



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

Wood roasted red pepper hummus, flat bread ▼ 4.50

Starters

Cauliflower cheese soup, truffle and chives, homemade focaccia ▼ 6.50

Buffalo mozzarella, pea, courgette, asparagus, pea leaf and minted yoghurt dressing ▼ 7.50

Home cured duck, edamame bean, pak choi with sesame, soy, honey and candied chillies 8.95

Crispy prawn arribbiata, lemon fennel with garlic focaccia 9.95

Chicken liver pate, caramelised onion marmalade, crostini 6.75



Mains

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

Roasted beef rump, horseradish potato, celeriac remoulade, blueberry, kale 24.95

Roast Romanesco broccoli, oyster mushroom, potato gnocchi, basil pesto, pine nut, balsamic pecorino salad ▼ 14.50

Market fish, violet potatoes, charred gem, samphire, white wine tomato cream

(Please see specials board for today's option and price)

Pan fried steak, portobello mushroom, grilled tomato, proper chips

(6oz Rump 23.95 8oz Ribeye 29.50)

(Add peppercorn sauce 1.95 Add red wine sauce 1.95)

Charred aubergine, portobello mushroom, slow grilled tomato, proper chips ▼ 14.50

(Vegetarian jus 1.95)

Pub Classics

Battered haddock, proper chips, mushy peas, tartare sauce, lemon 15.50

Maple barbeque glazed 6oz beef pattie burger, salad, brioche style bun, pickleslaw, skin on fries 13.95

(add cheese 1.95)

Mushroom, sweet potato and cashew burger, salad, brioche style bun, pickleslaw, skin on fries ▼ 13.50

(Add cheese 1.95)

8oz gammon steak, fried hens egg, pickleslaw, proper chips 13.50

On the Side 3.95 each

Toasted garlic focaccia ▼

Seasonal greens ▼

Buffalo mozzarella, balsamic salad ▼

Proper chips ▼

Crisp fried onion and thyme fritters ▼

Pickleslaw ▼

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

- Banoffee mousse pie, banana Chantilly, banana shard ▼ 7.95
Coconut tonka bean panna cotta, caramel apple, rhubarb,
maple oat crumble ▼ 6.95
Triple chocolate brownie, raspberries, lemon crème fraiche ▼ 8.75
Steamed spotted dick, vanilla custard ▼ 6.50
- British cheese and biscuits, wood roasted pepper hummus, celery
▼ 12.50

- Vanilla ice cream ▼ 2.25 per scoop
Salted caramel ice cream ▼ 2.25 per scoop
Lemon meringue 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.