

Evening Menu

Starters

Wild Mushroom Sous Cloche

Cultivated and wild mushrooms in a port and white wine sauce topped with light puff pastry. £6.80

☆ **Confit of Gressingham Duck**

Crispy straw potatoes and watercress. £7.10

☆ **Homemade Fresh Tomato and Basil Soup v**

Parmesan croutons. £5.10

☆ **Organic Shetland Salmon Gravdlax**

Warm potato blini and crème fraîche. £7.10

☆ **Goats Cheese and Asparagus Tart v**

Short crust pastry tart drizzled with a rich pimento sauce. £6.90

Cornish Crab Salad

Handpicked fresh crabmeat and crème fraîche, layered on avocado, sherry dressing and crispy cos. £7.70

Thai Beef Salad

Slices of fillet steak marinated in Thai spices, mushrooms, mange tout, coriander and fresh basil. With a hot sweet chilli dip. £7.50 / £12.90

Crown Autumn Warmer

Sautéed crispy bacon, award-winning black pudding, creamy chive mash and Madeira sauce. £7.40

Caesar Salad £4.90

Seafood Fishcakes

Our homemade fresh fishcakes, leek etuvé and warm mustard sauce. £7.40

Side Orders

Bread and Dips £1.65

Our Special Broccoli £2.65

French Fries or home made chips £2.30 / £2.85

Buttered Spinach £2.65

Pommes purée, new potatoes or sautéed potatoes £2.85

Butternut Squash £2.30

Salads choice of Crispy Cos and Chive, Rocket and Parmesan or Mixed Leaf £2.65

New dishes this month

☆ **Important Information for Customers with Food Allergies**

Our menu notes do not cover all ingredients – please ask for confirmation of exact ingredients when ordering.

Main Courses

Grilled Shetland Organic Salmon and Asparagus

Leek etuvé, Jersey royal potatoes, sautéed asparagus and sauce vierge. £14.90

Scottish Rib Eye of Beef

Specially selected prime Scotch beef, thick cut homemade chips, sauce béarnaise. £17.50

Spinach and Goats Cheese Lasagne

Fresh handmade pasta layered with goat's cheese, spinach and a rich sun-blush tomato, shallots, garlic and thyme sauce. Side salad. £11.90

Chicken Fajitas

Marinated maize-fed chicken fillet, red peppers and onions, served on a Mexican sizzle platter, cheese, guacamole, salsa and tortilla pancakes. £13.20

☆ **Roasted Sea Bass fillet**

In a light saffron and white wine sauce with crayfish tails, paysanne of vegetables and new potatoes. £17.90

Steak and Ale Pie

Best steak, braised in a rich veal stock and Brakspear ale sauce, flaky butter pastry and puréed potatoes. £11.80

Welsh Lamb Provençale

Slow roasted in garlic, rosemary and thyme. Herb coated vine tomatoes and the chef's potatoes. £14.60

Crown Homemade Hamburger

6oz of ground Scotch fillet steak, onions, red pepper, fries and our own spicy Mediterranean chutney. £11.60

Grilled Maize Fed Chicken Cataluña

Slices of grilled chicken breast on a bed of sautéed chorizo potatoes, olives, veal jus and Madeira sauce. £13.80

Fillet Steak

Roast fillet steak topped with sautéed foie gras on a bed of buttered spinach, roasted shallots with red wine and veal jus. £18.60

☆ **Wild Mushroom Risotto v**

Cultivated and wild mushrooms, vegetable stock, white wine, Parmesan, chives and Arborio rice. £12.40

Lunchtime Menu

Salads (all served with French bread)

Warm Chicken

Roasted corn fed chicken fillet, mushroom & tomatoes. £6.40 / £9.90

Thai Beef

Slices of fillet steak marinated in Thai spices, mushrooms, mange tout, coriander and fresh basil. With a hot sweet chilli dip. £7.50 / £12.90

Caesar Salad

Traditional green leaf Caesar. Served with or without anchovies. £5.40

Chicken Caesar Salad

£6.40 / £9.90

Pancetta, Sautéed Potato and Avocado

Pan fried potato with rosemary, garlic, crispy pancetta, avocado and a sherry vinaigrette dressing. £6.80 / £9.90

Cornish Crab Salad

Handpicked fresh crab meat, crème fraîche, avocado, sherry dressing and green leaves. £7.70

