

## Beginnings

### **Sourdough 5.00**

Netherend Farm Butter (V)

### **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\*)

## Roasts

### **Rare, Slow Roasted Sirloin of Beef**

Our locally sourced slow roast sirloin of beef is served pink and accompanied by a Yorkshire pudding, crispy roast potatoes, seasonal vegetables and red wine gravy (G\*)

**26.00**

### **Roast Supreme of Chicken**

Served with our "H&R" stuffing, pigs in blankets, Yorkshire pudding, crispy roast potatoes, chef's seasonal vegetables and red wine gravy (G\*)

**24.00**

### **Roast Sirloin of Cotswold Pork**

Our sirloin of pork is served with crackling strips, a Yorkshire pudding, crispy roast potatoes, seasonal vegetables and red wine gravy (G\*)

**24.00**

### **Vegetarian Wellington**

Caramelised seasonal vegetables baked in a light pastry served with roast potatoes, Yorkshire pudding and a wild mushroom gravy (V)

**22.00**

## 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\*)

### **Spinach & Goats Cheese Tortellini 18.00**

Broad beans, courgettes, aged Balsamic vinegar

## 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**