



The Crown Menu

Aperitif Suggestions

Glass of prosecco £6.40

Negroni £10.50

Grazing

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

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

Starters

Sauteed mixed garlic mushrooms on toasted brioche with chive oil (v) £8.75

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

Ham hock terrine with pickled vegetables, green mustard and ciabatta croutes £8.75

Smoked Haddock 'Kedgeree' Arancini with curried mayonnaise £9.25

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

Main courses

Slow roasted Oriental spiced belly Pork, sweet potato, sesame tenderstem broccoli
& Hoisin jus £20.50

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

Chargrilled 'Surrey Farms' flat-iron steak, garlic butter, watercress salad and fries (g) £26.50
add Peppercorn sauce £3

Porcini mushroom and baby spinach ravioli with truffle oil, pinenuts & parmesan shavings (v) £17.50

Roast serrano wrapped chicken on chestnut mushroom 'orzotto' and parmesan shavings £20.50

Poached smoked Haddock on Champ mashed potato, buttered spinach,
hen's egg & chive cream (g) £21.50

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

Classics





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

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill and goes directly to the team. Not all ingredients are listed on our menus. If you have an allergy, please inform a member of staff for allergen advice.

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

Dessert Menu

Classic Crème Brûlée £7.75





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

Rhubarb and ginger cheesecake (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 (*ask for our selection*) £10.50

Glass of dessert wine

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

Glass of Ruby Port

50ml glass £4.20

After dinner cocktail...

The Crown Amaretto Sour £10.50

Disaronno, Bourbon, mixed with sweetened lemon juice

(Contains egg white)

Please see our wine list for other suggestions

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	<i>(all available decaffeinated)</i>

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