



THE CROWN

Please see our wine recommendations below

Small Plates

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V £6

Lemon & garlic houmous, Turkish milk bread V £6 | Mixed olives GF VG £6

Baked camembert to share, red onion marmalade & sourdough V £18

Soup of the day, sourdough & salted butter £6.5

Crispy ham hock terrine, wholegrain mustard mayonnaise, cornichon, pickled onions DF £10.5 *Viognier, Australia*

Salt cod & trout fishcake, lobster bisque, rocket, pickled red onions £9 *Riesling, Germany*

Roast winter squash, pine nut & maple granola, sage, pickled shallots VG £9 *Vinho Verde, Portugal*

Duck liver parfait, sourdough, red onion marmalade, pickled shallots, cornichons £10 *Rioja Blanco, Spain*

Smoked chalk stream trout, pickled beetroot, horseradish crème fraîche GF £11 *Picpoul de Pinet, France*

Mains

8oz Hereford Rump Steak £25 | 10oz Hereford Sirloin Steak £32 GF DF *Malbec, Argentina*

rocket & shallot salad, hand cut chips.

Add *Peppercorn, Béarnaise or Blue Cheese Sauce* GF £2.5

Beer battered haddock, hand cut chips, mushy peas, tartare sauce £12/£18 *Pinot Grigio, Italy*

Chicken milanese, fried egg, lemon & caper butter, confit cherry tomatoes, fries £23 *Rioja Blanco, Spain*

Confit duck leg, chorizo & white bean cassoulet GF £25 *Pinot Noir, New Zealand*

Homemade ham & leek pie, buttered mashed potato, roasted Piccolo parsnips,

Chantenay carrots & gravy £22 *Primitivo, Italy*

Harissa cauliflower tagine, Israeli couscous, pomegranate VG £18 *Riesling, Germany*

Chargrilled beef burger, Cheddar, bacon jam & fries £19 *Shiraz, Australia*

Confit potato & root vegetable broth, roasted baby vegetables,

purple sprouting broccoli VG GF £18 *Vermentino, France*

Local venison sharer - homemade venison pie, roast loin of venison, smoked venison faggots -

mashed potato, roasted carrots & parsnips, braised red cabbage, jus £65 *Cabernet/Merlot, Australia*

Sides £5 each

hand cut chips GF VG | fries GF VG | house salad GF VG | buttered new potatoes GF V

seasonal vegetables GF V | mash & gravy GF | red cabbage GF VG | roasted carrots & parsnips GF V

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team