

STARTERS

- Soup of the Day** £5.50
Served with rustic bread
- Garlic Bread / with Cheese V** £3.50 / £4.00
Freshly baked crusty ciabatta with garlic butter
- Crispy Parmesan & Pumpkin Seed Gnocchi V / add Chorizo** £6.50 / £1.00
Sun-blushed tomato & chilli oil
- Chickpea & Sweetcorn Fritters V** £6.50
Avocado & sun-blushed tomato relish
- Salt & Pepper Calamari** £7.50
Sweet chilli sauce, Asian slaw
- Ham Hock Terrine** £7.50
Apricot & apple chutney, herb ciabatta
- Grilled Boerewors** £7.50
Traditional South African sausage, tomato relish, ciabatta

SHARING PLATTERS

A great starter for two or keep one all to yourself as a main.

- Bread & Olives V** £7.00
A selection of breads, marinated olives, balsamic & olive oil
- Baked Camembert V** £9.50
Rosemary & garlic, red onion & star anise marmalade, peppadew peppers, cornichons, rustic bread
- Charcuterie Platter** £14.50
Salami, Parma ham, chorizo, peppadew peppers, cornichons, pickled onions, rustic bread

SALADS

- Chicken Caesar Salad** £8.00 / £13.50
Cos lettuce, parmesan shavings, bacon, classic Caesar dressing, rosemary croutons
- Chilli Beef & Heritage Tomato Salad** £8.00 / £13.50
Courgettes, feta cheese, corn salad, avocado, aged balsamic dressing
- Waldorf Salad** £7.50 / £12.50
Cos lettuce, walnuts, apple, celery, grapes

OUR SUNDAY CARVERY

Available from noon - 4pm.

Put on your Sunday best (or come as you are, we don't mind) and enjoy.

We serve a fantastic selection of carvery meats, seasonal vegetables, Yorkshire puds and roast potatoes.

£15.00

Child's portion £7.00



SUNDAY LUNCH

Served noon - 4pm

Here at The Crown we want you to enjoy good food and a great atmosphere. At the heart of what we do are quality ingredients cooked well and a taste experience that will keep you coming back for more!

We don't serve fast food, we serve good food as fast as we can!

OUR LEGENDARY STEAKS

Served with grilled field mushroom, tomato, mixed leaves and choice of potato.

- Flambé Beef Fillet** £25.00
6 oz flambé fillet, wild mushroom & Parma ham crust, roasted silverskin onions
- Surf & Turf** £24.00
8 oz sirloin steak, giant tiger prawn, creamy garlic sauce
- Hillbilly** £25.00
8 oz rib-eye steak, mushroom sauce, bacon, cheese, fried egg, onion rings
- Chimichurri Rump Steak** £23.00
10 oz rump steak, garlic and chilli marinade, mac & cheese

MAINS

- Churchill Burger** £14.00
Homemade beef burger, smoked back bacon, tomato relish, fried egg, cheddar, chunky chips, onion rings
- Seared Duck Breast** £16.00
Soba noodles, bok choy, sweet chilli & sesame dressing
- Steak Pie** £14.50
Diced beef and silverskin onions marinated in Brakspear ale, pastry lid, mash potato, green beans
- Seafood Platter** £18.50
Giant tiger prawns, fried calamari, blackened hake fillet, basmati rice, chips, garlic butter, tartar sauce
- Pan-fried Sea Bream** £15.00
Asparagus risotto, mustard beurre blanc, pickled cucumber

SIDES

- Per portion V** £3.00
Onion rings • Grilled mushrooms • Creamed spinach • Summer greens • Mac & cheese • Asparagus • Grilled tomato • Green beans • Asian slaw • Mash • Hasselback potato • French fries • Chunky chips • New potatoes

VEGETARIAN

- Asparagus & Pea Risotto V** £13.00
Italian hard cheese, herb oil
- Chickpea & Sweetcorn Fritters V** £13.00
New potato, courgette ribbons, tomato relish
- Crispy Gnocchi V** £13.00
Marjoram pesto, roast vegetables

DESSERTS

- Banoffee Pie** £6.00
No need for any introduction!
- Pavlova** £6.00
Lime curd, mango and fresh berries
- Cape Gooseberry Cheesecake** £6.00
Oreo crust, passion fruit sorbet
- Irish Coffee Chocolate Pot** £6.00
Maple & walnut ice cream, tuille biscuit
- Chocolate Brownie V** £6.00
Raspberry sorbet
- Dom Pedro** £6.50
An adult milkshake. Choose from whisky, Kahlua, Amarula, Baileys or Amaretto (25ml)
- Selection of Mövenpick Ice Cream** £6.00
Vanilla, chocolate, strawberry, maple walnut, chocolate mint, caramelita, rum and raisin, pistachio – 3 scoops, you choose!
- Sorbet** £6.00
Ask your server for our current flavours
- Cheese Board** £8.50
Cornish Camembert, Shropshire Blue, Devonshire Cheddar, apricot & apple chutney
- Sharing Desserts** £9.50
Cape gooseberry cheesecake, chocolate brownie, banoffee pie

DESSERT WINE

- Riesling, The Noble Wrinkled, d'Arenberg** £3.50
Per 50ml
- Muscat, All Saints Estate** £4.00 / £22.50
Per 50ml / Half bottle

V Suitable for Vegetarian diets. V Suitable for Vegan diets. All allergen information available upon request. Our kitchen contains nuts (and that's just the chefs!), our fish dishes may contain bones and our puddings definitely contain calories.

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