



THE CROWN

SMALL BITES & SHARING

CROWN OLIVES OR NUTS	4.50
HOUSE SRIRACHA CHICKEN WINGS <i>Blue Cheese Dip</i>	6.50
CRISPY FRIED SQUID <i>Black Garlic, Mango Sweet Chili</i>	9
GRILLED BEEF RIBS <i>Confit Garlic Aioli</i>	10
DOP PADRON PEPPERS <i>Almond Yoghurt, Pine Nut Dukkah (V)</i>	6
IBERICO HAM CROQUETTES <i>Sweet Pepper Puree</i>	7.50
GARLIC PRAWNS <i>Riesling, Parsley, Paysan Bread</i>	9
CHARCUTERIE BOARD <i>Scotch Egg, Celeriac Slaw, Pickles, Sourdough</i>	19
BRITISH CHEESE BOARD <i>Fragola Grapes, Onion Chutney, Crackers, Fruit Paysan Bread</i>	18
WARM VEGGIE PLATTER <i>Ratatouille, Oglesfield Raclette, Garlic Beans, Grilled Baby Gem, Sourdough (V)</i>	17.50

LUNCH

Available Monday to Friday 12 pm to 4 pm

ROASTED BEEF RUMP SANDWICH <i>Oglesfield, Watercress, Sauerkraut, Pomme Gaufrette</i>	10.50
PLOUGHMAN'S SANDWICH <i>Montgomery Cheddar, Celeriac Remoulade, Red Onion Chutney, Pomme Gaufrette (V)</i>	9.50
CHICKEN MILANESE <i>Salsa Verde, Fries, Mix Leaves Salad</i>	12.50

STARTERS

MALDON OYSTER <i>Champagne Mignonette</i>	3.50
DELICA PUMPKIN SOUP <i>Candied Hazelnuts, Sour Cream, Sourdough (V)</i>	6.50
VENISON TARTARE <i>Quail Egg, Bourbon, Cassis, Toasted Onion Paysan Bread</i>	12.50
MUSSELS MARINIÈRE <i>Garlic, Cream and Parsley</i>	11
DUCK LIVER PARFAIT <i>Spiced Plum Chutney, Toasted Fruit Paysan Bread</i>	12.50
GIN CURED SALMON <i>Citrus Crème Fraiche, Pickled Cucumber, Croutons</i>	10
ROASTED VIOLINO PUMPKIN <i>Beauvle Blue Cheese, Pickled Quince, Chestnuts, Frisse (V)</i>	9.50

MAINS

SEAFOOD RISOTTO <i>Mussels, Prawns, Clams, Scallop Roe</i>	20
WILD MUSHROOM PAPPARDELLE <i>DOP Parmesan, Winter Truffle</i>	19.50
HAZELNUT CRUSTED HAKE <i>Butternut Squash Purée, Jerusalem Artichoke Gratin, Langoustine and Vanilla Sauce</i>	21
SHOULDER OF LAMB WELLINGTON <i>Pomme Puree, Pickled Alliums, Rosemary Sauce</i>	25
CROWN BURGER <i>Baron Bigod Cheese, Morteau Sausage, Sauce Gribiche, served with Fries</i>	17.50
SIGNATURE VEGAN MARINATED KING OYSTER MUSHROOM <i>Toasted Freekeh `Chorizo`, Almond Yoghurt (V)</i>	18
ROASTED RABBIT SADDLE <i>Crisp Parma Ham, Pressed Heritage Carrots, Roasted Chicken Jus</i>	18.50

STEAKS

Choose between: Caramelised Onion, Blue Cheese Butter or Peppercorn Sauce

BEEF ONGLET STEAK <i>w/ Fries</i>	18
HIGHLAND PRIME BEEF RIB EYE 220 gr <i>w/ Fries</i>	33
CHATEAUBRIAND 700 gr <i>w/ Grilled Romaine Lettuce, Fries</i>	115
PORK CHOP ON THE BONE 800 gr <i>Pineapple-Yoghurt Marinated, Sauce Charcuterie, w/ Grilled Romaine Lettuce, Fries</i>	65

SIDES

BREAD	4.50
FRIES, CONFIT GARLIC AIOLI	5
MIX LEAVES SALAD	5
HERITAGE CARROTS, CIDER CARAMEL	5
FINE GREEN BEANS, GARLIC, SALT	5.50
WARM RATATOUILLE	5.50
SAUTEE POTATOES, SALSA VERDE	5