



## A la carte Menu

### Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

### Kitchen Nibbles

Homemade focaccia, olive oil, balsamic ▼ 4.95

Marinated olives ▼ 4.95

Mini Chorizo 6.50

Fried globe artichokes, tartare sauce ▼ 4.95

### Starters

Roasted tomato, red onion and thyme soup, herb focaccia ▼ 6.50

Grilled asparagus, crisp breaded soft poached egg, truffle dressing, pecorino ▼ 9.50

Pickled mackerel fillet, wasabi and avocado mousse, black pudding crumb, radish, rhubarb 7.95

Seared pigeon breast, watermelon, Parma ham, raspberry balsamic dressing 8.95

Roasted squash, kale, trio nut salad with pomegranate and sumac aioli ▼ 6.75



## Mains

Poached and grilled Churchill farm chicken breast, boulangère potatoes, asparagus, wild mushroom, marsala wine sauce 21.50

Roasted beef rump, merlot and thyme arancini, kale, roasted garlic, charred oyster mushrooms 24.95

Miso, lentil and beetroot pave, oyster mushrooms, olive oil mash, mixed greens, vegetable jus ▼ 16.50

Pan fried fillet of haddock, salt and vinegar confit chips, pea puree, broccoli fritter, curry sauce 22.50

Baked chickpea ratatouille wrapped in aubergine, garlic herb cream, mozzarella, balsamic, pecorino salad ▼ 16.95

## Pub Classics

Sausages of the day, olive oil mash, seasonal greens, red wine sauce, crispy onions

(Please see specials board for today's options and prices)

Battered haddock, proper chips, mushy peas, tartare sauce, lemon 16.50

(add curry sauce for 1.50)

Pappardelle, pea, mint, courgette, crispy artichokes, pecorino ▼ 15.50

Wild mushroom steak Diane, truffled parmesan fries, kale

6oz Rump 26.95 8oz Ribeye 34.50

### Lunchtime Only

6oz open rump steak sandwich, whole grain mustard mayonnaise, crispy onions, skinny fries 17.95

### On the Side 3.95 each

Proper chips ▼	Skinny fries ▼
Seasonal greens ▼	Balsamic and pecorino salad ▼
Olive oil mash ▼	Asparagus, roasted garlic, peas ▼ 4.95

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.



## Pudding

Blueberry and elderflower meringue mess with roundwood gin  
lemon curd ▼ 8.25

Blackberry tart, blackberry mojito compote ▼ 8.50

Chocolate sticky toffee pudding, chocolate sauce, clotted  
cream, chocolate soil ▼ 7.95

Marmalade bread and butter pudding, fig jam, vanilla ice cream  
▼ 7.25

British cheeses, biscuits, fig, red onion and ginger chutney ▼ 12.50

Vanilla ice cream ▼ 2.25 per scoop

Honey and ginger ice cream ▼ 2.25 per scoop

Chocolate ice cream ▼ 2.25 per scoop

Sorbet ▼ 2.25 per scoop

(Please ask for today's option)

Espresso affogato ▼ 5.95

Espresso and liqueur affogato ▼ (priced as taken)

Tea & coffee 3.00 Speciality coffee 3.50

Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 11.95

A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Deluxe White Russian 9.95

Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 19.95 Bottle / 5.50 100ml

*Moscato D'Asti, Palazzina 2015 (Italy)*

*A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of  
ripe apricot and acacia honey characters.*

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