



Starters / Bar Nibbles

Soup of the Day Toasted ciabatta **£6**
(V, GFOR)

Moules Marinière Toasted ciabatta **£7** (GFOR)

Camembert Wedges Cumberland sauce **£7**(V)

Smokey BBQ Nachos Beef or

Vegan chilli bean, cheese, guacamole and jalapeño peppers & sour cream **£7** (GF, VGOR)

Sizzling Chorizo Crumbled feta **£8** (GFOR)

Salt & Pepper Squid Lemon aioli **£7**

Meatballs Tomato sauce, ciabatta **£8**

Whitebait Lemon aioli **£6**

Patatas Bravas **£6** (V, VG, GF)

Creamy Garlic Mushrooms Smoked cheese & ciabatta **£7** (V, GFOR)

Garlic Bread **£4** (V, GFOR)

With cheese and chilli & tomato relish **£6**
(V, GFOR)

Award Winning Homemade Pies

Each year, entering The British Pie Awards, our chefs consistently win coveted awards such as Class Winner and Class Runner-Up.

Chicken, ham and mushroom

Steak, stout & mushroom

Cheese, onion & wholegrain mustard

£15 all served with a choice of chips or fries (add sweet potato for **£1**), and mushy peas or beans.

Crown Creations

Piri Piri Chicken Skin-on-fries, mixed leaves, sriracha mayo **£14** (GF)

Rainbow Buddha Bowl Quinoa, wild rice, beans, edamame, avocado, rocket, tomatoes, beetroot, agave syrup, lemon and olive oil **£12** (VG, GF)

Add Chargrilled chicken breast **£4**

Seabass Puttanesca Crushed new potatoes, tomato, garlic, anchovy and caper sauce **£17** (GF)

Chicken Milanese Rocket, parmesan and tomatoes, lemon & olive oil dressing **£14**

Smokey BBQ Nachos Beef or

Vegan chilli bean, cheese, guacamole and jalapeño peppers & sour cream **£13** (GF, VGOR)

Grills

8oz or 16oz Rump **£17 or £26**

14oz Gammon (with egg or pineapple) **£16**

Served with chips, onion rings and a rosemary infused tomato

Crown Classics

Vegan Gobi Dhansak Cauliflower florets, butternut squash, Long grain rice, vegetable fries **£14** (VG, GF)

Beef Lasagne Garlic bread, salad garnish **£14**

Swinging Tandoori Chicken Skewer Mint raita dipping sauce, flatbread, chips or fries **£14** (add **£1** for sweet potato fries) (GFOR)

The Crown's Beer Battered Fish

Chips, mushy peas, garden peas or baked beans **£16**

Fisherman's Pie Cod, salmon & smoked haddock in a rich white sauce, topped with mash & parmesan crust, seasonal veg **£14**

Chilli con Carne Beef chilli, basmati rice or chips, sour cream **£13** (GF)

Moules Marinière Toasted ciabatta **£14** (GFOR)

Burgers

Flame Grilled Chicken Burger **£12** (GFOR)

Flame Grilled Beef Burger **£12**

Halloumi Burger **£13** (V, GFOR)

Vegan Burger **£13** (VG, GFOR)

Served on a toasted white brioche or GF bun, with a choice of chips, lettuce, tomato, red onion and a chilli & tomato relish.

Add melted cheddar, smoked applewood cheese, bacon, egg (**£1.25 each**)



Little Gems (£7)
(Under 12s)

Penne pasta with tomato sauce (VG)
Lasagne with garlic ciabatta
Sausages, fries and baked beans
Fish and fries with baked beans
Beef burger and fries

Sunday Roast

Served with all the traditional trimmings

**Roast topside of Beef, Ham, Turkey or Nut
Roast**

Main **£14** Small Plate **£9**
Child (Under 10's) **£7**
All 3 Meats **£15**

Desserts (£7)

Biscoff Cheesecake (VG)
Lemon Meringue Pie
Chocolate Brownie Vanilla ice cream
Chocolate Fudge Cake Custard, cream or ice cream (VG)
Chocolate & Coconut Tart Vanilla ice cream (VG, GF)
Fruit Crumble Custard, cream or ice cream
Salted Caramel Crème Brulee Shortbread biscuit
Sticky Toffee Pudding Toffee sauce, custard, cream or ice cream
Jam Roly-Poly Custard, cream or ice cream
Sweet Nachos Sticky pudding pieces, brownie pieces, vanilla ice cream, chocolate sauce
Ice Cream Two scoops of: salted caramel, chocolate or vanilla (Vegan Vanilla on request) **£4** (GFOR)
Affogato Salted caramel ice cream, biscuit, espresso shot and a Disaronno **or** Toffee Vodka shot (VG, GFOR) **£8**

Sides (£4)

Rocket and parmesan with balsamic
Chunky chips or fries (VG, GF)
Sweet Potato fries (VG, GF)
Vegetable fries (VG, GF)
Seasonal veg (V, GF)
Side salad (V, GF)
Peppercorn sauce
Diane sauce
Chimichurri sauce
Onion rings
Baby Buddha Bowl **£7**

Chicken dishes are cooked fresh to order and require a min of 25 mins cooking time. V - Vegetarian, VG - Vegan, GF - Gluten Free, GFOR - Gluten Free on Request, VGOR - Vegan on Request

We take food allergies and intolerances very seriously, please inform a server of any dietary requirements or allergies. We must advise that all products are handled in a multi-ingredient kitchen. Some fish may contain small bone