Hot Ciabatta Roll Sandwiches

Chicken and tomato

Maize fed chicken and tomato with a coronation sauce dip. £5.40

Roasted Vegetable and Mozzarella

Roasted Mediterranean vegetables and toasted mozzarella topping. £5.50

Fillet Steak

Crispy onions and Béarnaise sauce dip. £7.70

Crown BBC Sandwich

Crispy bacon, melted Brie, Cos lettuce, grape chutney dip. £5.90

Snacks

Crown Autumn Warmer

Sautéed crispy bacon, award-winning black pudding, creamy chive mash and Madeira sauce. £7.40

☆ Homemade Fresh Tomato and Basil Soup v

Parmesan croutons. £5.10

☆ Organic Shetland Salmon Gravadlax

Warm potato blini and crème fraîche. £7.10

☆ Goats Cheese and Asparagus Tart v

Short crust pastry tart drizzled with a rich pimento sauce. £6.90

Seafood Fishcakes

Our homemade fresh fishcakes, leek etuvé and warm mustard sauce. £7.40

Lunchtime – Main Courses

Grilled Shetland Organic Salmon and Asparagus

Leek etuvé, Jersey royal potatoes, sautéed asparagus and sauce vierge. £14.90

Scottish Rib Eye of Beef

Specially selected prime scotch beef, thick cut homemade chips and Sauce Béarnaise. £17.50

Spinach and Goats Cheese Lasagne

Fresh handmade pasta layered with goat's cheese, spinach and a rich sun-blush tomato, shallots, garlic and thyme sauce. Side salad. £11.90

Chicken Fajitas

Marinated chicken fillet, red peppers and onions, served on a Mexican sizzle platter, cheese, guacamole, salsa and tortilla pancakes. £13.20

☆ Roasted Sea Bass fillet

In a light saffron and white wine sauce with crayfish tails, paysanne of vegetables and new potatoes. £17.90

Steak and Ale Pie

Best steak, braised in a rich veal stock and Brakspear ale sauce, Flaky butter pastry and puréed potatoes. £11.80

Crown Homemade Hamburger

6oz of ground Scotch fillet steak, onions, red pepper, fries and our own spicy Mediterranean chutney. £11.60

Grilled Maize Fed Chicken Cataluña

Slices of grilled chicken breast on a bed of sautéed chorizo, potatoes, olives, veal jus and Madeira sauce. £13.80

☆ Wild Mushroom Risotto v

Cultivated and wild mushrooms, vegetable stock, white wine, Parmesan, chives and Arborio rice. £12.40

Side Orders

Bread and Dips £1.65

Our Special Broccoli £2.65

French Fries or home made chips £2.30 / £2.85

Buttered Spinach £2.65

Pommes purée, new potatoes or sautéed potatoes £2.85

Butternut Squash £2.30

Salads choice of Crispy Cos and Chive, Rocket and Parmesan or Mixed Leaf £2.65






Important Information for Customers with Food Allergies

Our menu notes do not cover all ingredients – please ask for confirmation of exact ingredients when ordering.


☆ New dishes this month

Wine List

White Wines

- 1 **Chardonnay 04/05 Concha y Toro, Chile (2)** 
Deep, succulent Chardonnay with a creamy richness which flatters the palate. Light and enticing. £13.90 (£3.70 175ml glass)
- 2 **Piesporter Michelsburg 04/05 Martinsberg (4)** 
Attractive bouquet, medium sweet wine from Mosel region. £12.10 (£3.50 175ml glass)
- 3 **Sauvignon Blanc 04/05 Concha Y Toro (2)** 
Pure Sauvignon flavours jump out of the glass giving a refreshing mouthful of grassy fruit; clean and long lasting. £13.90 (£3.70 175ml glass)
- 4 **Trivento Viognier 04/05 Mendoza (3)** 
Enticing fruit flavours jump out of the glass in this delightfully fragrant Viognier from Argentina. Delicate and succulent. £13.90 (£3.80 175ml glass)
- 5 **Pinot Grigio Garganega "La Borgata" 04/05 Veneto Italy (2)** 
Light, fresh and fragrant white from northern Italy. A delightful blend which gives soft succulent flavours and refreshing, crisp acidity. £16.50 (£4.20 175ml glass)
- 6 **Muscadet Sevre-et-Maine 'Sur Lie' 04/05 D. Saupin (1)**
Sur Lie Muscadet at its best. Brimming with soft elegant flavours, subtle and velvety. £16.50
- 7 **Tokay Pinot Gris 03/04 Dopff and Irion (1)**
Full, fresh and very crisp with spicy rich flavours and a long fruity finish. £19.00
- 8 **Verdelho Rothbury Estate 04/05 Hunter Valley (2)**
A nose of passion fruit, mango and paw-paw followed by lingering soft elegant flavours. £20.00
- 9 **Sauvignon Blanc Marlborough 04/05 Tasman Bay (1)**
A rich Marlborough Sauvignon brimming with tropical fruit flavours. A hint of oak adds a certain creaminess and complexity. £21.00
- 10 **Penfolds Clare Valley Chardonnay 04/05 (2) ORGANIC**
Rich citrus aromas, luscious apple and pear flavours linger in a delicate, soft finish. £24.00
- 11 **Chablis 04/05 Domaine Jean Duroc (1)**
Classic unadulterated Chardonnay. Steely dry and crisp with long lasting flavours. £24.00
- 12 **Pouilly Fumé 'Genetin' 04/05 D'Tinel Blondelet (1)**
Full Sauvignon on the nose and a palate that is mouthfilling, round, and full of fruit. Quality Fumé made from 'Vieilles Vignes'. £26.00
- 13 **Sancerre "La Terre des Anges" 04/05 Domaine Laporte (1)**
Wonderful rich, succulent elderflower fruit flavours with great depth. Elegant fresh and invigorating. £28.00
- 14 **Puligny Montrachet 03/04 Corvées des vignes (2)**
Complex graceful and sophisticated with aromas of grilled nuts and freshly cut hay. Quite delicious. £48.00

