

### Crown Rolls

**Your choice of white or brown bread. Served with salad  
(add a cup of soup for £2.50)**

Keen's cheddar and Doombar chutney £5.95	Rare roast beef with horseradish and watercress £6.95
Ham hock with piccalilli £6.95	Homemade fish finger and tartar sauce £6.95

### Light Lunch

**The Crown Ploughman's**  
Thick cut ham hock terrine, wedge of  
Keen's cheddar cheese, homemade  
pickles and bread £9.50

**Polenta dusted Calamari**  
with baby leaf salad and sweet chilli dip  
£7.00

**Cornish fish goujons**  
with lemon and garlic mayo £6.00  
*Add a baby leaf salad for £1*

**Homemade soup of the day**  
With bloomer bread £6

**English Deli Board**  
English salami, ham hock terrine with  
watercress and pickles £7.50  
*Add Keen's cheddar or Tunworth £2.50*

**The Crown Salad**  
Salad of Crumbled Rosary goats cheese  
with red wine poached pears, walnuts  
and baby leaves £7.50

### To Share **(suitable for 2-4 people)**

**Whole Baked Tunworth cheese**  
Studded with Rosemary & garlic served with homemade bread, red wine pears and  
chutney £13

**The Crown's Sharing Platter**  
Whole Baked Tunworth cheese Studded with Rosemary & garlic, English salami,  
ham hock terrine served with homemade bread, red wine pears, chutney and  
pickles £17.50

### Crown Classics

**Beer battered Fish and Chips**  
Cornish haddock with triple cooked chips, homemade tartar sauce and crushed  
peas £12.95

**Warm flaked and rolled ham hock**  
with triple cooked chips and fried eggs £9.95

**Wild Stockbridge mushroom pasta bake**  
topped with a herb crust with a tomato and shallot salad £15.00

**The Crown Burger**  
served in a brioche bun with cheese, bacon, mushroom, homemade burger sauce,  
lettuce, tomato and skin on fries  
£14

**Sausage and mash**  
with sticky red cabbage and onion gravy £12.95

**Fish of the day**  
with garlic and herb butter, new potatoes and wilted greens £15

**28 day dry aged English steaks**  
served with triple cooked chips, watercress salad, slow cooked mushrooms and a  
peppercorn sauce  
**8oz Rump £18.50 8oz Sirloin £22.50**  
**Rib of Beef (for 2 to share) £50**

### Sides

**Triple cooked chips £3.50 Skin on fries £3**

**Seasonal greens £3.50 Baby leaf salad £3**

100% of gratuities received go directly to the staff cooking and serving your meal.  
Not all ingredients are listed, if you have any special dietary requirements or  
allergies please speak to a manager.

**Due to all of our dishes being cooked to order there may be a delay  
during busy periods.**

## Desserts

### **Homemade chocolate brownie**

with chocolate sauce and clotted cream ice cream £6

### **Coffee and Irish cream Brulee**

with homemade short bread £6

### **Somloi sponge cake**

Traditional Hungarian sponge layered with custard, rum soaked raisins and walnuts served with vanilla cream £6

### **Spiced pear and apple crumble**

with Jude's vanilla ice cream £6

### **Selection of Jude's Ice Cream and Sorbets**

*Vanilla, chocolate, strawberry, rum & raisin, clotted cream, salted caramel,  
Christmas pudding, chocolate orange, peanut butter  
Blackcurrant crush, lemon, raspberry, mango, strawberry*

£2 per scoop

### **English cheese plate**

Selection of 4 chesses with biscuits and chutney £7

*(Add a glass of port, £5)*

### **Keen's Cheddar (Somerset)**

*A sweet, creamy, rich cheddar*

### **Tunworth**

*Tunworth is a handmade cheese. Using special cultures and traditional rennet has developed a cheese with a creamy texture, wrinkled rind and unique taste*

### **Isle of Wight Blue**

*Naturally rinded soft blue cheese that is made with pasteurised Guernsey cows' milk*

### **Goats Cheese**

*From Wiltshire, this goat's cheese is soft, fresh, light and fluffy*

# The Crown

*a passion for food*



## **Lunch Menu**

