

# The Crown

*a passion for food*

## Nibbles

Homemade mixed root vegetable crisps £2.50  
Gordal Olives £3.00  
Pork crackling and apple sauce £2.50

## **The Crown's Sharing Platter**

*(Suitable for 2-4 people)*

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

## Starters

### **Soup of the day**

with bloomer bread £6.00

### **Crispy breaded Tunworth**

with local Ale chutney, gem lettuce, toasted walnuts, pears and celery £6.50

### **Smoked Mackerel pate**

with beetroot relish and homemade crostini £7

### **Cornish fish goujons**

with lemon and garlic mayo £6

### **Pan seared scallops**

with cauliflower puree, florets and a warm chorizo dressing £8

### **Warm homemade Scotch egg**

with spicy Crown ketchup and pickled Stockbridge mushrooms £6.50

## Mains

### **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

### **Slow roasted pork belly**

with creamy sage mash potato, sticky red cabbage and apple sauce £17

### **Slow braised lamb shoulder**

with wilted greens and sweet potato fondant, puree and crisps £17

### **Fish of the Day**

with new potatoes, spinach and seafood and tomato ragout £17.50

### **Wild Stockbridge mushroom pasta bake**

topped with a herb crust with a tomato and shallot salad £15.00

### **Beer battered Fish and Chips**

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

### **The Crown Burger**

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

## Sides

**Triple cooked chips** £3.50

**Seasonal greens** £3.50

**Skin on fries** £3

**Coleslaw** £1.50

**Buttered new potatoes** £3.50

**Mixed leaf salad** £3

*100% of gratuities received go directly to the staff cooking and serving your meal. All Dishes are made on the Crown Premises by our chefs and may contain traces of nuts. If you have any queries about the menu please ask a staff member.*



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## 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 & 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

### **Cheese plate**

four pieces of cheese, biscuits and chutney £7  
(Add a glass of port, £5)

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

A sweet, creamy, rich cheddar

### ***Isle of Wight Blue***

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

### ***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

### ***Rosary Goats Cheese***

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

## Teas & Coffees

Americano	£2.50
Cappuccino	£2.95
Latte	£2.95
Espresso	£2.50
Double Espresso	£5.00
Selection of Teas	£1.95
Hot Chocolate	£2.95

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