



Dairy Free 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

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 ▼ 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 then 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, balsamic, house 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 ▼ 15.50

Pan fried steak, wild mushrooms, truffle fries, kale, red wine sauce
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 ▼
Seasonal greens ▼
Olive oil mash ▼

Skinny fries ▼
Balsamic salad ▼
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.



Dairy Free Pudding

Chocolate mousse, blueberry compote ▼ 6.95

Sticky toffee pudding, fudge sauce, vegan vanilla ice cream ▼ 7.50

Vegan vanilla ice cream ▼ 2.25 per scoop

Vegan chocolate ice cream ▼ 2.25 per scoop

Sorbet ▼ 2.25 per scoop

(Please ask for options)

Espresso affogato ▼ 5.95

Espresso and liqueur affogato ▼ (priced as taken)

Tea & coffee with a choice of dairy free milks 3.00

The Crown Inn Espresso Martini 11.95

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

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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