



W/C Monday 21st October

Starters

- Soup of the Day** Herb croutons, granary cob **£6**
Garlic mushrooms Pan fried, ciabatta (GF) **£6**
Chicken liver pate Red onion marmalade, ciabatta (GF) **£6**
Camembert wedges Herb crust, Cumberland sauce **£7**
Salt and pepper squid Chilli & dill sprinkles, lemon aioli **£7**
Bacon & egg Pancetta, poached egg, endive leaf, honey & mustard dressing **£6**
Smoked haddock chowder Irish soda bread (may contain bones) **£7**
Cheesy garlic bread Sweet red pepper jam **£5**

Mains

- The Crown's beer battered cod** Hand cut chips, mushy peas, tartare sauce **Main £12 / Small plate £8**
Breaded scampi Hand cut chips and mushy peas **Main £10 / Small plate £6**
Mushroom & lemon risotto Parmesan shavings (GF) **Main £12 / Small plate £7** Add chicken or salmon **£4**
Swinging skewer of the Day Tandoori chicken with a mint raita dipping sauce, flatbread, hand cut chips, fries or sweet potato fries **£14** (additional 50p for sweet potato fries)
Vegetarian lasagne (GF) Garlic bread and salad garnish **£11**
Beef lasagne Garlic bread and salad garnish **£11**
Chicken, haggis & stilton Pancetta, blue cheese sauce, crushed chive new potatoes, greens **£14**
Fish pie Salmon, cod, smoked haddock, creamy dill sauce, mashed potato (GF) **£15**
Shin of beef bourguignon Chantenay carrots, mash, soda bread sauce **£16**
Poached smoked haddock Poached egg, spinach, mash, creamy horseradish sauce **£14**
Spicy seafood linguine King prawns, squid, mussels, smoked salmon, tomato, greens **£14**
Jerk sockeye salmon Mango rice, sautéed chilli and broccoli **£14**

Award Winning Homemade Pies

- Chicken, ham and mushroom pie** **£14**
Cheese and onion pie seasoned with wholegrain mustard (V) **£13**
Steak, stout and mushroom pie **£14**

All served with a choice of hand cut chips, fries or sweet potato fries (additional 50p for sweet potato fries) and pea puree or beans

Grills

- 10oz Sirloin** **£21 / 8oz Rump** **£16 / 16oz Rump** **£26**
Cooked to your liking, served with hand cut chips, onion rings, garlic and rosemary infused tomato (GF)
add a sauce: Diane or peppercorn **£2** (GF)
14oz Gammon hand cut chips, onion rings, garlic and rosemary infused tomato, egg or pineapple (GF) **£14**

Steak Night

(Served on Friday's from 5pm)

Two 8oz rump steaks and two glasses of house red £30

Cooked to your liking, served with hand cut chips, onion rings, garlic and rosemary infused tomato (GF)

Burgers

The Crown beef burger Toasted brioche bun (GF) **£12**

Halloumi burger Grilled halloumi, focaccia bun (GF) **£12**

Chicken burger (Plain or Cajun) Toasted brioche bun (GF) **£12**

All served with hand cut chips, homemade coleslaw, red pepper & sweet chilli chutney and a battered onion ring
add melted cheddar cheese or smoked Applewood, melted stilton cheese, bacon, chorizo (**£1 each**)

Salads

Superfood Pumpkin seeds, green beans, squash, pomegranate seeds, kale, cous cous, lettuce leaves, house dressing (GF) **£10** Add chicken or salmon **£4**

Goats cheese Roasted red peppers, toasted walnuts, red onion, apple, mixed leaves, balsamic dressing (GF) **£10**
Add chicken or salmon **£4**

Cajun chicken Pancetta, spinach, croutons, red onion, mixed leaf **£11**

Sides

Hand cut chips, fries, seasonal veg, mash, onion rings, garlic bread, side salad, coleslaw **£3 each**
Sweet potato fries **£4**

Traditional Sunday Roast

Served from 12pm on Sunday's

Your choice of the following:

Roast topside of beef / turkey / gammon ham / nut roast

served with fresh seasonal vegetables, cauliflower cheese, roasted potatoes, Yorkshire pudding and gravy

Main **£12.50** Small plate **£8.50** Child (Under 10's) **£6.50**

Desserts

Sticky toffee pudding Toffee sauce, custard, cream or ice cream **£7**

Affogato Salted caramel ice cream, biscuit crumb, espresso shot and a Disaronno **or** Toffee Vodka shot **£8**

Chocolate brownie Vanilla ice cream **£7**

Cheesecake of the Day **£7**

Fruit pie Vanilla ice cream **£7**

Sweet nachos Sticky toffee pudding pieces, brownie pieces, vanilla ice cream, chocolate sauce **£6**

Chocolate & coconut tart Strawberries & mint (GF, VG) **£6**

Treacle tart with vanilla ice cream **£6**

Ice cream Two scoops of: salted caramel, strawberry, chocolate, vanilla or raspberry ripple **£3**

Cheese & biscuits for two people Cornish yarg, smoked Applewood cheddar, stilton, sage Derby, crackers, apple, celery **£10**