

MENU

Garlic Bread with chive infused butter, topped with cheese (GFA) / 4.00

Pitted Vinci olives (GF) / 3.50

Tomato and cheese topped flatbread / 5.50

SOMETHING TO SHARE

Buttermilk Cajun Chicken strips, Chicken poppers and BBQ Chicken wings
With a Harissa mayonnaise dip / 12.00 (GFA)

Popcorn Prawns, Sweet Chilli King Prawn Skewers and Salt and Pepper Squid
With Balsamic Glaze / 14.00

STARTERS

Homemade Soup Of The Day / 6.25(GFA)
With homemade bread.

Prawn Cocktail / 8.00 (GFA)
Marie rose sauce, iceberg lettuce, candied lemon with
homemade bread.

BBQ Beef Spring Roll / 7.00
With a bbq sauce dip and salad garnish.

Buttermilk Cajun Chicken Strips / 7.00(GFA)
Buttermilk Cajun chicken strips served on a house mixed salad
And garlic mayonnaise dip.

Goats Cheese and Red Onion Marmalade Parcel / 7.00 (V)
With a roasted pepper and pickled red onion salad.

Hot Smoked Salmon Salad / 7.00
With pickled gherkin, capers and red onion bound in lemon mayonnaise.

Crisp Pork Belly / 9.50
Scallop and black pudding, smoked pea puree, crackling and pickled mustard seeds.

MAINS

Leek and Mango Tart / 13.50
Mango chutney and pan fried leeks,
served on a mixed salad with french
dressing.

Rack of Ribs
FULL RACK / 20.00 (GF)
HALF RACK / 14.00 (GF)
Served with homemade coleslaw and chipped
potatoes

Fish and Chips / 14.00 (GFA)
Beer battered haddock with crushed
minted peas, chipped potatoes and
tartar sauce

Butternut Squash Risotto / 13.50 (GF)
Topped with Pumpkin seeds
and dressed rocket.

Pan Fried Chicken Strips
/ 13.00 (GF)
Pan Fried Chicken Strips with a honey and
mustard glaze, served on a House Mixed Salad.

Chicken Tikka / 14.00
Served with basmati rice, coriander
naan, onion bhaji and mango
chutney.

Pan Fried Sea Bass Fillet / 19.00
Olive crushed new potato, fennel,
griddled pepper, green beans and
Romesco sauce.

Crown House Burger / 14.00 (GFA)
Brioche roll topped with air dried onions,
maple bacon, cheddar cheese, burger
garnish, accompanied by Crown BBQ
Sauce and hand cut chipped potatoes.

Trio of Pork / 18.50
Lyonnais potato, black pudding,
apple, pickled mustard seeds, kale,
celeriac, carrot and brandy cream
sauce

Lasagne / 13.00
Cheddar and parmesan cheese,
béchamel and beef ragu sauce served
with a house salad.

Cajun Buttermilk Chicken Burger / 13.00
Served in a brioche bun with
garlic mayonnaise, iceberg lettuce
and tomato with hand cut
chipped potatoes.

Breaded Scampi Tails / 12.00
Served with chipped potatoes, salad
garnish and tartare sauce.

Bacon and Mushroom Carbonara /
14.00
Creamy cheese sauce, topped with
parmesan.

Rolled Breast of Lamb / 17.00
Served with dauphinoise, carrot puree, broccoli,
roast swede and a rosemary jus.

Cantonese Style Crispy Duck / 17.50
Served on a watermelon and cashew
nut salad

GRILL

6oz Fillet (GFA) / 29.50

8oz Sirloin (GFA) / 22.50

8oz Rump (GFA) / 19.50

*Chargrilled, served with Caesar salad garnish, onion rings and hand cut chipped
potatoes.*

The choice of either stilton or peppercorn sauce is included in the price.

Chargrilled Gammon steak / 13.00 (GF)

Served with a fried Hens egg, onion rings, grilled tomato, garden peas and hand cut
chips

SIDES

Onion Rings / 3.00

Garlic Mushrooms / 3.00 (GF)

Sweet Potato Fries / 3.50 (GF)

New/Chipped/Jacket

Potatoes / 3.50 (GF)

Garlic Bread Topped With

Cheese / 4.00 (GFA)

Mixed Salad / 3.00 (GF)

Mixed Vegetables / 3.00 (GF)

Peppercorn Sauce / 2.50 (GF)

Stilton Sauce / 2.50 (GF)

Coleslaw / 2.50 (GF)

Minted Peas / 2.50 (GF)

Creamy Mash / 2.50 (GF)

**IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGENS,
PLEASE ASK A MEMBER OF STAFF**