

Lunch Menu

Homemade Baguette Crown Roll GFO

Choose from our homemade white or granary bread
All served with skinny fries and salad

- Homemade fish finger with crown tar tar sauce 7.50
- Bacon and Brie with red onion jam 7.50
- Roasted chicken and coronation coleslaw 7.50
- Smoked salmon, avocado and cream cheese 8
- Cheddar, tomato and baby gem 7
- Roast beef, gherkin, smoked applewood and mustard mayonnaise 7.50

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 fritter with crispy leeks and red wine sauce with baby vegetables 12.50.
- Vegan pie- a creamy tofu, celeriac, smoked garlic and sherry short crust pastry pie served with chunky chips, peas and gravy 12.50

- Jacket potatoes 8.50
served with honey and mustard dressed mixed leaf salad
- Beef chilli and cheese
- Bacon and Brie
- Cheese and onion
- Baked beans and cheese

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 savoury rice, cheese straws and topped with cheese 12

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 you 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

Chocolate and baileys 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

Dark and white chocolate brownie with chocolate sauce and ice cream

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

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