

SUNDAY MENU

Nibbles

Garlic Bread (gfa)	3.95
Cheesy Garlic Bread (gfa)	4.50
Bowl of Kalamata Olives (gf/vegan)	3.75
Flat Bread & Houmous (vegan)	4.50



To Start

Split Yellow Pea & Smoked Ham Hock Soup served with Crusty Bread & Butter	5.95
Vegetarian Soup of the Day served with Crusty Bread & Butter	5.50
Meze plate with Flat Bread, Houmous, Kalamata Olives, Balsamic Onions, Serrano Ham, Coppa, Baby Gherkin & Chargrilled Peppers (gf/vegan available)	8.75
	To Share 15.00
Slow cooked BBQ Beef & Cheddar Cheese Bon Bons with Siracha Mayo	6.50

Main Course

Traditional Roast Beef served with Roast Potatoes, Braised Red Cabbage, Carrot & Swede Mash, Kale, Yorkshire Pudding and Real Gravy (gfa)	14.25
* Please ask your server for this week's other roast option	
Lentil & Butter Bean Loaf served with Roast Potatoes, Braised Red Cabbage, Carrot & Swede Mash, Kale, Yorkshire Pudding and Vegetarian Gravy (gf/vegan option available)	14.25
Chunky Fish Pie topped with Buttered Mashed Potato served with Sautéed Kale & Peas (gf)	13.95
The Crown Burger - a 6oz Beef Steak Burger or Crispy fried Chicken Burger or Plant based meat Burger served with our secret recipe burger sauce, Monterey Jack Cheese, Bacon, Onion Rings, Red Cabbage Slaw & Fries (gf/vegan available)	15.50
Roasted Vegetable Lasagne topped with Bechamel Sauce Oregano & Feta Cheese, served with Garlic Bread	13.95

Side Dishes

Red Cabbage Slaw (gf/v)	3.50
Beer Battered Onion Rings (v)	3.50
Bowl of Shoestring Fries	3.50
Bowl of Triple Cooked Hand Cut Chips	4.50
Bowl of Sautéed Kale & Peas topped with Crispy Bacon & Onion Bits (gf/vegan available)	4.50
Mixed Side Salad (gf/vegan)	5.50
Honey & Caraway Roast Carrots (gf/v)	3.50
Cauliflower Cheese	3.50

* Allergies - please speak to your server

* Gluten Free (gf) * Gluten Free Available (gfa) * Vegan * Vegetarian (v)