



THE  
CROWN

### Small Plates

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

Lemon & garlic hummus, 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 £6.5

Sweet & salty squid, toasted garlic & crispy onions, green chilli, curry leaves GF N £9

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

Pork & wholegrain mustard scotch egg, red onion marmalade DF £10

Smoked chalk stream trout, lemon cured fennel, horseradish crème fraîche, watercress GF £11

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

### Mains

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

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

Roast chicken breast, roasted carrots, pancetta creamed cabbage, broccoli, roast potatoes & Yorkshire pudding £21

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

Spiced squash & red pepper pithivier, roasted carrots, creamed cabbage, broccoli, roast potatoes & Yorkshire pudding V VGA £17

Dum baked butternut squash biryani, mint yoghurt VG £18

### Sides £5 each

hand cut chips GF VG | fries GF VG | house salad GF VG | roast potatoes GF VG

seasonal vegetables GF V | cauliflower cheese | creamed cabbage GF

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