

Starters

- Crispy beer and cheese balls with our own tomato relish, salad garnish 6.25
- Homemade chorizo spiced scotch egg, mixed salad and sour cream 7.50
- Lightly battered tempura vegetables, soy and chilli dip and salad 6.25
- Smoked salmon and goats cheese salad, beetroot and tomato and chutney 7
- Curried Lamb Kofta kebab with mixed salad and garlic mayonnaise 7.20

Mains

- Steak and ale beef cobbler, cheddar and rosemary scones with mustard mash 15
- Chicken breast wrapped in bacon stuffed with mozzarella and sun blushed tomato, basil pesto and tomato sauce, Parmesan and thyme rosti 17
- Pork tenderloin, apricot and sage stuffing, apple purée, cider sauce and dauphinois potatoes 18.50
- Chinese five spice duck leg, slow roasted, honey, soy and ginger sauce with stir fry vegetables 15
- Pheasant breast, bacon, creamed Savoy cabbage, red wine sauce and dauphinois potatoes 16
- Mint stuffed lamb breast, plum and red wine sauce, red cabbage and dauphinois potatoes 18

Salads

- Buttermilk Chicken and bacon salad with mixed leaves and honey and mustard dressing 12 (gfo)
- Honey and sesame glazed steak salad with balsamic dressing and sun blushed tomato 14
- Green bean, new potato salad, cucumber, boiled egg, olives with honey and mustard dressing 12

Vegetarian and Vegan

- Beer battered Halloumi with chunky chips, peas and homemade tartare sauce. 11.95
- Falafel and sweet potato burger, red pepper hummus, toasted seed bun, fries, crown coleslaw and salad 12.50
- Ratatouille vegetable crumble, roasted tomato sauce, crispy cheese and herb crumb, bread roll and salad 12.50.
- Wild mushroom, spinach and cheese beignet, crispy leeks and red wine sauce with baby vegetables 12.50.
- Vegan pie, creamy tofu, celeriac, smoked garlic and sherry short crust pastry pie, chunky chips, peas, gravy 12.50

Classics

- House battered Grimsby haddock with chunky chips, peas and homemade tartare sauce 11 .95 (gfo)
- Crown burger- homemade burger topped with smoked bacon, relish and cheese in a homemade toasted bun served with skinny fries and Crown coleslaw 12.50 (gfo)
- Chicken burger- Spiced buttermilk chicken fillet, topped with guacamole and salad inside a toasted homemade bun with skinny fries and Crown coleslaw 12.50 (gfo)
- 'Proper pie' shortcrust pastry pie served with chunky chips, peas and a jug of gravy 12.95
- Whole tail scampi served with chunky chips, homemade tartar and peas 11.95
- Homemade turkey curry with savoury rice, our own bhaji and poppadum 11.95 (gfo)
- Smoked salmon and king prawn penne with a white wine and cream sauce 13.50 (gfo)
- Homemade beef chilli served with cheese straws and topped with cheese

if you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help V= suitable for vegetarian, vg= suitable for vegan, gfo= gluten free option available please ask when placing your order. Please note that as our dishes are prepared in our busy kitchen we cannot guarantee they are 100% free of allergens or contaminates.

Pudding and Coffee

The Crown Cheese Selection; choose three from a selection of cheeses with crackers with homemade chutney and grapes 7.95

All homemade for that extra delight! 6.20

Lemon and raspberry posset with candied lemon peel and shortbread

Rum and raisin cheesecake with creme anglaise and hazelnut brittle

Apple and blackberry crumble pie served with custard and crunchy topping

Sticky toffee pudding, butterscotch sauce and ice cream gf

Dark and white chocolate brownie with chocolate sauce and ice cream gf

White chocolate and honeycomb mousse in a brandy snap basket with salted caramel gf

Baked custard tart with nutmeg, rhubarb sauce and ice cream

Can't decide? You don't have to! 6

Any coffee or tea with a mini dessert. Choose from;

- ~ Chocolate Brownie
- ~ Mousse
- ~ Custard tart
- ~ Sticky Toffee pudding
- ~ crumble

Coffee or Tea?

Coffee 2.30

Tea (fruit blends also available) 2.10

Earl Grey 2.10

Cappuccino 3

Plain floater coffee 3

Latte 3

Espresso 2.40

Hot Chocolate 3

Luxury Hot Chocolate 3.20