



THE
CROWN

Sunday Best

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V £7

Lemon & garlic houmous, grilled flatbread VG £6

Mixed olives VG £6

Padron peppers, sriracha mayonnaise V £6

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

2 courses £32 | 3 courses £37 *with a roast*

Soup of the day, sourdough & salted butter £7

Smoked lamb shoulder, romesco sauce, pickled red onion, pomegranate £11

Whipped goat's cheese, beetroot, walnuts & sour apple £10

Heritage tomato salad, tomato consommé, basil, crispy capers, crispy tomato quaver VG £9

Pork & apple scotch egg, red onion marmalade £10.5

Hot smoked salmon Caesar salad, garlic croutons, anchovies, Grana Padano £11.5 / £21.5

Roasts with all the trimmings - *carrots, buttered Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding*

40 day aged Hereford beef sirloin £24.5

Loin of pork £23.5

Chicken supreme £23.5

Sweet potato, asparagus & onion pithivier V £21.5

Sharing Roast

Shoulder of Suffolk lamb, carrots, buttered Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding for two (Not included in set price offer) £50

Mains

Beer battered haddock, hand cut chips, mushy peas, tartare sauce £13/ £19

Open ratatouille lasagne, mascarpone cream, marjoram V £18

Sides £5 each

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

seasonal vegetables V | cauliflower cheese | roast potatoes | buttered Savoy cabbage V

tenderstem broccoli, chilli, garlic & almonds | grilled hispi cabbage, crème fraîche & pine nuts V

Allergy information available upon request

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

An discretionary service of 10% will be added to tables of 6 or more and is split evenly amongst the team



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Sweet Finish

Vanilla panna cotta, raspberries, pistachio £10

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

Apple & blackberry crumble, vanilla ice cream £10

Strawberry & chocolate sundae V £9

Pineapple upside-down cake, rum caramel, coconut, mango sorbet V £10

Chocolate brownie, berry compote, honeycomb, blackcurrant sorbet VG £9

Affogato - espresso & vanilla ice cream V £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*) V £3.5

vanilla, mint choc chip, strawberry, chocolate, ginger, salted caramel, lemon meringue

Sorbet (*per scoop*) VG £3.5

blackcurrant, raspberry, mango, lemon, gin & tonic

Bite Size

All three for £14 or choose one of the bite size puddings with a hot drink included in the price £8.5

Mini lime posset, apple & mint V | Mini strawberry & mango baked Alaska V

Mini banoffee tartlet V

Savoury Finish

Platter of three artisan British cheeses

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton, homemade chutney, celery, grapes & crackers £17 (Not included in set price offer)

Tea & Coffee

Selection of coffees from Illy from £2.7

americano, latte, cappuccino, flat white, espresso, macchiato, mocha, liqueur coffee

Selection of teas all £3.5

English breakfast, peppermint, green, chamomile, Earl Grey

Espresso Martini, Sapling vodka, Kahlúa, double espresso £11

Pudding Wine & Digestifs

	50 ^{ml}	100 ^{ml}	375 ^{ml}
Limoncello di sorrento, CAMPANIA, ITALY	£5.5	£8.25	
Late Harvest Moscato d'Asti "Palazzina", PIEDMONT, ITALY		£ 7.75	£25

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