



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 and cheese
- Grilled Aubergine & Goats Cheese Roulade V £6.50
Tomato salsa, balsamic glaze, sourdough
- Smoked Haddock Fish Cakes £7.00
Garlic mayonnaise, capers, mixed baby leaves
- Salt & Pepper Calamari £7.00
Dill crème fraîche, capers, piquillo peppers – pair with a great Sauvignon Blanc
- Chickpea & Lemon Thyme Fritters V £6.50
Curried leeks, rocket salad
- Ham Hock Terrine £6.50
Piccalilli, toasted sourdough bread
- Creamy Cajun Prawns £8.00
Basmati rice, toasted sesame seeds
- Grilled Boerewors £7.50
Traditional South African sausage, sheeba sauce, ciabatta – great matched with Cabernet Merlot
- Confit Pork Rilette £7.50
Pancetta & bourbon marmalade, toasted ciabatta
- Moules Mariniere £8.00
Cream, garlic, white wine, toasted ciabatta – great matched with Chablis

SALADS

- Thai Beef Salad £8.00 / £13.50
Rocket, portabello mushrooms, green beans, ginger & sesame dressing
- Hout Bay Salad £8.00 / £13.50
Smoked salmon, king prawns, mixed leaves, garlic mayo
- Cajun Chicken & Mango Salad £8.00 / £13.50
Dressed leaves, cherry tomatoes, cucumber, toasted sunflower seeds, honey mustard dressing
- Chilli Butternut & Quinoa Salad V £7.50 / £12.50
Goats cheese, toasted sunflower seeds, coriander & lime dressing

SHARING PLATTERS

- A great starter for two or keep one all to yourself as a main.
- Bread & Olives V £6.00
A selection of breads, nocellara olives and flavoured butters
- Fish Platter £13.50
Smoked salmon, salt & pepper calamari, smoked haddock fish cakes, dill crème fraîche, rustic bread
- 'Pig Out' £14.50
Chorizo, pork rillettes, baby back ribs, pancetta & bourbon marmalade, garlic bread

V Suitable for Vegetarian 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.

WiFi Network: Clarity Password: crownw1

DINNER

Served 6pm - 10pm

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 portabello mushrooms, tomato, rocket and parmesan salad and choice of potato

- Black & Blue Fillet £25.00
6 oz flambé fillet, black pepper and blue cheese butter
- Surf & Turf £24.00
8 oz sirloin steak, king prawns, creamy garlic sauce
- Hillbilly £24.00
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

TAILOR MAKE YOUR STEAK

Just choose a prime cut, the size and tell us how you'd like it cooked. All our steaks are basted with our secret recipe and served with rocket & parmesan salad and choice of potato. **We recommend a bottle of Rioja Reserva**

	8 oz	Per extra oz
Fillet	£26.00	£3.25
Rib-eye	£20.00	£2.50
Sirloin	£18.00	£2.25
Rump	£16.00	£2.00

SAUCES & EXTRAS

- Béarnaise • Sheba • Blue Cheese £2.00
Garlic • Mushroom • Pepper
- Tomato & portabello mushroom £1.00

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 puddings and roast potatoes.

£15.00

Child's portion £7.00

MAINS

- Braised Lamb Shank £16.50
Mash potato, green beans, rosemary jus
- Confit Duck Leg £16.50
Sautéed potatoes, braised red cabbage, green peppercorn sauce – enjoy with a Pinotage
- Grilled Cod Fillet £15.00
Sautéed mussels, Moroccan chickpea & lentil ragout – a classic match with cool, crisp Chablis
- Braised Pork Belly £15.00
Green beans, butternut purée, sautéed potatoes, port and sage jus
- Baby Back Ribs £16.00
Slow braised pork ribs, special basting, chunky chips, side salad
- Posh Chicken & Chips £15.50
Oven roasted breast & thigh, Parmesan & truffle chips, rocket salad
- Grilled Seabass £15.00
Curried leeks, sautéed potatoes, rocket salad

CLASSICS

- Moules Mariniere £15.00
Cream, garlic, white wine, toasted ciabatta
- Durban Chicken & Prawn Curry £14.00
Cooked in Chef's unique blend of spices, served with fragrant basmati rice and fruit chutney – enjoy with our Buitenverwachting Sauvignon Blanc
- Brakspear Steak Pie £14.50
Marinated in Brakspear ale, pastry lid, mash potato, mange tout, tender-stem broccoli – a must-try match with our Malbec
- Churchill Burger £14.00
English Cheddar, back bacon, Stoke Farm free-range egg, chips
- Bobotie £14.50
Dating back to the 17th century, this traditional South African mince bake is full of flavour. Served with basmati rice, tomato salsa and a poppadum

VEGETARIAN

- Chickpea & Lemon Thyme Fritters V £13.00
Curried leeks, new potatoes
- Baked Aubergine & Goats Cheese Gratin V £13.00
Chilli butternut & quinoa salad – delicious with Sauvignon Blanc
- Moroccan Chickpea & Lentil Ragout V £13.00
Basmati rice and sambals

SIDES

- Per portion V £3.00
Grilled mushrooms • Creamed spinach • Green beans
Curried leeks • Onion rings • Mac & cheese • Grilled tomato
Chilli butternut • Mash • French fries • Chunky chips
New potatoes • Rocket & Parmesan salad • Tomato & red onion salad

