



The Crown Inn

Valentine's Day 2019

Two Courses - £21, Three Courses - £26

Treat yourselves to a glass of Champagne £7.25 per head

Starters

Today's soup, sour dough (v,ga)

Local sourdough, herb butter, rapeseed oil & balsamic

Tenderstem broccoli, cucumber, chicory, blood orange, roasted brazil nut salad (vegan,g)
(also available as a main course with new potatoes)

Pan fried pigeon breast, homemade black pudding, pickled red onion purée (ga)

British mussels, Miso broth, spring onion & pickled ginger, sourdough *(available as a main course served with skinny fries)*

Grilled sardines on toasted sourdough, tomato, caper & parsley dressing (ga)

Chicken liver parfait, tarragon butter, quince jelly, warm ciabatta (ga)

Baked tomato & blackened aubergine galette, buffalo mozzarella, watercress (v)

Pan-fried scallops, creamed leeks, pancetta & chestnuts (g) (£4 supplement)

Mains

Jerusalem artichoke & spinach risotto, artichoke crisps, truffle oil (vegan,g)

Roast chicken breast, potato terrine, roast carrots, crispy kale, chicken jus (g)

Roast loin of cod, saffron pearl barley, turnips

Pan fried Stone Bass fillet, seafood chowder, new potatoes, parsley oil

Braised ox cheek, horseradish mash, cabbage & bacon, braising juices (g)

Roast pork belly, salt baked celeriac, sage potatoes, confit shallot (ga)

Pan-fried scallops, creamed leeks, pancetta & chestnuts, new potatoes (g) (£4 supplement)

Vegan dish of the day ... *please ask*

Season's best... *showcasing the best meat and vegetables, please ask*

Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day aged) for two to share, cooked to your liking.
honey roasted roots, dauphinoise potatoes, horseradish cream, peppercorn sauce (g) (£7 supplement per person)

Kitchen Classics & Steaks

Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare

Scampi in a basket, home cut chips, chunky tartare

Honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (ga)

British mussels, Miso broth, spring onion & pickled ginger, sourdough, skinny fries

Today's pie ... *please ask... our pies may take up to 20 minutes as they don't go near a microwave*

Crown burger, toasted brioche bun, Cropwell Bishop Stilton, bacon jam, house slaw, onion rings, home-cut chip

Pan fried 8oz ribeye steak, skinny fries, onion rings, seasonal salad, sauce diane (ga) (£5 supplement)

Pan fried 8oz sirloin steak, chilli butter tiger prawns, home cut chips, watercress, (ga) (£8 supplement)

Desserts

Duck egg custard tart, raspberry sorbet (v)

Double chocolate cookie in a pan, caramel pecan ice cream (v)

Coconut rice pudding, pineapple & stem ginger salsa (vegan, g)

Spiced winter fruit & white chocolate bread & butter pudding, creamy custard (v)

Lemon posset, ginger snap biscuits, earl grey soaked prunes (v)

Today's dessert... *please ask*

British farmhouse cheese board *choose three from:*

Tunworth, Cropwell Bishop Stilton, Kidderton Ash goat's, Vintage Lincolnshire Poacher, Berkswell sheep's cheese

(£2 supplement)