



Starters

Prawn & Crayfish Cocktail with brown bread and butter £9.9

Breaded Brie Wedges with cranberry sauce and salad £8.9

Vietnamese Duck Spring Rolls served with beansprouts and Asian sauce £7.9

Duck Liver Paté served with red onion chutney, warm bread and salad £8.9

Salt & Pepper Squid and Coated Whitebait served with tartare sauce and salad £8.9

Main Courses

Roast Turkey with Pig in Blanket with Roast Potatoes, Cauliflower Cheese, Red Cabbage, Carrots, Seasonal Greens, Yorkshire Pudding, Cranberry Sauce and Gravy £23.9

Roast Beef with Roast Potatoes, Cauliflower Cheese, Red Cabbage, Carrots, Seasonal Greens, Yorkshire Pudding, Horseradish Sauce and Gravy £24.9

Roast Pork Loin with Roast Potatoes, Cauliflower Cheese, Red Cabbage, Carrots, Seasonal Greens, Yorkshire Pudding, Apple Sauce and Gravy £21.9

Beetroot & Butternut Squash Wellington with Roast Potatoes, Cauliflower Cheese, Red Cabbage, Carrots, Seasonal Greens, Yorkshire Pudding and Veggie Gravy £19.9

Chicken Schnitzel with garlic butter served with French fries, cauliflower cheese and garden peas £18.9

Hunter's Chicken (bacon, cheese and bbq sauce) served with French fries and garden peas £18.9

Beer Battered Haddock with hand cut chips, garden peas and tartare sauce £18.9

The Crown's Cheese and Bacon Burger with French fries, mixed salad and coleslaw £18.9

Lamb Burger with halloumi and red onion served with French fries, mixed salad and coleslaw £18.9

Veggie Burger with halloumi and red onion served with sweet potato fries, mixed salad and coleslaw £17.9

Desserts

Biscoff Cheesecake served with honeycomb ice cream £8.5

Warm Chocolate Brownie with chocolate sauce and vanilla ice cream £8.5

Apple Crumble with custard £8.5

Cinnamon Crème Brulée with shortbread £8.5

Selection of ice cream

(Honeycomb, Cookie Dough, Belgian Chocolate, Strawberry, Vanilla – passionfruit or Raspberry Sorbet)

1 Scoop £3 2 Scoop £6 3 Scoop £8

Selection of Hot Drinks available;

Cappuccino, Latte, Flat White, Americano, Espresso, Hot Chocolate, Tea (English Breakfast, Earl Grey, Citrus Chamomile, Green Tea, Herbal)

WINES OF THE MONTH

WHITE WINE

Chablis 2023, Union Viticultures de Chablis 175ML **8.00** 250ML **11.00** bottle **30.00**

This is made by a big old business but offers great value for those wanting to get into some Chablis. You will get orchard fruits with a lovely crunch and mineral finish

RED WINE

Xanadu 'Point Break' Cabernet Sauvignon 2023, 75ML **8.00** 250ML **11.00** bottle **30.00**

Margaret River (Aus)

Luscious red berry flavours of ripe blackcurrant and raspberries that dance on the palate and make you cry out for more.

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We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients. **Please let our staff know if you have any allergies** before you place an order.