



THE CROWN
DINING BAR EVENTS HOTEL

LUNCH MENU

Choose any two
From tapas & starters for £20
Monday to Friday
2pm to 4pm

TAPAS

- Nocellara Olives · £5.50 *v*
Salted Mixed Nuts · £5.50 *v*
Breaded Brie Wedges, cranberry compote · £8.50 *v*
Sesame Flatbread, Crumbled Goat's Cheese, Beet & Walnut Dip · £7 *v*
Truffled Butternut Squash Arancini · £9 *v*
Padrón Peppers, sea salt & aioli · £8 *v*
Sticky Pork Belly Skewers · £10
- Serrano Ham & Mozzarella Croquettes, tomato dip · £9.50
Buffalo Chicken Wings, blue cheese · £9
Beef Meatballs, marinara sauce · £10.50
Cod Goujons, tartare sauce · £9
Crispy Fried Calamari, aioli · £9
Sautéed King Prawns, garlic-chilli butter · £9.50
Smoked Mackerel Bao Buns, red cabbage remoulade · £8.50

BOARDS

- Cheese · £15.50
Baked Camembert with rosemary, Manchego, Castello Blue
fig & port chutney, crackers & grapes
- Vegetable · £14.50 *v*
Grilled Winter Vegetables
beet & walnut dip, sesame flatbread
- Meat · £15.50
Serrano Ham, Salami, Coppa
red cabbage & horseradish remoulade, bread

Oysters, seaweed butter · £6 for 2

House Pie please ask your server · £12.50

STARTERS

- Thai Pumpkin Soup, chilli, coconut cream & chestnut croutons · £8 *v*
Add Bread · £1.50
Honey-Roasted Winter Vegetable & Goat's Cheese Filo Tart · £10.50 *v*
Truffled Mac & Cheese · £9 *v*
Caramelised Pears, Blue Cheese & Chicory Salad, walnut vinaigrette · £11.50 *v*
Smoked Salmon, fennel & citrus salad, rye bread · £11.50
Seared Scallops, sautéed spinach, butternut squash purée & pancetta crumbs · £14.50
Moules À La Basquaise, chorizo, peppers & sourdough · £12.50
Duck Liver Parfait, fig and port chutney & brioche toast · £12
Steak Tartare, egg yolk & sourdough · £12.50
Pork Rillettes, gherkins, English mustard & rye bread · £11.50

MAINS

- Chanterelle Mushroom Tagliatelle, sage butter sauce & fresh truffle · £19 *v*
Chickpea & Sweet Potato Curry, baked basmati rice & flatbread · £15.50 *v*
Chicken Milanese, crushed Jersey Royals, fried egg, Caesar dressing · £18
Confit Duck Leg, fine beans & almond sauce · £20.50
Braised Beef Cheeks, mash & red wine jus · £22
Pan Fried Sea Bass Fillet, butter bean stew & parsnip purée · £19
Crab & King Prawns Risotto, saffron butter · £22
Beer Battered Haddock, fries, mint mushy peas & tartare sauce · £17

BURGERS

Served with fries

- Mushroom & Beetroot Burger, goat's cheese, rocket & ranch dressing · £15.50 *v*
Aged Beef Burger, grilled pancetta, bone marrow mayo & American cheese or Blue Cheese · £17
Smoky BBQ Pulled Pork Burger, red cabbage remoulade · £15.50

STEAKS

Served with fries, grilled padrón peppers, peppercorn sauce or blue cheese butter

- 250g Onglet · £25
250g Rib Eye · £32

SIDES

- Fries · £6
Fine Beans, sea salt · £6
Mash · £5.50
- Baked Basmati Rice · £5.50
Mixed Green Salad · £6
- Truffled Mac & Cheese · £6
Bread & Butter · £5

v: vegetarian *vg*: vegan

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. All gratuities go to the team that prepared and served your meal and drinks. This is a sample menu. All listed items are subject to market availability. If an item is not available we will offer an alternative. We have a vegan menu, please ask your server. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. This menu does not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a member of the team for details.



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