

THE CROWN

Starters

White onion & cider soup, rosemary croutons V	£5.00
Cornish crab on toast, chives, chervil, lemon	£7.50
Fried squid, lemon, aioli	£6.50
Chargrilled asparagus, shaved parmesan, wild garlic butter	£7.00
English heritage tomato & buffalo mozzarella salad, red onion, mint, basil	£7.00

Mains

Seared tuna steak Niçoise	£13.50
300g 42 day aged Sirloin, grilled tomato, watercress, fries, green peppercorn sauce	£24.00
Beer battered fish & chips, mushy peas, tartare sauce	£12.50
Courgette & broad bean risotto, spring peas, parsley, parmesan (V)	£10.50

Roasts - All roasts served with seasonal vegetables & roasties

Slow roast Old Spot pork belly, crackling, apple sauce, Yorkshire pud & gravy	£13.00
Roast Cotswold white chicken, bread sauce, chipolatas, Yorkshire pud & gravy	£13.50
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pud & gravy	£15.00
Sweet potato & lentil Wellington, veggie gravy (V)	£12.50
<i>Add cauliflower cheese (serves 2-3 people) (V)</i>	£6.00

Desserts

Prosecco & elderflower jelly, vanilla ice cream	£5.00
Vanilla cheesecake, roasted strawberries, gingerbread (V)	£5.50
Warm flourless chocolate pudding, salted caramel ice cream (V)	£5.50
British Stilton & water biscuits	£8.00
Selection of ice cream & sorbet (V)	£2.00 per scoop

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU