



## Gluten 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

Gluten free bread, 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, gluten free bread ▼ 6.50

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

Pickled mackerel fillet, wasabi and avocado mousse, 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, 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)

Wild mushroom steak Diane, truffled parmesan fries, kale

6oz Rump 26.95 8oz Ribeye 34.50

## 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.



## Gluten Free Pudding

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

Chocolate mousse, blueberry compote ▼ 6.95

British cheeses, gluten free 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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