

Beginnings

Sourdough 5.00

Netherend Farm butter (V)

Gordal & Kalamata Olives 5.00

Marinated with chilli & garlic (V, Vg)

Rosemary Focaccia 5.00

Olive oil & Balsamic (V, Vg)

Quails Eggs 5.00

Celery Salt

Seasonal Soup 8.00

Freshly made, please ask a member of our team (V*, Vg*, G*)

Half Pint Atlantic Prawns 10.00

Shell on, Marie rose sauce, gem lettuce, granary bread (G*)

Salt Pig Charcuterie 12.00

A selection of local cured meats, cornichons & radishes (G*)

Buttered English Asparagus 12.00

Soft boiled Mayfield Farm egg, air dried smoked ham (Vg*)

Smoked Chicken Caesar Salad 12.00

Ortiz anchovies, Parmesan cheese, croutons (V*)

Hand Picked Cornish Crab Linguine 15.00

Red chili flakes, parsley, lemon zest

Middles

Cornish Battered Fish & Chips 18.00

Buttered garden peas, homemade tartar sauce, lemon

The Crown Burger 20.00

8 Oz Wagyu beef, Hobbs House Bakery brioche, smoked applewood cheddar, pickles, French fries, homemade burger sauce (G*)

Shetland Mussels 22.00

White wine garlic, thyme, shallots, parsley, French fries, sourdough (G*)

Muscovado & Orange Baked Ham 18.00

Hand carved with a brace of fried duck eggs & fries

Spiced Cotswold Lamb Koftas 24.00

Isle of White heritage tomatoes, pickled onions, summer herbs garlic yogurt, grilled flatbread (V*, Vg*)

Spinach & Goats Cheese Tortellini 18.00

Broad beans, courgettes, aged Balsamic vinegar (V*, Vg*)

12 Oz Buttercross Ribeye 36.00

Toasted crouton, bovril butter, dressed leaves, French fries, The Crown steak sauce

Ends

Dark Chocolate Cremeux 8.50

Cherries, kirsch, pistachios, whipped cream (G*)

Sticky Toffee Pudding 8.50

Hot butterscotch sauce, Madagascan vanilla ice cream

Summer Fruit Eton Mess 8.50

Crushed meringue, whipped cream, vanilla ice cream

Affogato 8.50

Salted butterscotch sauce, vanilla ice cream, Biscotti biscuit, Amaretto

Trio of Ice Cream 6.75

Chocolate, vanilla or strawberry (V, G)

Trio of Sorbet 6.75

Raspberry, passionfruit or lemon (V, Vg, G)

THE CROWN CHEESEBOARD

Westcombe Red, Oxford Blue, Katherine goats, truffled honey, grapes, crackers and Netherend Farm butter

Single 10.50 / Share 19.00

V/Vg/G - Vegetarian/Vegan/Gluten free *Requires menu variation

Some of our dishes contain allergens. If you have any allergies or specific dietary requirements please ask a member of staff and we will do our best to help. Please note, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.