Dessert Wine

- 17 **Brown Brothers Orange Muscat and Flora (8)** 
A delicious aroma of succulent Muscat tinged with orange blossom leading to a deep rich fruit palate. £15.40 half bottle (£4.20 125ml glass)

Sparkling Wines & Champagne

- 40 **Great Western Brut – Seppelt (2)**
Soft rich sparkling wine from Australia with full flavour. £18.00
- 41 **Lindauer Rosé Montana (2)** 
Pale pink and just off-dry, fresh fruit flavours finish with a pleasant, natural acidity £22.00 (£4.20 125ml glass)
- 42 **Reynier Brut Champagne (1)** 
Tremendous quality, with a royal warrant label, soft, fresh with great charm and vitality. £30.00 (£6.00 125ml glass)
- 43 **Reynier Rosé Champagne (2)**
A wonderfully light elegant rose with soft vibrant strawberry fruit flavours. £33.00
- 44 **Laurent Perrier Brut (1)**
Delicacy combined with rich full fruit flavour and a lingering finish. £36.00
- 45 **Bollinger Special Cuvée (1)**
Bone dry, full-bodied wine with the classic, biscuity finesse. £46.00
- 46 **Laurent Perrier Rosé (1)**
Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate. £55.00

Rosé Wine

- 38 **Espiral old Vine Fumé Rosé Campo de Borja – Spain (2)** 
This is packed with bags of wild raspberry fruit, with a touch of vanilla. Absolutely stunning. £13.90 (£3.90 175ml glass)

