



# Steak Night Menu



Every Tuesday and Wednesday evening we now have a selection of Steaks available.

## While you wait

Fresh Homemade Bread £1.50

Homemade Garlic Bread £3.50

Choice of Freshly Prepared Soups, Homemade Bread £6

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

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

Or why not have all three nibble plates to share!

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Served with Homemade Bread, Herb Butter, Tomato Fondue

## To Follow

All of our steaks are British Beef, sourced from local suppliers and hung between 21 and 28 days! Approximate uncooked weight. Choose from either –

*8oz Sirloin, 8oz Rib eye or 10oz Rump*

All served with Grilled Tomatoes, Mushrooms and a choice of Chunky Triple Cooked Chips, Sweet Potato Chips or Spiced Wedges.

Any of the Steaks can be peppered before Cooking, please ask on ordering.

**All this for a special price of £18 per person**

**Or**

**Two steaks, appetisers at the table and a standard glass of House Wine each for only £40 per couple!**

Top your steak with a Melting Homemade Garlic and Chive Butter £1.50

A Choice of Freshly Made Sauces £2.50 per person

Creamy Peppercorn, Red Wine, Shropshire Blue Cheese, Grain Mustard or Béarnaise.

Battered Onion Rings

New Potatoes

Mixed Vegetables

Mixed Salad

Extra Sides all at £3.50 a portion

----- Chef Requests -----

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. Please note all of our dishes are cooked to order, and appreciate that it takes us time to prepare your meal. All produce subject to availability. Service is not included and is left to your discretion.

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## Dining Out Dates for Your Diary

### 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' is back!

Once a month on a Wednesday - Please ask for more details

1 Course £12 or 2 Courses £16 Proper pies with hearty puds!

### A Selection of House Wines

Only £19 per bottle

By the glass Standard 175ml - £5 Large 250ml - £6.50

#### Red

Italy - Rosalbo Rosso

Australian – Two Ridge Trail - Merlot

Spanish - Paso-Primerero - blend consisting of Cabernet Sauvignon, Merlot and Tempranillo and is a very fruit driven

#### White

Italy - Malandrino - Pinot Grigio

Chile - Vina Carrasco Sauvignon Blanc

Chile - Flor Del Fuego - Chardonnay

#### Rose

Italy - Torre Alta - Pinot Grigio Rose

Italy - Blushmore Zinfandel Rosé



We also have a full wine list available on request.

If you don't think that you can finish the bottle please ask for the cork to be kept.



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