

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

Wild Mushroom Risotto Cake, Onion and Thyme Marmalade, Baby Spinach £8 / £15

Griddled Pave of Home Smoked Trout, Sweet potato Puree, Pickled Fennel, Crisp Prosciutto £8 / £16

Warm Goats Cheese Dumplings, Beetroot Three Ways £8

Smooth Chicken Liver and Cider Parfait, Apple and Rosemary Jelly, Walnut Bread Toasts £8

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

Spiced Roasted Onion and Walnut Tart, Blue Cheese Glaze £8 / 15

Mains only

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

Wild Boar Medallion and a Sausage of Wild Boar with Caramelized Onion, Celeriac Mash, Pineapple Relish,
Pink Peppercorn Jus £17

Griddled Seabass Fillet, Smoked Haddock and Roquette Fishcake, Sweet Chilli and Pepper Jam – Pesto £17

Crispy Slow Cooked Belly Pork, Bacon Creamed Cabbage, Spiced Wedges – Munslow Cider and Thyme Jus £17

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

Crisp Fried Red Mullet Fillet, Griddled Polenta, Artichoke, Slow Roasted Plum Tomato and Tapenade, £17

Roast Breast of Duck, Spiced Barley and Apricot Risotto, Pac Choi, Sweet Ginger Dressing £18

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 £2

With your Steak we can recommend the Paso Spanish Red £20 a bottle

Why not 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 £7 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's -----

We are a FODMAP and Low Residue 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

Pear and Almond Frangipan Tart, Pear Star Anise Puree, Praline Ice Cream - £6.50

Vanilla Crème Brûlée, Rum Raisins, Viennese Biscuit, White Chocolate Ice Cream - £6.50

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

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

Warm Spiced Carrot Cake, Caramel Sauce, Clotted Cream - £6.50

The Crowns Miniature Plate - An Espresso Coffee with three miniature Crown Desserts- £9

Blackcurrant Curd and Meringue Parfait, Marinated Satsuma and Pistachio Salad - £6.50

Affogato - Homemade Vanilla Ice cream, splash of Amaretto, espresso, homemade biscuit - £5

To complement your dessert

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

Selection of 4 Cheeses - £9

Chef's Selection of Cheeses served with Home-made chutney, Celery and Grapes

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 available.

Baileys 50ml

