



Sample Sunday Menu

June 2022

Aperitif Suggestions

Lemon Drop Martini £9.50

Aperol Spritz £9.50

Nibbles

Lemon and coriander hummus with toasted pitta (v) (vg) £5.75

Honey and mustard glazed sausages £5.75

Marinated Olives (v) (vg) (g) £4.75

Warm Chorizo and bread £7.50

Starters

Lemon and Dill cured salmon with sour cream, pickled cucumber and capers (g) £9.50

Serrano ham, Manchego, sunblushed tomato, smoked almond pesto (g) £9.50

Warm asparagus spears, toasted brioche, soft poached hen's egg, chive butter (v) £8.25

Warm Goat's Cheese and onion marmalade tart with dressed leaves and balsamic glaze (v) £8.25

Mains

Roast 'Surrey Farms' sirloin of Beef with Yorkshire Pudding £21.50

Roast Leg of Lamb with mint sauce £20.50

Roast loin of Pork with apple sauce and crackling £19.50

Chestnut and Pumpkin seed Nut Roast with vegetable gravy £18.50

All served with garlic and rosemary roasted potatoes, jus and seasonal vegetables.

Blackened Cajan Swordfish steak with pineapple and green chilli salsa, coriander rice salad (g) £21.50

Marinated Halloumi flatbread topped with houmous, sunblushed tomato,
spiced crispy chickpeas and mint yogurt (v)(vg**) £17.50

The Crown grilled Chicken Caesar with soft boiled hen's egg, ciabatta croutes and parmesan £17.50

Seared cured salmon on new potato, green bean and baby gem salad,
lemon crème fraiche dressing (g) £19.50

Beer-battered fish, chips, mushy peas and tartare sauce (g) £16.95

The Crown Steak burger with tomato, baby gem, tomato relish and fries (*g) £16.00

Add Cheese £1 or Bacon £1.50





Desserts

Greek Yogurt pannacotta with fresh berries, honey and granola crumble £7.75

Dark chocolate pot with salted caramel ice cream and honeycomb (v) (g)£7.75

Raspberry and white chocolate cheesecake with raspberry coulis (v) £7.75

Sticky Toffee Pudding, butterscotch sauce and vanilla ice cream £7.75

Affogato £5.50

(Single scoop of vanilla ice cream topped with a shot of espresso)

3 scoop selection of Dylans ice creams and sorbets £5.75

Salted caramel, raspberry ripple, vanilla

Strawberry, Passionfruit or Raspberry Sorbet

3-piece cheese board *(see blackboard for our selection)* £10.50

Oh, go on then...Twist my arm!

The Crown Salted Caramel Espresso Martini £9.50

Amaretto Disaronno £4.00

Boshchental Vin d-Or £19.50 half bottle

Chateau Monteils, Sauternes £26.50 bottle

St. Stephens Crown Tokaji £32.00 bottle

Coffees and Teas

Tea Pigs English Breakfast

Espresso

Tea Pigs Earl Grey

Cappuccino

Tea Pigs Camomile

Americano

Tea Pigs Peppermint

Macchiato

Tea Pigs Green Tea

Flat White

Fresh Mint Tea

Latte

Decaffeinated Tea

(all available decaffeinated)

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Not all ingredients are listed on our menus. If you have an allergy, please ask a member of staff for advice.

Our eggs are free range. All our meat is sourced locally. All our food may contain traces of nuts.

