



Autumn Menu

November 2023

Aperitif Suggestions

Negroni £10.50

Gusbourne English Brut Reserve £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 watercress, caper and crème fraiche (gf) £9.75

Baked whole camembert with apple and radish salad, tomato and chilli jam, French bread (to share) £19.50

Sautéed mixed mushrooms on toasted brioche, topped with a soft poached hen's egg,
watercress and truffle oil (v) £9.25

Twice baked goat's cheese souffle with walnut pesto, rocket and pear salad (v) £9.50

Ham hock scrumpet with English mustard mayonnaise and pickled radish (gf) £9.25

Mains

Provençal Gnocchi 'al forno' with roasted Mediterranean vegetables
topped with mozzarella and rosemary pangrattato (v) £17.50

Roast duck breast with fondant potato, cavalo nero and blackberry jus (g) £23.50

Grilled Seabass on crushed new potato, tenderstem broccoli and salsa verde (g) £21.50

Chicken and mushroom vol-au-vent with mash potato, green beans, and white wine cream £21.50

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

add Peppercorn sauce £3

Roast chalk stream trout on spring onion potato cake, pea puree, roasted tomato,
and white wine cream £22.50

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 sliced avocado, tomato, baby gem, tomato relish and fries (v) (vg) £16.00

Sides

Garlic green beans - Mixed salad - Skin-on fries - French bread and butter £4.50 each





Desserts

- Sticky toffee pudding with butterscotch and vanilla ice cream £7.75
Honey roasted fig, plum and frangipane tart with vanilla ice cream £7.75
Double chocolate brownie with salted caramel ice cream £7.75
Lemon posset with shortbread crumb and raspberry sorbet £7.75
Affogato £5.00
Amaretto Affogato £9.50
3 scoop selection of Dylans ice creams and sorbets £7.25
Vanilla, Lemon Meringue, Salted Caramel
Raspberry or Passionfruit Sorbet
3-piece cheese board (ask for our selection) £9.95

Digestifs

Glass of dessert wine

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

Glass of Ruby Port

50ml glass £4.20

The Crown Old Fashioned £10.50

Double Monkey Shoulder, Bitters and sugar syrup, garnished with orange

Please see our wine list for other options

Coffees and Teas

The Crown's Irish coffee £7.50

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| 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.

