



Spring Menu

March 2023

Aperitif Suggestions

Glass of prosecco £6.90

Negroni £10.50

Nibbles

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

Honey and mustard glazed sausages £5.75

Marinated olives (v) (vg) (g) £4.75

Roasted tagin spiced almonds (v) (vg) (g) £4.50

Starters

Beetroot-cured Salmon with chive crème fraiche, rocket and roasted beets (g) £9.50

Smoked mackerel pate, lemon dressed rocket & toasts £9.25

Buttered asparagus on toasted brioche topped with a soft-boiled hens egg £9.25 (v)

Three Cheese souffle with green apple, rocket and celery £9.50 (v)

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

Mains

Roasted stuffed Aubergine, spiced basmati rice with cranberry, coriander, pumpkin seeds
and coconut broth (vg) (v) (g) £17.50

Confit Duck leg, garlic mash and buttered kale, red wine jus (g) £22.00

Pan-fried Seabream fillet on crushed new potato, grilled asparagus, lemon, caper & chive butter (g) £21.50

Chicken Milanese, basil pesto, tomato linguine and parmesan £21.50

Chargrilled 'Surrey Farms' 8oz rump steak, garlic butter, watercress salad and fries (g) £26.50

add Peppercorn sauce £3

Hot smoked trout salad, new potatoes, capers, watercress, crème fraiche & lemon dressing (g) £21.50

Roast Salmon on basil potato cake, warm sunblushed tomato vierge and dressed rocket (g) £21.50

Beer-battered fish, chips, mushy peas and tartare sauce (g) £17.50

The Crown Steak burger with tomato, baby gem, tomato relish and fries £16.50

Add cheese or bacon £1.50 each

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

Sides

Buttered kale - Mixed salad - Skin-on fries - French bread and butter £4.50 each





Desserts

- Steamed treacle sponge with vanilla ice cream £7.75
St. Clements cheesecake with clementine sorbet £7.75
Double Chocolate and kirsch cherry mousse with vanilla cream and biscotti crumble £7.75
Coconut panna cotta, mango sorbet and pineapple salsa £7.75
Affogato £5.00
3 scoop selection of Dylans ice creams and sorbets £7.25
Vanilla, Lemon Meringue, Rum and Raisin
Raspberry or Passionfruit Sorbet
3-piece cheese board (ask for our selection) £9.95

Suggestions

Glass of dessert wine

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

Glass of Ruby Port

50ml glass £4.20

The Crown Amaretto Sour £10.50

Disaronno, Bourbon, mixed with sweetened lemon juice (vg)

The Crown Espresso Martini £10.50

Please see our wine list for other options

Coffees and Teas

Tea Pigs English Breakfast	Espresso
Tea Pigs Earl Grey	Cappuccino
Tea Pigs Camomile	Americano
Tea Pigs Peppermint	Macchiato
Fresh Mint Tea	Latte
Decaffeinated Tea	<i>(all available decaffeinated)</i>

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.

