



Main Menu

March 2024

Aperitif Suggestions

Glass of prosecco £7.25

Blood Orange Margarita £10.50

For the table

Breads and dips (v) * £7.00

Honey and mustard glazed sausages £5.75

Marinated olives (v) (vg) (g) £4.75

Sourdough bread with salted butter or olive oil and balsamic vinegar (v) £

Starters

Charlie's smoked trout with watercress and dill sauce (g) £9.75

Roasted tomatoes with confit garlic on toasted ciabatta, roasted pine nuts (v) (vg) £8.50

Leek, pea and watercress soup with crème fraiche (v) (g) £7.50

Three Cheese soufflé with green apple, rocket and celery £9.75 (v)

Grilled halloumi with pomegranate, fennel and walnut salad (v) (g) £8.75

Seared Scallops, pea purée, black pudding crumb £14.50

Mains

Grilled Pork ribeye, lemon and sage roasted new potatoes and Hispy cabbage (g) £21.50

Roasted Squash, artichoke, baby spinach and tomato casarecce with parmesan (v) (*vg) £18.50

Smoked haddock fishcake, watercress salad, lemon and herb crème fraiche £14.50

Roast breast of chicken on smoked bacon, baby onion pearl barley, wild mushrooms £21.50

Grilled Lamb rump, white bean purée, tenderstem broccoli, black garlic butter (g) £24.50

Chargrilled 8oz rump steak, wild garlic butter, watercress salad (g) £24.50

Seared tuna on warm niçoise salad with balsamic vinaigrette (g) £21.50

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

Beer-battered vegan 'fish' and chips, garden peas and vegan tartare (g) (vg) £17.50

The Crown burger with cheese, bacon, tomato, baby gem, tomato relish and fries £18.50

Sides

Dressed green salad £4.50

Buttered tenderstem broccoli £4.50

Green beans £4.50

Skin on fries £4.50

Chive buttered new potatoes £4.50

*We are able to adapt some dishes to meet certain dietary requirements, please ask our team for more





Desserts

Lemon and treacle steamed sponge with lemon curd ice cream £8

Honey-roasted pear with amaretto crumble, caramelised pecans and vanilla pod ice cream £8.

Black forest chocolate pot with Kirsch cherries £8

Vanilla panna cotta with poached rhubarb £8

Apricot, honey and cinnamon frangipane tart with jug of cream £8

Bailey's chocolate Affogato £9.00

Cheese plate: Black Bomber, fig chutney, rustic biscuits £9.95

3 scoop selection of Dylans ice creams and sorbets £8

Vanilla pod, Lemon Curd, Rum and raisin

Blackcurrant or Passionfruit

Digestifs

Glass of dessert wine

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

Glass of Ruby Port

50ml glass £4.20

The Crown Salted Caramel Espresso Martini £10.50

Liqueur Coffees – Irish, Caribbean, Italian £7.50

Please see our wine list for other options

Coffees and Teas

All served with homemade shortbread biscuits

Espresso, Cappuccino, Latte and more (all available decaffeinated too)

Tea pigs teas: English Breakfast, Earl Grey, Camomile, Macha Green, Peppermint

Milk alternatives available on request

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.

