



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

Bloomsbury bakery. Grantham

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

TRADITIONAL SUNDAY MENU

(Served on Sunday, funnily enough)
2 courses £18.00, 3 courses £22.00
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

Our new baby sister is now open
The Langton Arms,
Church Langton
www.thelangtonarms.com
Follow us on facebook for more details.

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

Aubergine & cumin seed fritter, hummus, rocket, ciabatta, home cut chips (v)	£8.00
Our famous doorstep fish finger sandwich, tartare sauce, white or brown farmhouse, home cut chips	£9.00
Hot rare roast 35 day aged steak, mushrooms & Stilton, ciabatta, home cut chips	£10.00
BBQ chicken, Monterey Jack cheese, baby gem lettuce, tomato relish, toasted sesame seed bun, home cut chips	£9.00
Tuna, red onion & vintage cheddar cheese melt, ciabatta, home cut chips	£8.75

STARTERS & LIGHT LUNCH

Small/large

Home made soup, sour dough (v,ga)	£5.25
Warm local sour dough, fennel pollen butter, rapeseed oil & aged balsamic glaze (v)	£3.75pp
Beer battered cod cheeks, proper mushy peas, crispy Parma ham	£6.50
Devon crab & haddock fishcakes, tomato salsa, crispy rocket salad <i>(available as a main course served with spiced fries)</i>	£7.00/£14.00
Pan fried garlic & chilli marinated halloumi, spring onion, coriander & rocket salad, sweet chilli dressing (v,g) <i>(available as a main course served with buttered Jersey Royals)</i>	£6.25/£12.50
Rabbit & pork terrine, apple relish, toasted sour dough (ga)	£6.50
New Moor farm asparagus, orange hollandaise, pan fried duck egg (v,g)	£6.75
Pan fried wood pigeon breast, blackberries, roasted parsnip purée, parsnip crisp, red wine reduction (g)	£7.00
Pan-fried scallops, carrot & caraway purée, honey roasted purple carrots, pea shoots (g) <i>(available as a main course served with buttered new potatoes)</i>	£9.50/£19.00

Our Famous 'Taste of The Crown' platter

A selection of starters and classics in miniature *(minimum two people to share)*:
Soups & breads; Mini ham 'n' chips; Beer battered fish; Rabbit & pork terrine;
New Moor farm asparagus, orange hollandaise (v); Fishcakes £8.75pp

LATE SPRING MAINS

Aubergine, tomato & mozzarella bake, rich tomato sauce, garlic bread, dressed leaves (v,ga)	£12.50
BBQ chicken crown, sauté new potatoes, buttered green beans, roasted tomato & black olive sauce (g)	£14.00
Pan fried salmon fillet, crushed Jersey Royals, buttered asparagus & dill crème fraîche (g)	£16.00
Rosemary & garlic Spring lamb rump, fondant potato, minted buttered spring greens, red wine sauce (g)	£17.00
Roasted pork belly, apple cider mash, buttered savoy cabbage, braising jus (g)	£15.50
Devon crab gratin, vintage cheddar crust, buttered jersey royals, tartare sauce, dressed leaves (g)	£15.50
Pan-fried scallops, carrot & caraway purée, honey roasted purple carrots, pea shoots (g) <i>(main course served with buttered new potatoes)</i>	£9.50/£19.00
Catch of the day ... <i>please ask</i>	£M/P
Vegetarian 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 beef brisket, maple macaroni cheese, garlic & chilli corn on the cob, chilli, spring onion & rocket salad, Monkey Shoulder whiskey mop sauce (ga)	£17.50

KITCHEN CLASSICS

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare	£12.25
Scampi in a basket, home cut chips, chunky tartare	£11.00
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 sesame seeded bun, tomato relish, house slaw, onion rings, home-cut chips, <i>add: Pulled pork £2; Stilton £1.50; Fried egg £1; Cheddar or bacon £1</i>	£11.00
Pan fried 9oz Ribeye, sun-dried tomato butter, rocket & parmesan salad, skinny fries (g)	£20.50
Pan fried 24oz T-bone steak, roasted field mushroom, peppercorn sauce, beer battered onion rings, hand cut chips, watercress salad	£27.50

SIDES

Baby potatoes	Seasonal greens	Creamed Savoy cabbage	£3.00
Home cut chips	Skinny fries	Onion rings	£3.00
Pulled Pork	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