



The Crown Inn

Spring Sundays: Sample menu

Two courses £19, Three courses £23.50

Starters

- Soup of the day, sour dough bread (v,ga)
- Warm local sourdough, green herb butter, rapeseed oil & balsamic (v)
- Pan seared scallops, artichoke risotto, artichoke crisps (£6 supplement)
- Tenderstem broccoli, chicory & orange salad, roasted Brazil nuts (vegan, g) *(as a main course with new potatoes)*
- Scottish smoked salmon, celeriac remoulade, citrus dressing (g)
- Baked tomato & blackened aubergine galette, tunworth, watercress (v)
- Pan fried chicken livers, brandy sauce, toasted sourdough, green beans
- Rare roast beef carpaccio, red peppers, radish (g) *(available as a main with skinny fries)*

Roasts, Grills & Smokes

- All roasts served with beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrots & parsnips*
- Roast striploin of Hereford beef (35 day aged), Yorkshire pudding, horseradish crème fraiche (ga) (£1.50 supplement)
 - Roasted pork loin, garlic & thyme stuffing, English cider sauce, crackling (ga)
 - Roasted chicken breast, crispy dry-cured bacon, garlic & thyme stuffing, bread sauce (ga)
 - The Crown Jewels: beef, pork & chicken, crackling, apple & English cider sauce, Yorkshire pudding (£3 supplement)
 - Honey & mustard roast ham, home cut chips, hen's egg, our pineapple chutney (ga)
 - Sweet potato, roasted red onion & crispy goat's cheese, lovage pesto, watercress (v)
 - Crown beef burger, crispy brie, smoked bacon, red onion chutney, home cut chips, coleslaw
 - Smoked leg of lamb, celeriac & potato terrine, sprouting broccoli, lamb jus (g)

Treat yourselves...

Roast Chateaubriand to share: (35 day, Hereford), Yorkshire puds, hot horseradish sauce, beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roast carrots & parsnips
 (£7 supplement per person) *Sorry folks, when they're gone, they're gone*

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Dressed Devon crab, skinny fries, house salad, tartare sauce (ga)
- Fish & Chips: beer battered haddock, home cut chips, garden pea purée, chunky tartare
- Pan fried Hake fillet, crispy potato, tenderstem broccoli, warm dill butter (g)

Kids £8

- Most of our menu can be shrunk for the smallest of appetites*
- Mini fish & fries, Heinz baked beans or garden peas
 - Kids scampi & fries, Heinz baked beans or garden peas
 - Kids chicken goujons & fries, Heinz baked beans or garden peas
 - Baby burger & fries, Heinz baked beans or garden peas
 - Mini roasts for the little people – chicken, pork or beef

Desserts

- We love Le Campuget 100% Viognier pudding wine 'Il n'est pas trop tard'... 50ml glass £3.25*
- Dark chocolate mousse, clotted cream ice cream, fennel caramac, orange syrup (v,g)
 - Bramley apple & raisin crumble, pub custard (v)
 - Rhubarb frangipane tart, rhubarb & custard ice cream (v)
 - Passion fruit cheesecake, chocolate sorbet
 - Selection of Jude's ice creams & sorbets (v,g)
- For the kids: Jude's milk ice lollies: chocolate or vanilla (v,g) (£1.35); Frozen chocolate covered bananas (v,g) (£2.00)

British farmhouse cheese board, pub chutney: *choose three from*
 Oglesfield semi-soft, Calveley Crunch cheddar, Quicques' goats,
 Shropshire Blue, Winslade Camembert style (£2 supplement, £6.50 as a fourth course)