2.80

### Tea & Coffee

- 👑 English Tea / Earl Grey / Peppermint Tea £1.65
- 👑 Filter Coffee £1.75
- 👑 Café Latte £1.80
- 👑 Cappuccino £1.80
- 👑 Espresso £1.65
- 👑 Liqueur Coffee £4.60
- 👑 Hot Chocolate £1.90
- 👑 Liqueur Chocolate £4.60

