

STARTERS

Soup of the day with Farmhouse Sourdough - £12

Shaved Fennel, Orange and Hazelnut Salad (GF, VG) - £13

Goat's Cheese Mouse with Textures of Beetroot and Candied Walnuts with Rustic Bread (GFA) - £14

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

Char-grilled Chicken Caesar Salad with Parmesan Dressing (Small) - £9 / (Large) - £18

MAINS

Beer Battered Fish and Chips with Mushy Peas and Tartare sauce - £18

The Crown Burger, topped with Streaky Bacon and Cheddar Cheese, served with Fries (GFA) - £18

Catch of the Day with New Potato, olive and onion confit and Gremolata - £28

Roasted Vegetable Pie with Mash and Vegetable Jus (V, VG) - £25

Organic Rack of Lamb, Pomme Purée, Shallot Green Beans, and Jus - £38

Pan-fried Sirloin Steak with Portobello Mushroom, roasted Tomato, Chips and
Peppercorn Sauce (GFA) - £32

Roast Fillet of Beef with Pomme Purée, Seasonal greens, glazed Oyster Mushroom and Jus - £39

DESSERTS

Milk Chocolate Delice with Candied Nut & Vanilla Ice Cream (GF) - £12

Treacle Tart with Hung Crème Fraiche and Seasonal Fruits - £12

Tonka Bean Panna Cotta with Raspberry & Shortbread - £12

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream - £12

Selection of Artisanal Cheeses with Pure Polish Honey and Crackers (GFA) - £14

SIDES

Tenderstem Broccoli, Green Beans, Mash, Sautéed Potatoes, Mixed Leaf Salad, French Fries, Garlic
Bread, Cheesy Garlic Bread - £7 each

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.