

# Chris Wheeler <sup>AT</sup> THE CROWN INN

## Classic Dishes

### Starters and Salads

The 'Crown' Prawn Cocktail with Crème Fraiche and Caviar 14 GFA

Char-grilled Tuna Steak served with a Warm Salad Nicoise S10 / M 20

Tricolore Salad – Plum Tomato, Avocado and Mozzarella with Wild Rocket and Pesto Dressing S 8 / M16 GF

Sesame Seeded Pork and Rice Noodle Salad with a Honey, Ginger and Soy Vinaigrette S 9/ M18 GF

Pan-fried Minute Steak, Watercress, Orange and Shallot Salad with a Balsamic and Orange Dressing S 10/ M 20

Char-grilled Chicken Caesar Salad with Parmesan Dressing S 9 / M 18

### Mains

Classic Club Sandwich with Fries Bacon, Chicken, Egg, Tomato, Cheese, Cos Lettuce, Mayonnaise 16

Steak Baguette with Mushrooms, Caramelised Onion and Chunky Chips 18

Beer Battered Fish and Chips with Mushy Peas and Tartare Sauce 18

Pan-fried Sirloin Steak with Portobello Mushroom, Grilled Tomato, Onion Rings,  
Chunky Chips and Peppercorn Sauce 32 GFA

The Italian Burger topped with thinly sliced Pancetta and Mozzarella Cheese with Fries 18 GFA

### Desserts

Milk Chocolate and Salted Peanut Parfait with Warm Caramel Sauce 11GF

Apricot and Cherry Bakewell Tart with Vanilla Custard and Clotted Cream Ice Cream 10

Mixed Berry Eton Mess with Strawberry Sorbet 10

'The Crown' Peach Melba – Poached Peach, Raspberry Compote and Vanilla Ice Cream 10

Selection of Cheeses with Grapes, Celery, Chutney, Truffle Honey and Crackers 14 GFA

### Sides – £7 each

Halloumi Fries, Cauliflower Cheese GF, Tenderstem Broccoli, Mixed Vegetables, Roasted Root Vegetables, Green Beans, Mash, Sauté Potatoes, Chunky Chips, French Fries, Sweet Potato Fries, Garlic

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 12.5% 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.



## Signature Dishes

### Starters

Pan-fried Scallops with Celeriac Puree, Crispy Pancetta and Caviar 19 GF

Dorset Crab, King Prawn and Avocado Tian with Soft Boiled Quail's Egg and Pink Grapefruit Dressing 17 GF

Ham Hock and Parsley Roulade with an Apple and Celery Salad and Home-made Piccalilli 16

Truffle Honey Goat's Cheese with Texture of Beetroot and Rustic Bread 14 GFA

Watermelon, Feta and Avocado Tian with Mange Tout, Radish and Wild Rocket Salad, Pomegranate Dressing 13  
GF, VG

### Mains

Pan-fried Fillet of Sea Bream with Mini Crab Cakes, Fresh Asparagus and Hollandaise Sauce 32

Panache of Fish with Linguine, Samphire and Saffron Sauce 34

Oven-baked Loin of Lamb with Mini Shepherd's Pie, Rosemary & Garlic Roasted Root Veg and Redcurrant Jus 36

Roast Fillet of Beef with Wild Mushrooms Risotto, Baby Turnips and Red Wine Jus, Crispy Pancetta, 39

Red Pepper and Mediterranean Vegetables 'Lasagne' with Roasted Artichokes 24 VG, GF

### Desserts

Sweet Yogurt and Coconut Mousse with a Raspberry Centre 12 GF

'Wheeler's' *Deconstructed Summer Pimm's Strawberry Cheesecake* Strawberry Mousse, Coulis, Biscuit Crumb,  
Strawberry Sorbet, Pimm's Jelly and Macaroon 14

Pineapple Tarte Tatin with Coconut Sorbet and Exotic Fruit Salad 12 GF, VG

## Monthly Menu

*Two Courses 29 Three Courses 36*

### Starters

Chilled Cherry Tomato Gazpacho with a Spring Onion and Red Pepper Bruschetta VG, GF

Pimm's Cured Sea Trout with Apple Salsa, Cucumber and Mint Salad GF

Pan-fried Mini Lamb Fillets with a Moroccan Couscous Salad and Tamarind Vinaigrette

### Mains

Pan-fried Sea Bass with a Summer Vegetable Salad and Sun-blushed Tomato Dressing GF

Roast Supreme of Chicken with Runner Beans, Confit Carrots, Rosemary Sauté Potatoes and Thyme Jus GF

Wild Mushroom Risotto with Pickled Mushrooms, Basil Oil and Wild Rocket VG

### Desserts

Orange and Blueberry Vegan Cheesecake with Blueberry Compote and Blood Orange Sorbet VG

Tropical Fruit Sundae DF, GF

White Chocolate Pannacotta with Marinated Strawberries and Vanilla Sauce