



THE
CROWN

Sunday Best

2 courses £29 | 3 courses £35 with a roast

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

Soup of the day, sourdough & salted butter £7

Smoked lamb shoulder, Romesco sauce, pickled red onion, pomegranate N GF £11

Wild garlic & anchovy risotto, salsa verde, anchovy & Grana Padano GF £10

Asparagus & almond salad, watercress, pickled shallots, lemon dressing VG GF N £10

Black pudding scotch egg, piccalilli £10.5

House smoked mackerel, Jersey Royal potato salad, rhubarb & rocket GF £10

Roasts

Loin of pork £21

40 day aged Hereford beef sirloin £24.5

Supreme of chicken £21

Wild mushroom & spinach pithivier V VGA £22

Roasts served with carrots, buttered Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding

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 £12 / £18

Lemon gnocchi, chestnut mushrooms, caramelised onions, spinach, charred hispi cabbage V £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 | Buttered savoy cabbage GF VG | Roast potatoes |

Grilled hispi cabbage, crème fraîche, pine nuts GF V

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

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

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



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Sweet Finish

Strawberry Eton mess GF £11

Apple tart tatin, Calvados ice cream £9.5

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

Rhubarb crumble, custard & ginger ice cream VGA GFA

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

Tia Maria baked cheesecake V £10.5

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, Spiced brandy

Sorbet (per scoop) GF VG £3.5

Blackcurrant, Raspberry, Mango, Prosecco, Lemon, Elderflower & champagne, Gin & tonic

Bite Size

All three for £12 or choose one of the bite size puddings with a hot drink included in the price £7.5 V

Mini lime posset, apple & mint | Mini brownie & dulce de leche V VGA GFA

Mini banoffee tartlet 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

	50 ^{ml}	100 ^{ml}	375 ^{ml}	500 ^{ml}
Limoncello di Sorrento, CAMPANIA, ITALY	£5.5	£8.25		
Late Harvest Moscato d'Asti "Palazzina", PIEMONTE, ITALY		£7.75	£25	

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