

BAR MENU



While you wait

Homemade Bread £1.50 per portion

Crisp Grissini, Herb butter, Tomato Fondue, Balsamic and Extra Virgin Rapeseed oil £2.50 per portion

Crispy Cheese Dumplings or Chorizo, Chilli & Beans or Parmesan Polenta Chips - all £2.50 per dish

TO START (or a larger portion served as a main course)

Choice of Freshly Prepared Soups, Homemade Bread £6

Curried Aubergine Tart topped with Grand Padano Cheese and Cashew Nuts, Spiced Mango Chutney £8 / Large £14

Roast Butternut Squash Risotto, Sage, Parmesan Cheese £8 / Large £14

Warm Goats Cheese Dumplings, Salt Baked Beetroot and Beetroot Puree £8 / Large £14

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

GRAZING BOARDS – to share or a light bite for one!

A selection of light bite dishes to enjoy individually – A plate for 1 at £8 each

OR

Create your own sharing board from a selection below, for one person or to share

Choose 2 for £15, 3 for £21 or 4 for £26

Sauté of Chorizo, Chilli, Beans

Warm Goats Cheese Dumplings, Basil Mayonnaise v

Crispy Beer Battered Mussels, Crusty Bread, Aioli Dip

Black Pudding Crostini, Tomato Fondue, Crispy Bacon

Baked Camembert with Rosemary, Garlic, Black pepper & Crusty Bread v

Game Terrine, Sweet Pickled Red Cabbage, Winter Fruit Chutney

Why not add a side;

All at £3.50 a portion

Triple Cooked Chunky Chips

Red Cabbage

Sweet Potato Fries

Mixed Vegetables

New Potatoes

Mixed Salad

MAINS

Beer Battered Fish of the Day, Peas, Triple Cooked Chips £13

A Hearty “Pie of the Day” with Triple Cooked Chips £13

Slow Cooked Belly Pork, Curried Tomatoes, Roasted Pac Choi £14

Griddled Seabass Fillet, Smoked Haddock and Spring Onion Fishcake, Chilli Jam, Salsa Verdi £14

Griddled Rib Eye or Sirloin Steak, Grilled Tomatoes and Mushrooms with Triple Cooked Chips £20 *

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



AVAILABLE LUNCH ONLY – Our Own Homemade Baguette Bread served with Salad and Potato Crisps

Tuna with Pesto Mayonnaise and Pickled Fennel £6.50

Cheddar Cheese with Red Onion Marmalade £6.50

Local Sausage and Smoked Onion Puree £7.50

Bacon, Tomato and Lettuce £7.50

Ham, Grain Mustard Leaves £7.50

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's -----

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.

Dining Out Dates for Your Diary

Steak Nights at The Crown

Make the start of a week something to look forward to!
Every Tuesday and Wednesday is Steak Night using locally sourced steaks with Traditional garnishes, home cooked wedges, sweet potato fries or Triple cooked chunky chips included.
A La Carte menu also available.

Sunday Lunch

We include a Traditional Sunday Roast on our Sunday Lunch Menu
1 course £17, 2 courses £21 per person.
Includes nibbles at the table and lots of extras!





Our Popular 'Pie Night'

Once a month on a Wednesday –
Please ask for more details
1 Course £12 or 2 Courses £16
Proper pies with hearty puds!



Please enquire for further information

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