Red Wines

- 20 **De Neuville Merlot 04/05 (C) France** 
Delicious Merlot from the south of France showing rich brambly fruit and soft velvety flavours. £13.90 (£3.70 175ml glass)
- 21 **Rioja Navajas 04/05 (C) Rioja Alta** 
Brimming with soft ripe cherry fruit flavours with a gentle touch of oak. Very popular. £16.00 (£4.20 175ml glass)
- 22 **Chianti Leonardo 04/05 (C)**
Well balanced with soft, mouth filling fruit flavours and a very long finish. £16.00
- 23 **Côtes du Rhône 03 (C) 'Domaine des Coccinelles'** 
ORGANIC
Enormous blackberry fruit aromas and super smooth palate, from a world renowned estate. £17.00 (£4.40 175ml glass)
- 24 **Nederburg Pinotage 03/04 (C) South Africa**
Well balanced with soft, mouthfilling fruit flavours and a very long finish. Silver Medal Winner IWC. £14.90
- 25 **Chateau Lacroix 04/05 Bordeaux (C)**
The second wine of Chateau Teyssier, St. Emilion Grand Cru, this is a real joy to drink. Soft and with wonderful rich Merlot fruit. £19.00
- 26 **Côte de Brouilly 04/05 Cuvée des Ambassades (B) France**
This wine is served in every French embassy around the world. Wonderful rich dense fruit. £21.00
- 27 **Marques de Casa Merlot 03 (C)**
Depth and succulence are the passwords here. Rich, damson fruit with power, yet great refinement. £21.00
- 28 **Terrunyo Carmenère 03/04 Chile (D)**
A complex full bodied wine with hints of chocolate and pepper on the nose and a concentrated rich palate (4 stars Decanter). £22.00
- 29 **Ingoldby Shiraz 01 (D) McLaren Vale** 
This fine Shiraz has a superb wealth of rich, spicy fruit flavours, intense and mouthfilling. Excellent value from Australia. £22.00 (£5.40 175ml glass)
- 30 **Fleurie "Chateau du Fleurie" (B) 03/04 Domain Loron et Fils**
A wonderful, rich, elegant bouquet, especially powerful and stylish, a terrific wine. £25.00
- 31 **Pinot Noir 01/02 Louis Latour (B)**
Concentrated ripe cherry and red berry fruit aromas. Intense fruit and supple tannins with subtle finish. £26.00
- 32 **Chateaufleur-du-Pape-'Clos de l'Oratoire' (C) 03**
Seductive aromas of spice and sweet, mature fruit and the most rounded generous palate lifted by the warmth of this vintage. £29.00
- 33 **Prado Rey Crianza 01/02 Ribero del Duero (D)**
A delicious combination of red berry fruits, cocoa and vanilla. Great opulence and generosity in this dense, full flavoured red. £29.00
- 34 **Chateau Teyssier St Emillion Grand Cru /03 (C)**
A wealth of intense plummy fruit develops with deep, rich succulence on the palate. A beautiful balance of elegance and vitality and not a hint of aggression. Wonderful wine. £33.00
- 35 **Saltare Amarone 00 Sartori (E)**
Full punchy, rich, ripe aromas of plums and black cherry with notes of peppers and spice. A really great wine from an excellent grower. £48.00

 **Wines available by the glass**

Taste Guide

White wines are graded (1) to (9) with 1 as driest to 9 as sweetest.

Red wines are graded (A) to (E) with A being lightest and softest and E the deepest and fullest.

Desserts

The Crown's Fresh Trifle

Layers of fresh summer fruit, sponge cake soaked in sherry, home-made custard and cream. £5.70

Hot Sticky Toffee Pudding

With vanilla ice cream. £5.70

Raspberry Crème Bruleé

And white chocolate ice cream. £5.60

Chocolate Fudge Brownies

Chocolate sauce and burnt orange ice cream. £5.70

Selection of our Own Sorbets

£5.20

Home Made Vanilla Ice Cream

And hot chocolate sauce. £5.20

Seasonal Fresh Fruits

Champagne sorbet. £5.90

Selection of Locally Sourced Cheeses and Biscuits

Organic Cotswold Brie, a light soft cheese from the clover meadows of Kirkham farm.
Mature south coast English Cheddar: Spenwood, from Riseley, unpasteurised firm ewe's milk cheese and one other cheese chosen by the chef. £6.10

Dessert Wine

Why not try a glass of dessert wine with your dessert. The perfect accompaniment.

Brown Brothers Orange Muscat and Flora

A delicious aroma of succulent Muscat tinged with orange blossom leading to a deep rich fruit palate. £15.40 half bottle (£4.20 glass)

Sunday Lunch

Roast Sirloin of Beef

Roast sirloin of beef. Served with roast potatoes, Yorkshire pudding and vegetables. £9.35

Roast Lamb

Roasted leg of lamb. Served with a mint sauce, roasted potatoes and vegetables. £9.35

Roast Chicken

Roasted breast of chicken served with stuffing, roasted potatoes and vegetables. £9.35

Spinach & Goats' Cheese Lasagne

Fresh handmade pasta layered with goats' cheese, spinach and a rich sun-blush tomato, shallots, garlic and thyme sauce. Side salad. £11.90

Chicken Fajitas

Marinated chicken fillet on a Mexican sizzle platter; red peppers, onions, cheese and tortilla pancakes. £13.20

Crown Homemade Hamburger

6oz of ground fillet steak, onions, red pepper and our own spicy Mediterranean chutney. £11.60

Grilled Shetland Organic Salmon and Asparagus

Leek etuvé, new potatoes, sautéed asparagus and sauce vierge. £14.90

Warm Roast Beef Salad

Slices of fresh roasted sirloin of beef with mushroom & tomatoes fried in olive oil. Served with a green leaf salad and French bread. £9.35

Warm Chicken Salad

Roast fillet of chicken with mushroom & tomatoes fried in olive oil. Served with a green leaf salad and French bread. £9.35