



Charcoal Oven & BBQ

We love using traditional BBQ'ing & smoking methods with our Big Green Egg. You'll also find plenty of other cooking styles and tastes as we move through the seasons.

Our trusted suppliers:

Meat: Ray Camplejohn, been in the business 60 years. Syston

Vegetables: Stuart @ the Veg Factor, Veg sourced locally & daily trips to Covent garden. Barrow upon soar

Cheese: Tim @ the Melton Cheese Board. Melton Mowbray

Ice creams: Jude's Winchester

Bread. Bloomsbury bakery, Grantham

Fish: M&J Seafood, the best possible fish. Birmingham

TRADITIONAL SUNDAY MENU

(Served on Sunday, funnily enough)
2 courses £18.50, 3 courses £22.50
12 - 6pm

MONDAYS = BURGERS

Like us on FB to keep up with the latest burger night news

TCI STEAK NIGHT

Deals... steals...
steaks of the flamin' century
Every Thursday 5.30-9.30pm

WHAT'S OCCURRING

Pie Night has returned.
Every Monday evening
from October

Please ask for full allergy information.
Dishes may contain nuts or nut traces.
Fresh fish, unsurprisingly,
may contain bones.

We're only human, if we make a mistake please take time to tell us, not trip advisor - it can't help you, we can.
Pies will be made with love and puddings may contain calories.
Weights are shown uncooked.
Our staff receive 100% of any tips.
Service is not included.

SANDWICHES

available mid-week lunches & 12-5pm Saturday

All sandwiches are served with a mini cup of soup

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| Toasted goat's cheese, caramelised red onion, baby gem, white or brown farmhouse, home cut chips (v,ga) | £8.00 |
| Our famous homemade fish finger sandwich, tartare sauce, white or brown farmhouse, home cut chips | £9.50 |
| Hot rare roast 35 day aged steak, mushrooms & Stilton, ciabatta, home cut chips (ga) | £10.00 |
| Beetroot-cured salmon, cream cheese & cucumber, open toasted sourdough sandwich home cut chips (ga) | £9.00 |
| Honey roasted ham, pub slaw, white or brown farmhouse, home cut chips (ga) | £8.50 |

STARTERS & LIGHT LUNCH

Small/Large

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| Home made soup, sour dough (v,ga) | £5.25 |
| Warm rosemary & olive oil focaccia, herb butter, rapeseed oil & balsamic | £3.75pp |
| Goat's cheese mousse, mandarin, artichoke, puff rice, watercress (v,g) <i>(available as a main course with buttered new potatoes)</i> | £6.50/£13.00 |
| Mixed game stew, balsamic crisps, pea shoots (g) <i>(as a main course with mash & greens)</i> | £7.00/£14.50 |
| British mussels, roasted garlic, shallot cream sauce, local sour dough breads (ga) <i>(available as a main course served with skinny fries)</i> | £7.25/£14.50 |
| Beetroot-cured salmon, buttermilk, pickled cucumber, herb oil, watercress (g) | £6.75 |
| Wild mushroom on sour dough toast, crispy soft-boiled egg, truffle oil (v,ga) | £7.00 |
| Confit chicken leg & barbecue leek terrine, plum chutney, toasted focaccia (ga) | £6.50 |
| Pan-fried scallops, crispy black pudding, cauliflower, sprout leaves (ga) <i>(available as a main course served with buttered new potatoes)</i> | £10.00/£20.00 |

Our Famous 'Taste of The Crown' platter

A selection of starters and classics in miniature *(minimum two people to share)*:
Soups & breads; Honey & mustard roast ham (g); Beer battered fish; Devilled whitebait
Confit chicken leg & barbecue leek terrine; Goat's cheese mousse (v) £8.75pp

AUTUMN MAINS

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| Yorkshire halloumi & mushroom burger, basil pesto, home cut chips (v,ga) | £12.00 |
| Roasted chicken breast, butternut squash fondant, squash purée, swiss chard, red wine sauce (g) | £14.00 |
| Baked Hake, white bean & chorizo cassoulet, tenderstem broccoli | £14.50 |
| Pan fried Sea trout, crushed new potatoes, green beans, brown shrimp & parsley butter (g) | £15.50 |
| Braised venison shoulder, cream potato, roasted carrots, curly kale, braising juices (g) | £17.50 |
| Roast guinea fowl breast, beetroot risotto, pomegranate & feta cheese (g) | £15.50 |
| Pan-fried scallops, crispy black pudding, cauliflower, sprout leaves (ga) <i>(available as a main course served with buttered new potatoes)</i> | £10.00/£20.00 |
| Vegan dish of the day ... <i>please ask</i> | £M/P |
| Season's best... <i>showcasing the best meat and vegetables, please ask</i> | £M/P |

SHARERS & CLASSICS FROM THE BIG GREEN EGG

Our famous Chateaubriand to share, gratin potatoes, green beans, peppercorn sauce (g) £23.00pp
BBQ baby back ribs, sticky honey & mustard BBQ sauce, kohlrabi slaw, cajun skinny fries (ga) £16.50

KITCHEN CLASSICS

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| Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare | £13.00 |
| Scampi in a basket, home cut chips, chunky tartare | £11.25 |
| Honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga) | £13.00 |
| Pie of the week ... <i>please ask... our pies may take up to 20 minutes as they don't go near a microwave</i> | £M/P |
| Crown burger, toasted brioche bun, tomato relish, house slaw, onion rings, home-cut chips, <i>add: Black pudding £2; Stilton £1.50; Fried egg £1; Cheddar or bacon £1</i> | £11.25 |
| Pan fried 8oz heart of rump, home cut chips, pub dried tomato, mushroom, peppercorn sauce (ga) | £19.00 |
| Pan fried 8oz sirloin steak, skinny fries, braised baby gem, Sparkenhoe blue cheese (ga) | £21.00 |

SIDES

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| Baby potatoes | Honey roast carrots | Buttered kale | £3.00 |
| Home cut chips | Skinny fries | Onion rings | £3.00 |
| Parmesan fries | Cheesy chips | Rocket & parmesan | £3.50 |
| English side salad | Peas & bacon | Cheesy garlic bread | £3.25 |

(v) Suitable for vegetarians

(g) gluten free

(ga) gluten adaptable