



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, Ogleshield Raclette, Garlic Beans, Grilled Baby Gem, Sourdough (V)</i>	17.50

SUNDAY ROAST

Served with Crispy Roasted Potatoes, Cabbage, Carrots, Swede, Cauliflower Cheese and Yorkshire Pudding

CRISPY PORK BELLY <i>Apple Sauce, Sauce Charcutiere</i>	18
BEEF RUMP <i>Horseradish Sauce, Red Wine Jus</i>	21
MUSHROOM WELLINGTON <i>Caramelized Onion Cream Sauce (V)</i>	18
SPECIAL SUNDAY CRUMBLE <i>Hazelnut Seasonal Fruit Crumble, Vanilla Ice Cream</i>	7/12

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 MARINIERE <i>Garlic, Cream and Parsley</i>	11

MAINS

SEAFOOD RISOTTO <i>Mussels, Prawns, Clams, Scallop Roe</i>	20
WILD MUSHROOM PAPPARDELLE <i>DOP Parmesan, Winter Truffle</i>	19.50
CROWN BURGER <i>Baron Bigod Cheese, Morteau Sausage, Sauce Gribiche, served with Fries</i>	17.50

SIDES

BREAD	5
FRIES, CONFIT GARLIC AIOLI	5
MIX LEAVES SALAD	5
BUTTERES GREENS	5
COLIFLOWER CHEESE	5
YORKSHIRE PUDDING	1.50
ROAST POTATOES	5