



THE
CROWN

Mother's Day Menu

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 £35 | 3 courses £40 (includes Catch of the Day)

Soup of the day, bread & butter

Black pudding scotch egg, piccalilli DF

Smoked lamb shoulder, romesco sauce, pickled red onion, pomegranate

Grilled mackerel, jersey new potato salad, rhubarb, rocket DF

Wild garlic risotto, salsa verde, anchovy, grana padano GF

Asparagus & almond salad, watercress, pickled shallot, lemon dressing VG GF

Mains

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

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

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

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

Wild mushroom & squash pithivier, roasted carrots, red cabbage, broccoli, roast potatoes & Yorkshire pudding V VGA

Pea & mint risotto, grilled asparagus, grana padano VGA

Sweet Finish

Tia Maria baked cheesecake V

Vegan chocolate brownie, berry compote, honeycomb, vanilla ice cream VG GF

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

Rhubarb crumble, ginger ice cream and custard V (can be vegan) VGA GFA

Sticky toffee pudding, toffee sauce & vanilla ice cream V

Strawberry eton mess 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