



Main Menu

October 2024

Aperitif suggestions

Gusbourne Brut Reserve £12.00

Blood orange Negroni £10.50

For the table

Warm pitta with hummus, tomato pesto and whipped ricotta dips (v)(gfo) £6.95

Honey & mustard glazed sausages £5.75

Marinated olives (v) (vg) (g) £4.75

Rustic bread and salted Netherend butter (v) (gfo) £6.25

Starters

Potted brown shrimp on toasted crumpet with lemon and watercress £10.50

Blue cheese souffle with beetroot, caramelized walnuts and celery (v) (n) £9.75

Ham hock terrine with toasted sourdough, apple and fig chutney and cornichons £9.75

Roasted beetroot, fennel and hummus salad with dukkah spice (vg)(v)(gf)(n) £9.25

Sunblushed tomato, feta and pinenut tart with red pesto and rocket (v) £9.25

Seafood platter (to share) *Smoked trout pate, smoked trout and a crayfish and prawn cocktail served with lemon mayonnaise and watercress* £26.50 (gfo)

Mains

Today's Market fish (see special's board)

Cured seared salmon on crushed new potato, roasted beets, dill crème fraiche (gf) £21.50

Roast breast of chicken, rosemary & garlic new potatoes, wilted baby spinach, wild mushroom sauce (gf) £21.50

Grilled pork cutlet, watercress, bubble and squeak, caramelised apple and cider jus (g) £21.50

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

Panko breaded aubergine katsu curry with steamed rice, coriander and pickled ginger (v) (gf) (vg) £19.50

Roasted squash and chickpea tagine with couscous, chermoula and preserved lemon (vg) (v) £20.50

Chargrilled 8oz rump steak, garlic butter, watercress and caper salad, fries (gf) £29.50

add peppercorn sauce £3

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

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

Sides

Dressed house salad (v) (vg) (gf) £4.50

Buttered tenderstem broccoli £4.50

Garlic green beans (v) (gf) £4.50

Skin on fries (v) (vg) (gf) £4.50

Roast new potatoes with rosemary and garlic £4.50

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





Desserts

Hot chocolate fondant with Biscoff ice cream and salted caramel sauce £8.50

Warm plum crumble tart with Damson ripple ice cream £8.50

Vanilla poached pear with Chantilly cream, toasted almonds and chocolate sauce (gf) (n) £8.50

Steamed ginger sponge with rum syrup £8.50

Crème Brûlée with shortbread biscuit (gfo) £8.50

Café gourmand (gf) (v) £5.50

Cheese plate: Tuxford & Tebbet stilton, chutney, honeyed walnuts & rustic biscuits £9.95

3 scoop selection of Dylans ice creams and sorbets £8

Vanilla pod, Biscoff, 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

(gfo) gluten free option available

(vgo) vegan option available

(n) contains nuts

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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.

