

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

MAINS

Grilled seabream, squash puree, savoy cabbage, potted shrimp butter & lemon	12
Beer battered cod, chips, mushy peas, tartare sauce	11.5
Mushroom cobbler, Montgomery cheddar, Paris brown mushrooms	10
Cock-a-leekie pie, smoked bacon, shallots, green beans	12
Red wine braised ox-cheek, buttermilk mashed potato & curly kale	15

CHARCOAL GRILL - All served with fries & watercress

Flat iron chicken, parsley & horseradish pesto	12
Cheeseburger, gem lettuce, tomato, pickles & house sauce	12.5
Pork T bone, crackling, apple sauce	12

STEAKS - All served with fries & watercress

All steaks are locally sourced & dry aged for 32 days

350g Rump steak	15
300g Ribeye	20
200g Fillet	24
Peppercorn sauce, blue cheese sauce, garlic & parsley butter (each)	1

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

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