

THE MENU



For the Table

Marinated Olives	3.75
Bread basket, star anise butter	4.25

To Start

Chicken liver paté, red onion chutney, toasted brioche	6.25
Creamed Mushrooms on toast	5.95
French Onion soup, Emmental croute	5.95
Blue cheese twice baked Souffle, balsamic glaze	6.25
Salmon Gradvalax, cucumber pearls	5.95
Black pudding Scotch Egg, bacon crumble	5.95

Crown Classics

Crown Burger (chicken, beef, veggie burger) with Triple cooked chips, coleslaw & garnish.	12.95
Add cheese or bacon, avocado or pulled pork	1.00
Fish 'n' Chips, Garden or mushy peas, tartare sauce (gf)	10.95
Steak & Ale 'proper pie', Mash, Triple cooked chips or fries	13.50
100Z Ribeye Steak, Triple cooked chips, choice of peppercorn, diane or port & stilton sauce (gf)	19.95
Pan roast Duck breast, fondant potato, winter vegetables, juniper jus	15.95
Lamb Rogan Josh, rice and homemade naan bread	12.75
Rolled Beef shin, sweet potato, Cavolo nero	16.95
Tandoori style Seabass, basmati rice, curry oil	14.95
Salmon & Creme fraiche Tagliatelle	14.25
Cod with corn bisque, dill, poached egg and potato fondant	16.50
Feta & Asparagus Tortellini, spinach cream	12.95
Vegan Chillli with rice or chips	10.75