



THE CROWN

SUNDAY ROAST

BAR FOOD

House Nuts		4.50
House Olives		4.50
Courgette Flowers	<i>Aged Feta, Truffle Honey (V)</i>	9
Curried Mussels & Crab Rarebit	<i>Toasted Brioche, Paneer Cheese</i>	9
Crispy Chicken Thighs	<i>House Sriracha, Blue Cheese Dip</i>	6.50
Grilled Beef Ribs	<i>Confit Garlic Aioli</i>	10
Padron Peppers	<i>Almond Yoghurt, Pine Nut Dukkah</i>	6
Charcuterie Board	<i>Scotch Egg, Pickles, Seasonal Slaw, Sourdough</i>	19
British Cheese Board	<i>Onion Chutney, Grapes, Crackers, Fruit Bread</i>	19
Plant-Based Platter	<i>Seasonal Hummus and Slaw, Crudities, Pickles, Sourdough (V)</i>	17

TO START

Maldon Oyster	<i>Champagne Mignonette</i>	4
Smoked Aubergine Salad	<i>Borlotti Beans, Tropea Onions, Datterni Tomatoes, Croutons</i>	9
Pugliese Smoked Burrata	<i>Roasted Apricots, Candied Pecans, Radicchio</i>	9.50
Duck Liver Parfait	<i>Cherry & Walnut Chutney, Toasted Brioche</i>	12
Salmon Mi-Cuit	<i>Fennel Confit, Candied Beetroot, Horseradish Snow</i>	10.50

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Roasts are served with Roasted Potatoes, Buttered Greens, Carrots and Yorkshire Pudding

Crispy Pork Belly	<i>Apple Sauce, Charcutiere Sauce</i>	18
Lamb Saddle	<i>Mint Sauce, Rosemary Jus (For 2 or 3 people)</i>	65
Beef Rump	<i>Horseradish Sauce, Red Wine Jus</i>	20
Plant-Based Pastilla	<i>Caramelized Onions, Veggie Jus (V / Vegan)</i>	18

MAINS

Roasted Fennel & Lemon Risotto	<i>British Asparagus, Crispy Shallots (V)</i>	14
Spiced Halibut	<i>Gnocchetti Provençale, Tomato Essence, Pesto</i>	26
Worthy of The Crown Burger	<i>Morteau Sausage, Baron Bigod Cheese, Crispy Chicken Skin, Sauce Gribiche, Pickled Red Onion, served with Fries</i>	18
Marinated King Oyster Mushroom	<i>Toasted Freekeh `Chorizo`, Almond Yoghurt (Vegan)</i>	18

SIDES

Bread Selection		5
Yorkshire Pudding		1.50
Roasted Potatoes		5
Buttered Greens		5
Fries, Garlic Mayo		5
Mix Leaves, Radishes, Soft Herbs, Sweet Mustard		5