Sunday Menu

Winter SAMPLE menu

Our Sunday menu changes weekly to include but always includes our selection of roasts, our favourite seasonal dishes and all your favourites...

For the table

Cauliflower and parmesan croquettes with Bloody Mary ketchup £5.75
Toasted warm pitta with lemon and coriander hummus (v) (gfo) £6.25
Pigs in blankets £6.25
Marinated olives (v)(vg)(gf) £4.75
Rustic bread and salted Netherend butter (v) £6.25

Starters

Seasonal soup, served with rustic bread (gfo) £7.50
Winter panzanella with roasted beetroot, Dolcelatte, maple and balsamic (v) (gfo) £9.25
Pork and pistachio rillettes with watercress, apricot chutney and toasted sourdough (gfo) £9.25
Warm brie and chilli jam tart with rocket caper berry salad (v) £9.75
Beetroot gravadlax with crème fraiche, radish, pea shoots and dill oil (gf) £10.75
Baked camembert (to share) with sticky fig chutney, celery, walnut and rocket salad, grissini and rustic breads (v) £19.50

Mains

Roast sirloin of Beef with Yorkshire pudding £24.50
Roast loin of Pork with apple sauce and crackling £22.50
Roast leg of Lamb with mint sauce £23.50
Roast Chicken with sage and onion stuffing & pigs in blanket £22.50
Chestnut and pumpkin seed nut roast with vegetable gravy and Yorkshire pudding (v) (n) £19.50
All served with garlic and rosemary roasted potatoes, jus and seasonal vegetables

Confit duck on slow roasted garlic mash, braised red cabbage, orange and thyme jus (gf) £24.50
Beer-battered fish, chips, garden peas, and tartare sauce (gf) £18.50
The Crown burger with grilled cheese, streaky bacon, tomato relish and fries (gfo) £18.50
Stuffed baby squash with Mediterranean spiced rice, goat's cheese and tomato coulis (v) (gf) £19.50
Oven roasted salmon supreme, crushed new potatoes, tenderstem broccoli, sauce vierge £24.50

Sides

Bowl of sage & onion stuffing £5 *Pigs in blankets £6.25*

Desserts

Apple and sultana crumble with vanilla custard (v) £8.50

Sticky toffee pudding with honeycomb ice cream and toffee sauce (gfo) £8.50

Warm cherry frangipane tart with vanilla ice cream £8.50

Chocolate parfait with frozen raspberries, chocolate sauce and pistachio £9.50

Passionfruit posset with passionfruit coulis & meringue (v) (gf) £8.50

Cheese plate: Blacksticks blue cheese, chutney, honeyed walnuts & rustic biscuits (n) £9.95

3 scoop selection of Dylan's ice creams and sorbets £8

Vanilla (v) (gfo), Biscoff (v), chocolate (v) (gfo) ice cream

Mango or raspberry sorbet (v) (gfo)

Digestifs

Glass of Dessert wine

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

Glass of Ruby Port

50ml glass £4.70

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 £ .50p

(v) suitable for vegetarians
(gf) gluten free
(n) contains nuts
(vg) suitable for vegans
(gfo) gluten free option available

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.