



ONORE IN SERVIZIO

THE CROWN

Pub & Kitchen

SHARERS & NIBBLES

Marinated Mixed Olives GF 2.90

Mixed Bread Pot v 2.90

served with extra virgin olive oil, Mrs Middleton's Rapeseed Oil & balsamic

Trio of Nibbles GF 4.50

hummus, halloumi & olives served with pitta bread

Baked Camembert GF 12.90

studded with garlic & rosemary, served with bread & red onion marmalade

The Crown Sharing Ploughmans GF 15.90

butchers roast ham, chicken & pistachio terrine, sausage roll, mature cheddar, balsamic marinated onions, apple & cider chutney, served with rustic bread

Cured Meat Board GF 12.90

served with pickles, caper berries, red onion marmalade & Comte cheese. Accompanied with toasted rustic bread

STARTERS

Soup of the Day GF V 5.20

served with toasted artisan bread

Egg & Asparagus Soldiers GF V 6.50

boiled duck egg with chargrilled asparagus & a balsamic reduction

Bubble & Squeak Cake v VG 6.00

served with a red pepper & chilli jam

Chicken & Pistachio Terrine GF 6.90

with toasted brioche & a pear & ale chutney

Pan Fried Pigeon Breast GF 6.90

served with black pudding, pancetta, watercress & raspberry vinaigrette

Oak Smoked Salmon GF 6.90

served with horseradish mayo, capers & brown bread

Warm Smoked Mackerel GF 6.50

served with a potato & bacon salad. Finished with a cucumber & mint dressing

SALADS

Chicken Caesar Salad GF 11.90

chargrilled chicken breast, cos lettuce, anchovies, pancetta, croutons & classic Caesar dressing

Pear & Roquefort Salad v GF 10.90

with walnuts, mixed leaves & a olive oil & lemon dressing

Add Parma Ham for 2.00

MAINS

Pan Fried Stone Bass GF 15.50

served with sautéed cherry tomatoes, spinach & new potatoes. Accompanied by a salsa verde sauce

Oven Roasted Duck Breast GF 17.50

served with fondant potato, sprouting broccoli, chantenay carrots & a port jus

Luxury Fish Pie GF 13.90

salmon, cod, smoked haddock & king prawns. Topped with mashed potato & mature cheddar. Served with seasonal vegetables

Pan Fried Calves Liver GF 14.90

served with a mash potato & crispy bacon with a baby onion & button mushroom jus

Roast Free-Range Stuffed Chicken Breast 14.50

stuffed with Parma Ham & Comte cheese. Served with roasted new potatoes, dressed fennel & roasted cherry tomatoes

Seafood Linguine GF 12.90

clams, prawns, squid & mussels. Tossed with parsley & white wine.

STEAKS All GF

Our steaks are aged for 21 days by our fabulous butcher B W Deacon in Westoning. Served with chunky chips, watercress & a cherry vine tomato

10oz Rump 19.50

10oz Sirloin 23.90

8oz Fillet 24.50

Add a chilli butter, peppercorn butter or garlic butter for 2.00

Add sautéed mushrooms or onion rings for 2.00



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CROWN CLASSICS

Sausages & Mash	9.90
with a rich onion gravy	
Prime Beef Burger GF	10.90
served in a toasted brioche bun with lettuce, tomato, pickles & chunky chips	
Add bacon, cheddar, or stilton for £1 each	
Cider Braised Pork Belly GF	14.90
with spring onion mash, red cabbage, apple puree & cider gravy	
Fish & Chips	12.90
accompanied by minted mushy peas & tartar sauce	

VEGGIE & VEGAN

Halloumi Skewers v GF	11.90
with peppers, courgette & mushrooms, served with braised savoury rice & a sauce vierge	
Spring Risotto v VG GF	9.90
peas, broad beans, mint & asparagus finished with aged parmesan & extra virgin olive oil	
Moroccan Chickpea Casserole VG GF	10.90
with courgettes & aubergine. Served with warm chunky bread	
Mushroom & Stilton Tart v GF	11.90
served with baby new potatoes & a rocket & balsamic salad	
Penne Arrabiata	8.50
Penne pasta tossed in a tomato, basil & white wine sauce with sautéed chillies & garlic	
add chicken for £3 (<i>we know it's not vegetarian</i>)	

SIDE DISHES for 3.00 All GF

Chunky Chips
Pan Fried Broccoli with Chilli & Almonds
Green Vegetables
Thyme Roasted Chantenay Carrots
Mixed Salad

SANDWICHES

Served with chunky chips & mixed leaves. Available from 12-6pm daily

Sausage & Red Onion Marmalade	7.90
Cheddar with Apple & Cider Chutney v	6.90
Ham, Tomato & Wholegrain Mustard	6.90
Smoked Salmon & Cream Cheese	7.90

SET LUNCH

Served Monday - Friday 12-3pm
2 Courses 9.90 or 3 Courses 12.90

STARTERS

Soup of the Day v VG GF
<i>served with toasted artisan bread</i>
Chicken & Pistachio Terrine
<i>with toasted brioche & a pear & ale chutney</i>
Pan Fried Garlic & Chilli Mushrooms
<i>served on toasted artisan bread</i>
Whitebait
<i>served with tartare sauce</i>

MAINS

Chargrilled Free Range Chicken
<i>served with chilli & lemon linguine & a rocket garnish</i>
Butchers' Ham, Egg & Chunky Chips GF
Smoked Haddock Fishcake GF
<i>served with creamed spinach</i>
Spring Risotto v VG GF
<i>peas, broad beans, mint & asparagus finished with aged parmesan & extra virgin olive oil</i>
Penne Arrabiata v VG GF
<i>Penne pasta tossed in a tomato, basil & white wine sauce with sautéed chillies & garlic</i>

Why not upgrade to one of the following Crown Classic for a 3.00 supplement?

Fish & Chips GF
<i>minted mushy peas & tartar sauce</i>
Prime Beef Burger GF
<i>served in a toasted brioche bun with lettuce, tomato, pickles & chunky chips</i>
<i>Add bacon, cheddar, or stilton for 0.90 each</i>

DESSERTS

Rhubarb Crème Brûlée GF
<i>served with shortbread</i>
Sticky Toffee Pudding
<i>served with vanilla ice cream & toffee sauce</i>
Warm Chocolate Brownie GF
<i>served on caramel ice cream & chocolate sauce</i>
Ice Cream or Sorbets GF
<i>2 scoops of flavours of your choice</i>

FOOD ALLERGIES & INTOLERANCES

GF denotes there is a **Gluten Free** option available on request.

Please let us know if you have any other dietary requirements when making your order.

We proudly source our ingredients from local suppliers but only if the produce is of high quality.

A 10% optional service charge is added to tables of 6 or more