

A La Carte Menu



A Selection of Starters and Main Courses

While you wait

Homemade Bread £1.50 Crisp Grissini, Herb butter, Tomato Fondue, Balsamic and Extra Virgin Rapeseed oil £2.50
Crispy Cheese Dumplings or Chorizo, Chilli & Beans or Parmesan Polenta Chips - all £2.50 per dish

Starter and Mains

Choice of Freshly Prepared Soups, Homemade Bread £6

Roast Butternut Squash Risotto, Sage, Parmesan £8 / £15

Tempura Red Mullet, Cucumber, Coriander Lime and Coconut Sauce £8 / £16

Warm Goats Cheese Dumplings, Beetroot Three Ways £8

Game Terrine, Sweet Pickled Red Cabbage, Winter Fruit Chutney £8

Panko Crumbed Wenlock Duck Egg, Home-made Black Pudding, Piccalilli Dressing £8

Curried Aubergine Tart topped with Grand Padano Cheese and Cashew Nuts, Spiced Mango Chutney £8 / 15

Mains only

Our Own Smoked Chicken, Wild Mushrooms, Roasted Cauliflower Puree, Dauphinoise £15

Local Pheasant, Roast Breast in Pancetta, leg Boudin, Parsnip Puree, Kale, Cumberland Gel £16

Griddled Seabass Fillet, Smoked Haddock and Spring Onion Fishcake, Chilli Jam, Salsa Verdi £17

Slow Cooked Belly Pork, Curried Tomatoes, Roasted Pac Choi, Spinach Mash £17

Herb Crusted Cod Fillet, Chorizo, Bean and Leek Fricassee, Red Wine Syrup £17

Seared Tuna Steak, Sautéed Samphire, Griddled New Potatoes- Red Wine Butter Sauce £17

Roast Rump of Local Lamb, Lamb and Harrisa Sausage Roll, Provençale Vegetables, Rosemary Jus £17

Griddled Rib Eye or Sirloin Steak, Slow Cooked Tomato, Mushroom Marmalade, Roquette and Parmesan,
Served with Triple Cooked Chips £22 *

Why not top your Steak with a Homemade Garlic and Garden Herb Butter £1.50

With your Steak we can recommend the Paso Spanish Red £19 a bottle

Add a side - all at £3.50 a portion

Triple Cooked Chunky Chips

Sweet Potato Chips

Mixed Vegetables

New Potatoes

Sweet Braised Red Cabbage

Mixed Salad

* For any dining out offers a Supplement of £6 for Steaks

Bread, herb butter and nibbles are served at the table; extra portions can be ordered and are charged for accordingly

Please note all of our dishes are cooked to order so during busy periods there may be a delay.

All produce is subject to availability. Service is not included and is left at your discretion.

----- Chef Request -----

We are a FODMAP aware establishment and we believe every guest deserves to enjoy freshly made food served in abundance. If you or any of your guests have an allergy or dietary restrictions please inform us and our chefs will be happy to accommodate your needs as best we can. It is always advisable to give us advanced notice so we can be better prepared.



The Crown Inn Homemade Desserts and Cheese course

Custard Tart, Toffee Apple Puree, Cinnamon Ice Cream - £6.50

Vanilla Crème Brûlée, Blackcurrant Curd, Hot Churros - £6.50

Why not try a glass of Dessert Wine with this dessert!

Hot Chocolate Fondant, Berries, White Chocolate Ice Cream - £6.50 *(Please allow 10 minutes cooking time)*

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream - £6.50

The Crowns Miniature Plate - An Espresso Coffee –Mini Chocolate Fondant, Crème Brûlée, ‘Cheesecake’ - £9

Gin and Lime ‘Cheesecake’, Tonic Water Gel, Lime Foam - £6.50

Affogato - Homemade Vanilla with a splash of Amaretto, espresso, homemade biscuit - £5

Twice Baked Blue Cheese Soufflé, Apple and Candied Pecan Nut Salad - £6.50

To compliment your dessert and cheese soufflé

Why not have a lovely chilled glass of ... Vistamar Late Harvest Moscatel Dessert Wine...

£18 Half Bottle or by the Glass 50ml - £3.50, 100ml - £6

Late Bottled Vintage Port – £35 - Full Bottle or by the glass - 50ml - £4.50, 100ml - £8.50



To Finish

A Cafetiere of Fresh Aroma Coffee or a Selection of Teas or Fruit Teas Served with The Crown's Homemade Petit fours
£3.30 per person

Coffee - A choice of

After Dinner - Rich flavoured after dinner blend

Shropshire Roast - A smoother mellow blend or De-Caffeinated -all served black or milk

A Selection of Speciality Coffees, served with Homemade Petit Fours

Double Espresso, Latte, Cappuccino - £4.30 per person

To complement your coffee a selection of liqueurs and Brandies are available

All served in 35ml quantities unless stated and all Subject to availability.

Please ask if you cannot see the one you would like, as we may have more available but not listed.

Cointreau, Drambuie, Tia Maria, Kahlua, Amaretto, Grand Marnier, Limoncello.

A selection of Brandy and Whisky are also available.

Baileys 50ml

