

IF DINING OUTSIDE PLEASE ORDER AT THE  
BAR & HAVE YOUR TABLE NUMBER READY



# THE CROWN

PUB, GARDEN  
& DINING ROOM

## SUNDAY ROAST

Slow roast Waveney Valley pork belly, apple sauce	12.95
Rare roast 28 day Aberdeen Angus sirloin, horseradish cream	13.95
Roast Shropshire chicken, confit leg croquette	12.95
Roast squash, sage & chestnut mushroom pithivier	11

All the above are served with roast potatoes,  
honey roast carrots, parsnips, greens, peas &  
Yorkshire puddings

## MAINS

Grilled Swordfish, mango salsa, steamed pak choi	14
12 hour lamb shoulder Shepherds pie, hispi cabbage	12
Butternut squash & goats cheese gnocchi, spinach & parmesan	11
Beer battered fish & chips, mushy peas, tartar sauce	12
Courgette & halloumi burger, tzatziki	11
Hereford sirloin steak, garlic & parsley butter, grilled Portobello mushroom	19.5
Brookfield cheese burger, gem, tomato & pickles	12

## BAR SNACKS

Pork scratchings, Bramley apple sauce	2.5
Fish fingers, tartar sauce	4
Little lamb kofta, tzatziki	5
Pork belly bites, Bramley apple sauce	4
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5

## STARTERS

Game terrine, apple & quince chutney truffle butter, toast	6
Hummus, dukkah, flatbread	5.5
Parsnip, sage & white bean soup	5.5
Fried calamari, lemon, aioli	5.5
Mussels w/ chorizo, sherry, parsley & toasted sourdough	6/10

## SALADS

Chargrilled tenderstem broccoli, almond & anchovy caesar salad	8.5
Watermelon & feta, couscous w/tomato, cucumber, pinenuts, pomegranate & fresh mint	8.5
Add chicken	3
Add swordfish	4

If you have a food allergy or intolerance please  
ask a member of our friendly staff for a copy of  
the allergen menu.

## PIZZA - Wood-fired sourdough

Margherita Tomato, fior di latte, olive oil, basil	7
Zucca Pumpkin, crispy kale, walnuts, goat's curd	8.5
Salami Black pepper salami, tomato, fior di latte, chilli flakes	8.5
San Daniele Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
Napoletana Caramelised onions, tomato, kalamata olives, anchovies, capers & roasted garlic	8
Funghi Chestnut mushrooms, potato, rosemary, tallegio, parmesan & truffle oil	8.5

## SIDES

Spring greens & peas	3	Gem, cherry tomato, shallot & mint salad	4
Honey roast carrots and parsnips	3.5	Cauliflower cheese	3.5
		Roast potatoes	2.5

## DESSERTS

Sticky toffee pudding, brown butter & pecan ice cream	5.5
Chocolate & lime fondant, crème fraîche	5.5
Coconut rice pudding, banana caramel, mango	5.5
Cinammon plum & apple crumble w/milk ice cream	5.5
Selection of ice creams	1.5 per scoop