

Sunday Lunches	
Tallington Lamb and Lincoln Red Beef with all the trimmings. Available Sunday 12pm-8pm	
Nibbles	
Mixed Olives	£4.95
Bell Peppers Stuffed with Soft Cheese	£4.95
Cider Braised Chorizo	£4.95
To Share	
The Crown Tapas	£24.95
A selection of cured meats, chicken liver pâté, mini baked camembert, tomato chutney, baby gherkins, warm chorizo and warm bread.	
Starters	
The Crown Bread Board (per person) (V)	£2.50
With olive oil and balsamic vinegar.	
Lamb and Feta Croquettes	£8.95
With chickpea hummus.	
Roasted Red Pepper & Tomato Soup (V)	£6.50
With basil & garlic crouton.	
Thai Green Mussels	£7.95
With warm Askers bread.	
Chicken Liver Pate	£8.95
With caramelised onion chutney and toasted brioche.	
Homemade Corn Beef Hash	£8.95
With crispy egg, pea shoots and brown sauce.	
Beetroot and Goats Cheese Tortellini (V)	£7.95
With salsa verde.	
Mini Baked Camembert (V)	£8.95
With rosemary and garlic, tomato chutney and sourdough.	
Game Terrine	£8.95
Rabbit, venison and pheasant terrine served with piccalilli.	
Sides - £4.95	
Triple Cooked Chips French Fries Tomato Salad Onion Rings Rocket and Parmesan Salad	

The Crown	
Mains	
28-day Mature Sirloin Steak	£26.95
Served with triple cooked chips, roasted beef tomato, baked field mushroom and beer battered onion rings.	
Add to the above:	
Stilton Sauce Peppercorn Sauce Béarnaise Sauce	£2.95 each
The Crown Burger	£14.95
The Crown beef burger with lettuce, tomato, mayonnaise, pickles and tomato chutney served with triple cooked chips and homemade beer battered onion rings.	
Braised Brisket of Beef (GF)	£16.95
Braised brisket with red wine & shallot gravy, horseradish mash, baby carrots, kale and parsnip crisps.	
Tallington Lamb Shank Pie	£16.95
Slow cooked lamb shank cooked in rosemary, red wine & redcurrant gravy topped with shortcrust pastry accompanied by mash potato, braised red cabbage and baby carrots.	
Masala Lamb Curry	£16.95
Yellow lentil dahl, kale & okra bhindi bhaji, onion bhaji with Bombay crumb.	
Sweet Potato, Chickpea and Spinach Curry (Vegan) (GF)	£14.95
Chunky sweet potato, chickpeas and spinach in a rich coconut sauce accompanied by steamed rice.	
Beetroot, Feta and Apricot Pie (V)	£14.95
Accompanied by bubble and squeak, buttered kale, baby carrots and salsa verde.	
Haunch of Venison (cooked pink)	£17.95
Roasted venison, dauphinoise potato, braised red cabbage, breaded Parma ham wrapped green beans and blackberry jus.	
Stuffed Loin of Pork	£16.95
Free range pork stuffed with apple & sausage meat stuffing, duck fat fondant potato, crackling, baby root vegetables and cider jus.	
Roated Pollock (GF)	£17.95
Roasted pollock with parsley & potato crust, mussels and herbed sauce with baby root vegetables.	
Fish and Chips	£16.95
London Pride battered haddock, triple cooked chips, mushy peas, tartare sauce and lemon.	
Game Casserole with Herb Dumplings	£15.95
Slow cooked Pheasant, Venison and Rabbit in a rich gravy with celery and carrots topped with herbed dumplings accompanied by creamy mash and seasonal vegetables.	
Roasted Salmon Fillet (GF)	£14.95
With chive crushed new potatoes, spinach and tender stem broccoli finished with beurre blanc.	
Chargrilled Chicken and Parmesan Bon Bon Salad	£14.95
Chargrilled chicken breast with Parmesan bon bon's, crispy Parma ham, roast cherry vine tomatoes, soft boiled egg, croutons and Caesar dressing.	

Puddings	
Belgian Dark Chocolate and Orange Brownie	£7.95
With blood orange sorbet.	
Lemon Cheesecake	£7.95
With winter berry compote & fruit macaroon.	
Sticky Toffee Pudding	£8.95
With butterscotch sauce and vanilla ice cream.	
Apple & Pear Crumble	£7.95
With custard or vanilla ice cream.	
Banoffee Ripple Sundae	£7.95
Layers of banoffee ripple ice cream, shortbread, chocolate sauce, banana & toffee cream.	
Ice Cream with a Hazelnut Wafer	£1.75 a scoop
Vanilla Bean Chocolate Strawberry White Chocolate Honeycomb	
Sorbet with a Hazelnut Wafer	£1.75 a scoop
Champagne Mango Raspberry Blood Orange	

Dessert Wines		
	125ml	Bottle
Moscato d'Asti, Moncucco DOCG, Fontanafredda, Italy, Piemonte, 2016 (5.5%) Grapes: Moscato- 100%. Notes: Attractive bright golden yellow in the glass, with an intensely aromatic nose of white petals, ripe peaches and lightly spiced pears. Lively pettiance that lifts the palate and keeps the wine refreshing and dangerously easy to drink!	£5.25	£19.95
The Noble Wrinkled Riesling, d'Arenberg, South Australia, 2016 (9.5%) Grapes: Riesling- 100%. Notes: This wine is clean, concentrated and refreshing. The nose is lifted with an abundance of honey and citrus notes and the palate is full of lemon pie, honey dew and quince paste flavours.	£4.50	£25.00
Clos Dady, Sauternes, France, Bordeaux, 2014 (13%) Grapes: Muscadelle- 2%, Sauvignon Blanc- 8%, Semillon- 90%. Notes: A highly complex wine which entices you with its scents of lime, acacia, apricots, grilled almond and honeyed aromas. The palate is luscious and generous with its sweet apricot, honey, roasted nut and marmalade flavours and perfectly balanced with a zesty, lime rind acidity, finishing clean, uplifted and satisfying.	-	£29.95

The Crown Cheese Board	
£9.95 for a selection of the following cheeses:	
Cornish Yarg	A semi-hard cows' milk cheese made in Cornwall.
Cropwell Bishop Stilton	A rich and tangy Stilton with a unique velvety soft texture that melts in the mouth.
Sharpham Farmhouse Brie	A soft, white, unpasturised Jersey cows' milk cheese made on the Sharpham Estate in Totnes, Devon.
Served with biscuits, grapes, celery and chutney	
Recommended with: Quinta do Crasto Port, LBV 2013 - £5.50 (100ml)	

If you require information on allergens within our dishes please ask a member of staff. V = Vegetarian | GF = Gluten Free

THE CROWN



The Crown is part of the KNEAD Pubs Family

PATEN & CO

THE CROWN

*The
Tobie
Morris*

SMITH'S *of* Bourne

THE PRINCE
RUPERT

THE
LORD NELSON

Jubilee
GARAGE