



Summer Menu

July 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

Watermelon, chopped asparagus and chicory salad with toasted sesame and wasabi dressing
(v) (vg) £8.75/£13.50

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

Roast chicken and fine herb terrine with apple chutney and ciabatta croutes £8.75

Chickpea falafel with dukka-spiced hummus, rocket and pomegranate (v)(vg)(g)(N*) £8.25/£13.50

Goat's cheese souffle, apple and celery salad(v) £8.75

Mains

Grilled Rock Bass fillet on cannellini and pistou vegetables, saffron aioli, herb oil (g) £23.50

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

Chargrilled 'Surrey Farms' flat-iron steak, chimichurri, watercress salad and fries (g) £26.50

Cromer crab and crayfish ravioli with devilled crab butter, rocket and lemon oil £19.50

Lime and coriander spiced yogurt chicken, tomato salad, grilled flatbread, raita dressing (*g) £18.50

Creamy burrata, heritage tomato and rocket salad with aged Balsamic and basil pesto (v) (g) £16.50

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 fraîche dressing (g) £19.50





Mezze platter – hummus, flatbreads, falafels, olives, chorizo, feta stuffed peppers £24.50

Seafood platter - smoked salmon, gravadlax, crevettes, crayfish marie rose, dressed crab, aioli, lemon and dill sauce, bread £42.50

Favourites

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

Plant Burger with smashed avocado, tomato, baby gem, tomato relish and fries(v) (vg) £16.00

Sides

Garlic green beans - Mixed salad

Tomato and onion salad - Skin-on fries - French baguette and butter £4.50 each*

(*g) Gluten free version available ** Vegan version available

*N contains nuts

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.





Dessert Menu

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

Lemon curd and strawberry shortbread with strawberry sorbet £7.75

Affogato £5.50

3 scoop selection of Dylans ice creams and sorbets £5.75

Salted caramel, raspberry ripple, vanilla

Strawberry, Passion fruit or Raspberry Sorbet

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

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

The Crown Passionfruit Sgroppino £9.50

Double vodka, prosecco, orange juice and passionfruit sorbet blended cocktail

Amaretto Disaronno £4.00

Boshchendal 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*)

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