

Summer Tipples

Our Spritz cocktails; Hugo, Aperol, Sarti, Limoncello or Campari £9

Whitley Neill Raspberry gin (0% alcohol) and Fever Tree lemonade £5

‘Nozeco’ Pink Alcohol Free Fizz £10 per bottle (75cl)

Pimm’s No.1, lemonade plus traditional garni £7

‘Blueberry Fizz Royale’ - Prosecco & blueberry vodka £9

Mains

Our **CROWN & CRUST Co.** collaboration - **‘IT’S A BIT CHEESY’** – **Shortcrust pastry pie filled with cheddar & sweet caramelised balsamic onions.** Served with hand-cut chips, veggies and gravy £20
A slice of our legendary **shortcrust pastry pie**; tender chunks of **beef with our Legend ale and a hint of Stilton**
or chicken, ham and leek with a wholegrain mustard sauce.

Both served with hand cut chips and vegetables £22

10oz Sirloin £27 **or 8oz fillet steak** £32 served with tomato, mushrooms, peas, onion rings and chips (Add a jug of our pepper **or** Stilton & Port sauce **or** our home-made garlic butter £3.00)

Thai style monkfish skewers with a spicy coconut yoghurt marinade, jasmine rice,
fresh coriander and lime £25

Beer battered cod, hand cut chips and mushy peas £22

Home roasted honey and mustard glazed ham, free range eggs and hand cut chips £18

Free-range medallions of pork in a creamy apple, wholegrain mustard and cider sauce served with a selection of
seasonal vegetables and baby potatoes £20

12 oz Gammon steak with egg, fresh pineapple, mushrooms, tomato, chips & peas £19

A ‘Crown’ interpretation of **Piri Piri chicken** (this may be hot!) served with chips & salad £20

Oven baked **Sea Bass fillets** with a Parmesan and panko crust, served with a creamy tarragon sauce, baby potatoes
and seasonal vegetables £23

Smoked Haddock and Salmon fishcakes, flavoured with spring onion and chives, served with
a mixed salad and home-made tartare sauce £18

Homemade fish pie with cheese topped mash & a selection of seasonal vegetables £25

Chicken breast baked with mushrooms and bacon lardons in a creamy tarragon sauce,
served with new potatoes and vegetables £22

Baked **Halloumi**, peppers, mushrooms & onions with a tikka marinade, served with salad & chips (v) £17

Veggie burrito with courgettes, mushrooms, baby corn and peppers in a tomato and herb sauce baked with a
creamy cheese topping, served with salad & chips (v) (vg option) £17

Breaded **wholetail Scampi**, salad, chips and garden peas £20

Arthur Jackson’s famous **mixed grill**; pork & leek sausages, 4oz fillet steak, oak smoked bacon, fried egg, tomato,
mushrooms, onion rings, peas and hand cut chips £24

Oven baked **cod and spinach mornay** with baby potatoes and seasonal vegetables £22

Mo’s authentic signature curries; choose from **Chicken Achar Gosht** (hot), **Butter and Spinach Chicken**
(medium) or our **Quorn** versions of each. All served with wild rice, naan bread and chutney £20

Skewers of **tikka marinated chicken breast** with onions, mushrooms, peppers and Muhammed’s secret blend of
Indian spices, served with wild rice. Please ask for a jug of our authentic marinade £22

Braised lamb’s liver, bacon, baby onions in a Rioja sauce with creamy mash & veggies £20

Oak smoked Buttercross ‘classic burger’ topped with oak smoked bacon, Monterey Jack cheese, hand cut chips,
onion rings & Mrs Darlington’s Cumberland sauce £20

Home-made **chickpea, bean & coriander burger** on a brioche bun with Monterey Jack, hand cut chips and sweet
chilli jam (v) (vg option) £14

All of our dishes are freshly prepared to order; please inform our team of any dietary requirements and we will do our utmost to cater for them.
Please note that we do not include a service charge. However, if you do choose to leave a tip, please be assured that it will be greatly appreciated and is
split between all of the team (& not the owners!).
Thank you.

Lighter Choices

A long standing 'Crown' favourite; **beef or veggie lasagne** (v) served with salad £17

Baked potato with cheese & coleslaw OR tuna, parsley & caper mayonnaise, served with salad (v) £9

Home-made **veggie chilli** served with wild rice & fresh coriander (vg) £12

Trio of tasty **pork and leek sausages** with fluffy mash and rich onion gravy £15

Our 'mini fillet meal' – a **4oz fillet steak** served with tomato, mushrooms, onion rings, chef's potatoes and veggies £20 (add melted Stilton £2)

Ciabatta & Brioche

All these choices are served with salad and home-made coleslaw

(cold choices only available at lunchtimes)

4oz fillet steak with melted Stilton and onion rings on a toasted brioche bun £19

Creamy brie with cranberry sauce on crusty ciabatta (v) £9.50 (Add oak smoked bacon £2)

Tasty pork and leek sausages with fried onions, served warm on a toasted brioche bun £9

Home roasted ham and wholegrain mustard ciabatta £9.50

Tuna with a caper, gherkin and parsley mayonnaise served on freshly baked ciabatta £9.50

Sides

Hand cut chips £5

Seasonal vegetables £4.50

Mixed salad £6

Home-made gravy £3

Baked potato £5

Piri Piri sauce £3

Mango Chutney & Raita £3

Onion rings £4

Griddled mushrooms £4

Home-made coleslaw £3

Wild rice £4

Mashed Potato £4

Pepper sauce £3

Garlic bread £6 (with cheese £7)

Puddings & Cheese

Our **CROWN & CRUST Co.** collaboration – '**APPLE OF MY PIE**' – apple and cinnamon crumble pie with toffee apple slices and Snugbury's vanilla ice-cream £8

Three scoops of **Snugbury's ice-cream**; your choice of honeycomb, vanilla, raspberry sorbet (vg) or our specially selected guest flavour, topped with chocolate or toffee sauce & fresh whipped cream £8

The 'Crown Mess'! Fresh strawberries, crushed meringues, Snugbury's vanilla ice-cream, fresh cream with a sprinkling of sherbet £9

Sticky toffee pudding soaked in a rich butter caramel, topped with a crown of crunchy honeycomb fragments and Snugbury's honeycomb ice-cream £8.50

Baked **white chocolate cookie dough** with Snugbury's vanilla ice-cream £8.50

'**Affogato**' – please choose from **Amaretto Di Saronno** or **Baileys** liqueur, almond biscotti, Snugbury's vanilla ice-cream and an espresso £9

Toasted **sugared waffle** with home-made toffee sauce and vanilla ice-cream £8

Steamed **chocolate sponge** with a rich chocolate sauce and vanilla ice cream £8

Home-made **raspberry Bakewell tart** served warm with pouring cream £7.50

A **selection of cheese** including farmhouse Cheddar, creamy Brie and Stilton with grapes, apple, biscuits and Mrs Darlington's red onion marmalade (enough for two!) £13

How about a 150ml decanter of Graham's Quinta Malvedos port (2012)? £12

Please ask a member of our team if you require a vegan dessert choice...

Or why not try our **Espresso Martini**? £10

Coffee etc.

Americano £3 (Oat substitute available)

Pot of tea (various flavours) £3.50

Mocha £3.50

Hot chocolate, cream & marshmallows £5

Latte £3.50

Cappuccino £3.50

Espresso £3.50

Liqueur Coffee £9

All available as decaffeinated