

# THE CROWN

## STARTERS

Oak smoked salmon, pickled cucumber, horseradish & toast	7
Cornish crab cakes, brown crab mayonnaise & lemon	7.5
Spiced butternut squash soup with toasted pumpkin seeds (VG)	5
Smoked chicken & ham hock terrine, parsley & shallot salad	6
Salt baked beetroot, hazelnuts, apple, endive & truffle goats curd (V)	7

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## MAINS

Beer battered cod, chips, mushy peas, tartare sauce	11.5
Mushroom cobbler, Montgomery cheddar, Paris brown mushrooms (V)	10
Cock-a-leekie pie, smoked bacon, shallots, green beans	12
Red wine braised ox-cheek, buttermilk mashed potato & curly kale	15
Cheeseburger, gem lettuce, tomato, pickles & house sauce	12.5

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## SIDES

House fries with rosemary salt (V)	3	Green beans, shallots & garlic (V)	3
Sweet potato fries & parmesan	3.5	Mixed leaf salad (V)	3
Buttermilk mashed potatoes (V)	3.5	Creamed cabbage & chestnuts (V)	3

## ROASTS - All roasts served with seasonal vegetables

Slow roast old spot Pork shoulder, crackling, apple sauce, Yorkshire pud & gravy	13
Roast Cotswold white chicken, bread sauce, chipolatas, yorshire pud & gravy	13.5
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pud & gravy	15
Sweet potato & lentil Wellington, roasties, veggie gravy (V)	12.5
Add cauliflower cheese (serves 2-3 people) (V)	6

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## PUDDINGS

Sticky toffee pudding & vanilla ice cream (V)	6
Mulled pear & sherry trifle	6
Chocolate pot, crème fraîche & honey comb (V)	6.5
A selection of British cheeses	8
Ice cream & sorbet by the scoop (V)	2

An optional 10% will be added to your bill  
If you have any allergies, please let us know and we'll talk you through our allergen menu