



Main Menu

June 2024

Aperitif suggestions

Gusbourne Brut Reserve £12.00

Aperol Spritz £9.50

For the table

Warm pitta with romesco, hummus and whipped feta dips (v) (n) £5.75

Honey & mustard glazed sausages £5.75

Marinated olives (v) (vg) (g) £4.75

Rustic bread and salted Netherend butter (v) £5.75

Starters

Grilled sardines on Heritage tomato bruschetta and romesco sauce (n) £9.75

Three cheese souffle with pear, watercress and celery (v) £9.75

Whipped feta and minted watermelon salad with toasted pinenuts (gf) (v) (n) £9.25

Pork rilletes with caper berries, toasted brioche and chutney £9.75

Seafood platter (to share) *Smoked trout pate, smoked trout and a crayfish and prawn cocktail served with lemon mayonnaise and watercress* £25.50 (*avail gf)

Mains

Today's Market fish (see specials board)

Spiced rump of lamb on grilled asparagus and tabouleh salad with Harissa yogurt £24.50

Warm grilled flatbread, topped with lemon & coriander hummus, Heritage tomato, tzatziki & pomegranate
Chickpea falafel (v) £19.50 (available vg) *Grilled yogurt marinated chicken £21.50*

Serrano wrapped breast of chicken, pea puree, croquette potato, sun-dried tomato & chive cream (gf) £21.50

Coconut Summer vegetable curry with wild basmati rice and coriander (vg) (v) (gf) £19.50

Seared tuna on warm niçoise salad with balsamic dressing (gf) £21.50

Chargrilled 8oz ribeye steak, garlic butter, salad and fries (gf) £29.50

The Crown grilled chicken Caesar, parmesan shavings, hen's egg & ciabatta croûtes £17.95

Beer-battered Cod, chips, garden peas and tartare sauce (gf) £17.50

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

Sides

Dressed green salad (v) (gf) £4.50

Buttered tenderstem broccoli (v) (gf) £4.50

Garlic green beans (v) (gf) £4.50

Skin on fries (v) (gf) £4.50

Hot buttered minted new potatoes (v) (gf) £4.50

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





Desserts

Raspberry, lemon and vanilla cheesecake, summer berries (v) £8

'The Crown' Eton mess with elderflower cream, strawberries, raspberries and blueberries (v) (gf) £8

White chocolate panna cotta with passionfruit coulis, ginger snap tuile £8

Orange and olive oil polenta cake with crushed pistachios and clotted cream (gf) (v) (n) £8

Café gourmand (gf) (v) £5.00

Cheese plate: Welsh Black Bomber, chutney, honeyed walnuts & rustic biscuits £9.95

3 scoop selection of Dylans ice creams and sorbets £8

Vanilla pod, Lemon Curd, Rum and raisin ice cream

Blackcurrant or Mango sorbet

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 and drinks 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 or Fresh Mint Tea

Milk alternatives available on request

(v) suitable for vegetarians

(vg) suitable for vegans

(gf) gluten free

(n) contains nuts

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.

