



## THE CROWN

### Small Plates

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

Lemon & garlic houmous, grilled flatbread VG £6 | Mixed olives GF VG £6

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

### 2 courses £29 | 3 courses £35 (includes Catch of the Day)

Soup of the day, bread & butter £6.50

Crispy ham hock terrine, whole grain mustard mayonnaise, cornichons, pickled onions DF £10.50

Roast winter squash, pine nut & maple granola, sage, pickled shallots VG £9

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

Smoked chalk stream trout, pickled beetroot, horseradish crème fraîche, watercress GF £11

Duck liver parfait, sourdough, red onion marmalade, pickled shallots, cornichons £10

### Mains

Roast loin of pork, roasted carrots, red cabbage, broccoli & roast potatoes & Yorkshire pudding £21

Roast 40 day aged Hereford beef sirloin, roasted carrots, red cabbage, broccoli, roast potatoes & Yorkshire pudding £23

Roast supreme of chicken, roasted carrots, red cabbage, broccoli, roast potatoes & Yorkshire pudding £21

Roasted shoulder of Suffolk lamb to share, roasted carrots, red cabbage, broccoli, roast potatoes & Yorkshire pudding for two (Not included in set price offer) £50

Roasted root vegetable pithivier, roasted carrots, red cabbage, broccoli, roast potatoes & Yorkshire pudding V VGA £17

Harissa cauliflower tagine, Israeli couscous, pomegranate VG £18

### Sides £5 each

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

seasonal vegetables GF V | cauliflower cheese | 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

An optional 10% service charge will be applied to your bill of tables of 6 or more



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### Sweet Finish

Dark chocolate torte, crème fraîche, pistachio V N £11

Apple tart tatin, Calvados ice cream £9.5

Chocolate croissant pudding, vanilla custard & salted caramel ice cream V £9

Plum crumble, custard & ginger ice cream V (can be vegan) £10

Sticky toffee pudding, toffee sauce & vanilla ice cream V £9

Affogato - espresso & vanilla ice cream V GF £6.5

Add a shot: Baileys £6.5 | Amaretto £5 | Frangelico £6 | Tia Maria £4.9 | Cointreau £4.9

Locally produced ice cream (per scoop) GF V £3.5

Vanilla, Mint choc chip, Strawberry, Chocolate, Ginger, Salted caramel, Mince pie, Pistachio

Sorbet (per scoop) GF VG £3.5

Blackcurrant, Raspberry, Mango, Prosecco, Lemon, Elderflower & Champagne

### Bite Size

Choose three for £12 or

Choose one of the bite size puddings with a hot drink included in the price V £7.5

Mini Lemon, Rhubarb & White Chocolate Cake | Mini Coffee & Hazelnut Paris Brest N |

Brownie, Dulce De Leche VG GF

### Savoury Finish

Platter of three artisan British cheeses N

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton, homemade chutney, celery, grapes & crackers £16 (Not included in set price offer)

### Tea & Coffee

Selection of coffees from Illy from £3.1

*Americano, Latte, Cappuccino, Flat White, Espresso, Macchiato, Mocha, Liqueur coffee*

Selection of herbal teas all £3.5

*English Breakfast, Peppermint, Green, Chamomile, Earl Grey*

Espresso Martini, Sapling vodka, Kahlua, sugar syrup, double espresso £11

### Pudding Wines & Digestifs

Limoncello di Sorrento, CAMPANIA, ITALY

50 <sup>ml</sup>	100 <sup>ml</sup>	375 <sup>ml</sup>	500 <sup>ml</sup>
£5.5	£8.25		
	£7.75	£25	

Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY

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