



THE CROWN

SMALL BITES & SHARING

CROWN OLIVES OR NUTS	4.50
HOUSE BUFALO CHICKEN WINGS <i>Blue Cheese Dip</i>	6.50
BEEF MEATBALLS <i>Tomato Sauce, Grated Mozzarella</i>	10
SMOCKED MACKEREL PATE <i>Dill pickled, Toasted Granary Bread</i>	7.50
DOP PADRON PEPPERS <i>Almond Yoghurt, Pine Nut Dukkah (Veg/Vegan)</i>	6
PANCETTA CROQUETTES <i>Sweet Pepper Puree</i>	7.50
GARLIC PRAWNS <i>White Wine, Parsley, Paysan Bread</i>	9
WILD MUSHROOM ARANCINI <i>Shaved Pecorino (Veg)</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 (Veg)</i>	18
WARM VEGGIE PLATTER <i>Ratatouille, Ogleshire Raclette, Garlic Beans, Grilled Baby Gem, Sourdough (Vegan available)</i>	17.50

STARTERS

MALDON OYSTER <i>Champagne Mignonette</i>	3.50
DELICA PUMPKIN SOUP <i>Candied Hazelnuts, Sour Cream, Sourdough (Veg/Vegan available)</i>	6.50
BEEF TARTARE <i>Raw Egg Yolk, Toasted Sourdough (large portion served w/ Fries and Salad)</i>	12.50/16.50
MUSSELS MARINIÈRE <i>Garlic, Cream and Parsley</i>	11
DUCK LIVER PARFAIT <i>Spiced Plum Chutney, Toasted Fruit Paysan Bread</i>	12.50
WILD MUSHROOMS & GRILLED ARTICHOKE ON SOURDOUGHT BREAD <i>Salsa Verde (Veg/Vegan)</i>	11.50
GIN CURED SALMON <i>Citrus Crème Fraîche, Pickled Cucumber, Croutons</i>	10
CHICKPEA FRITTERS <i>Tomato Sauce, Feta Cheese, Coriander Yogurt (Veg/Vegan available)</i>	10

MAINS

SEAFOOD RISOTTO <i>Mussels, Prawns, Clams, Scallop Roe</i>	20
WILD MUSHROOM PAPPARDELLE <i>DOP Parmesan, Winter Truffle (Veg)</i>	19.50
PAN FRIED HAKE <i>Borlotti Beans, Mussels Broth</i>	21
CHICKEN MILANESE <i>Salsa Verde, Fries, Mix Leaves Salad</i>	12.50
GRILLED AUBERGINE <i>Harris Tomato Sauce, Pinenuts (Veg/Vegan)</i>	12
BRAISED LAMB SHANK <i>Pomme Puree, Rosemary Sauce</i>	25
CROWN BURGER <i>Baron Bigod Cheese, Maple Glazed Bacon, served w/ Fries</i>	17.50
CONFIT RABBIT LEG <i>Celeriac Puree, Fine Green Beans, Mushrooms & Bacon Mustard Sauce</i>	21.50
ROOT VEGETABLE PEARL BARLEY STEW <i>Toasted Sourdough (Veg/Vegan)</i>	16.50

STEAKS

Choose between: 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/ Mix Leaves Salad, Fries</i>	115

SIDES

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