

Chris Wheeler AT THE CROWN INN

Monthly Menu

*Two Courses 30 Three Courses 34
(Available Wednesday – Saturday, Midday until 8pm)*

Starters

Chilled Cucumber and Soya Yoghurt Soup with Crushed Avocado Bruschetta VA, GFA

Smoked Salmon and Crab Blini with a Chicory and Cucumber Salad,
Caper Berries, Crème Fraiche and Chive Dressing

Pan-fried Mackerel 'Escabeche'
served with Baby Beetroot, Saffron and Tomato Sauce GF

Parma Ham, Cantaloupe Melon and Baby Mozzarella Salad
with a Pomegranate Dressing GF

Hazelnut and Hummus Stuffed Courgettes
served with a Broad Bean, Fennel and Radish Salad, Hazelnut Vinaigrette VG, GF

Mains

Pan-fried Fillet of Sea Bass with Asparagus and Vegetables Salad,
Lemon Dressing GF

Baked Chicken Supreme with Stir-fried Vegetables,
Rice Noodles, Baby Corn and Chilli Broth GF

Oven Roasted Lamb with Mediterranean Vegetables,
Cauliflower and Apricot Couscous, Tagine Jus

Roast Tomato and Basil Tarte Tatin topped with Feta,
served with Tenderstem Broccoli and Green Beans, Balsamic Reduction V, VG

Dessert

Peach and Nectarine Frangipane Tart with Caramel Sauce and Clotted Cream Ice Cream

Mixed Berry Eton Mess with Strawberry Sorbet GF

Triple Chocolate Brownie with Caramelised Pineapple and Coconut Ice Cream

Vegan Blueberry and Lemon 'Cheesecake' with Blackberry Sorbet VG, GF

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens. Please advise a member of staff in advance of any dietary requirements.

GF – Gluten Free, GFA – Gluten Free available

V – Vegetarian

VG - Vegan, VGA – Vegan Available

A 10% discretionary service charge will be added to your bill – please feel free to speak to a member of staff if you would like it removed.