

Try a glass of
our
Mulled Wine
£4.50

The Crown
Inn

CHRISTMAS EVE

Subject to minor changes depending on availability of produce

Menu available 12-8.30pm

STARTERS, SHARERS & LIGHT LUNCH

Small/large

Curried sweet potato & ginger soup, vegetable crisps, sour dough & yoghurt butter (v,ga)	£5.50
Crispy breaded Somerset brie, cranberry poached pear, walnut & rocket salad (v)	£6.95
Gressingham duck liver & Cointreau pâté, orange marmalade, brioche toasts (ga)	£7.25
Hot smoked mackerel fillet, horseradish potato salad, curried orange dressing (g)	£6.50
British mussels, chorizo & chickpea, spicy tomato sauce, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.25
Heritage beets, pickled shallots, honey roasted figs, burnt apple purée (v,g) <i>(main with buttered new potatoes)</i>	£6.50/£13.00
Pan-roast wood pigeon breast, local black pudding, baby beets, red wine reduction <i>(main with creamy mash)</i>	£6.95/£13.75
Pan-fried scallops, butternut squash purée, bacon, maple syrup brussel sprouts (g) <i>(main with sauté potatoes)</i>	£9.50/£19.00
‘things to share....’	
‘Taste of The Inn’ platter: a selection of starters and classics in miniature <i>(minimum two people to share)</i>	£8.95pp

CHRISTMAS EVE MAINS

Smoked haddock, bubble & squeak cake, tenderstem broccoli, fried duck egg, mustard hollandaise (ga)	£14.95
Five bean vegetable chilli, spicy sweet potato wedges, citrus sour cream (v,g)	£11.95
Stuffed turkey breast wrapped in Parma ham, creamed sprouts & bacon, honey roasted carrots, beef dripping roast potatoes, pig in blanket, gravy	£16.95
Roast chicken breast, wild mushroom, leek & potato gnocchi, truffle cream	£14.50
Honey roast ham, wholegrain mustard mash, kale, vintage cheddar & parsley sauce (ga)	£16.00
Roast Barbary duck breast, spiced red cabbage, sweetcorn potato rosti, redcurrant jus (g)	£17.95
Our Famous Chateaubriand (35 day aged) to share, gratin potatoes, green beans, pepper sauce (g)	£23.00pp
Pan-fried scallops, butternut squash purée, bacon, maple syrup brussel sprouts (g) <i>(main with sauté potatoes)</i>	£9.50/£19.00
Market’s best <i>please see our chalkboard. Showcasing the season’s best meats & vegetables...</i>	£M/P
Catch of the day ... <i>please see our chalkboard</i>	£M/P
Vegetarian dish of the week... <i>please see our chalkboard</i>	£M/P

KITCHEN CLASSICS & GRILLS

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare	£12.50
Scampi in a basket, home cut chips, chunky tartare	£11.25
Pie of the week ... <i>please see our chalkboard... our pies may take up to 20 minutes as they don’t go near a microwave</i>	£M/P
British mussels, chorizo & chickpea, spicy tomato sauce, crusty bread (ga) <i>(main course with skinny fries)</i>	£7.25/£14.25
8oz Ribeye steak (35 day aged, Hereford), Café de Paris butter, skinny fries, rocket & pine nut salad (ga)	£20.00
24oz T-bone (35 day aged), home cut chips, pub dried tomato, onion ring, peppercorn sauce (ga)	£27.95
Crown burger, seeded brioche bun, leaves, tomato, gherkin, tomato relish, slaw, onion rings, chunky chips	£11.25
<i>Add: Fried egg £1.00 Cheddar £0.75 Bacon £1.00 Cheddar & bacon £1.50 Stilton £1.50 Pulled pork £2.00</i>	

SIDES

all £3.25

Tenderstem broccoli	Baby potatoes	Our ‘Pigs in blankets’ (£3.50)
Home cut chips	Creamed sprouts & bacon	Onion rings
Roast carrots & honey	Chips & cheese (£3.75)	Braised red cabbage

DESSERTS

Steamed Christmas pudding, rum syrup, mince pie ice cream	£5.95
‘After Eight’ frozen chocolate parfait, honeycomb, Monkey Shoulder whisky milkshake (g)	£5.95
Sticky clementine & ginger pudding, clementine toffee sauce, Chantilly cream	£5.95
Passion fruit posset, coconut biscuit & clotted cream ice cream sandwich (g)	£5.95
A selection of Thaymar sorbets & ice creams (g)	£5.25
British artisan cheeses. <i>Choose three or have all five from...</i>	£6.50/£8.95
Tunworth, Cropwell Bishop Stilton, Golden Cross goat’s cheese, Mrs Kirkham’s Lancashire, Sparkenhoe Red Leicester	

Fresh fish, unsurprisingly, may contain bones. Dishes may contain nuts or nut traces. We do use wheat products in our kitchens, please ask if you have any allergies.

We’re only human, if we make a mistake please tell us. 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. (v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable