



Gluten Free Vegan Menu

Aperitifs

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

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Gluten free bread, olive oil, balsamic 4.95

Marinated olives 4.95

Fried globe artichokes, tartare sauce 4.95

Starters

Roasted tomato, red onion and thyme soup, gluten free bread 6.50

Grilled asparagus, truffle dressing 9.50

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

Mains

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

Baked chickpea ratatouille wrapped in aubergine, garlic herb
cream, balsamic, house salad 16.95

On the Side 3.95 each

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



Gluten Free Vegan Pudding

Chocolate mousse, blueberry compote 6.95

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.

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.