



THE CROWN  
DINING BAR EVENTS HOTEL

## LUNCH MENU

Choose any two  
From tapas & starters for £20  
Monday to Friday  
12pm to 4pm

## TAPAS & BOARDS MENU

### 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*

### 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 v: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.