



THE CROWN
DINING BAR EVENTS HOTEL

LUNCH MENU

Choose any two
From tapas & starters for £18

Monday to Friday
12pm to 4pm

TAPAS & STARTERS MENU

TAPAS

Order a bread basket for your tapas for £4

Nocellara Olives · £5.50 *vg*

Salted Mixed Nuts · £5 *vg*

Breaded Brie, *cranberry compote* · £8.50 *v*

Truffled Butternut Squash Arancini · £9 *v*

Padrón Peppers, *sea salt & aioli* · £8 *vg*

Pancetta & Mozzarella Croquettes, *tomato dip* · £9.50

Buffalo Chicken Wings, *blue cheese* · £9

Beef Meatballs, *marinara sauce & parmesan* · £10.50

Cod Goujons, *tartare sauce* · £9

Sautéed King Prawns, *garlic-chilli butter* · £9.50

Crispy Fried Calamari, *aioli* · £9

STARTERS

Thai Pumpkin Soup, *chilli, coconut cream, chestnut croutons & bread* · £8.50 *vg*

Caramelised Onion, Spinach & Goat's Cheese Filo

Tart · £11 *v*

Truffled Mac & Cheese · £9.50 *v*

Smoked Salmon, *fennel & citrus salad, rye bread* · £11.50

Moules Marinières, *sourdough* · £12.50

Duck Liver Parfait, *fig & port chutney & brioche toast* · £12

Steak Tartare, *egg yolk & sourdough* · £12.50

SIDES

Fries · £6 *vg*

Fine Beans, *sea salt* · £6 *vg*

Mash · £5.50

Baked Basmati Rice · £5.50 *v*

Mixed Green Salad · £6 *vg*

Truffled Mac & Cheese · £6

Bread & Butter · £4

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.