



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