

Starters

Soup of the day

Served with homemade bread £6.00

Game Terrine

With ale chutney and toast £6.50

The Crown's fishcakes

With baby leaf salad and a sweet chilli jam £6.50

Wild mushroom tart

With watercress salad parmesan and truffle £6.50

Warm breaded Tunworth salad

With baby gem, walnuts, red wine pears and celery £6.50

Cornish Fish goujons

with lemon and garlic mayo £6.00

Main course

Honey glazed duck breast

With dauphinoise potatoes sticky red cabbage and seasonal greens £16.50

Slowed cooked beef cheek

With creamy mash potato beer braised onions and roasted root vegetables £16.50

Beer battered Fish and Chips

Cornish haddock with triple cooked chips, homemade tartar sauce and crushed peas £12.95

Fish of the day

With crushed new potatoes samphire creamy sea food broth £16

Deep filled butternut squash and sage quiche

With toasted pine nut salad £12

The Crown Burger

8oz beef burger or chicken breast

Served in a brioche bun with homemade burger sauce, lettuce, tomato and triple cooked chips £10

Add any of the following for £1 per item

Cheese, Bacon, mushroom, BBQ pulled pork, coleslaw, fried egg

28 day dry aged English steaks

served with triple cooked chips, watercress salad, slow cooked mushrooms and Garlic and herb butter

8oz Rump £17.50 **8oz Sirloin** £21.50 **8oz rib eye** £22.50

Sides

Triple cooked chips £3.50 **Skinny fries** £3 **Sweet potato fries** £3

Seasonal greens £3.00 **Onion rings** £2.50 **Baby leaf salad** £3

Desserts

Homemade apple and pear crumble

With caramel custard £6.00

Homemade warm chocolate and hazelnut Brownie

Served with vanilla ice cream £6.00

Lemon tart

With a ginger granola and raspberry ripple ice

Cream £6.00

Cheese board

Selection of cheeses served with homemade chutney and crackers £7.50

Chocolate Trifle

Chocolate mousse layered with fresh cream boozy black cherries chocolate sponge £6.50