

BREAKFAST MENU



*Freshly squeezed Orange Juice
Apple, Pineapple Juice
(Tomato Juice available on request)*

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From the breakfast table

*Various Breakfast Cereals
A Selection of Fresh Fruit
Croissants and Danish Pasties, when available*

Followed by

*A Traditional Shropshire breakfast. Please choose from the following-
Free Range Egg, Wenlock Edge Farm Dry Cure Bacon, Proper Sausages, Tomato, Mushroom,
Baked Beans and Homemade Bacon and Herb Black Pudding.*

Please tell us if there is anything that you do not like when ordering

(Vegetarian option available please ask)

Or

Homemade “Eggy Bread” with Crispy Smoked Wenlock Streaky Bacon

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The Crown’s Freshly Baked Bread Toasted

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Fresh Continental Breakfast Available On Request

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Served with

A Pot of Shropshire blend Tea or a Selection of Herbal and Fruit Teas

*A Cafetiere of Fresh Aroma Coffee –A choice of Shropshire Roast - A smoother mellow blend,
After Dinner - Rich Roast blend, Or De-Caffeinated,*

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*If you or any of your guests have an allergy or dietary restrictions please inform us and we will be happy to accommodate your needs as best we can. Some of our dishes can be adjusted to suit Vegetarians – Please Ask.
All produce subject to availability. We only ever cook your food to order so there may be a delay.*

A selection of “individual” producers and suppliers that has made us rethink the way we purchase our ingredients for our breakfast menu at “The Crown” .We now actively source our produce from these people and some have sourced us!

Crown Inn – Richard makes his own black pudding with a little secret ingredient! Also the fresh marmalade jams and bread are all made in his kitchen.

Charles Walker – “one of our locals” – herbs, vegetable and flowers – Jackfield.

Total Produce – Fruit and vegetables dealing with local producers in our area

Aroma Tea and Coffee – Hadnell, Nr Shrewsbury.

Clun Valley Farm, Free range eggs

