



THE CROWN  
DINING BAR EVENTS HOTEL

## LUNCH MENU

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

## SUNDAY ROAST

Roast is served with roast potatoes, buttered cabbage, swede, carrots, leek gratin & Yorkshire pudding

**Hereford Sirloin of Beef** · £21.50  
*gravy & horseradish*

**Pork Belly** · £20  
*apple sauce & gravy*

**Wild Mushroom & Chestnut Wellington** · £18.50

## 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

## 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

## 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

## 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

**250gr Onglet Steak, fries, grilled padrón peppers, peppercorn sauce or blue cheese butter** · £25

**Crab & King Prawns Risotto, saffron butter** · £22

**Beer Battered Haddock, fries, mint mushy peas & tartare sauce** · £17

## SIDES

**Fries** · £6

**Buttered Cabbage** · £5

**Roast Potatoes** · £5

**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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OF OUR MENUS



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