THE CROWN INN
WRINEHILL

Festive Tipples

Santa's Blueberry Spritz £9.00
Tarquin's 'Spirit of Christmas' Gin and Fever Tree Ginger Ale £7.20
'Nozeco' Pink Alcohol Free fizz £5.50 per (Mini bottle - not for sharing!)

Mains & Festive Choices

Home roasted **Staffordshire turkey breast** served with all the traditional trimmings; cranberry & sage stuffing, chipolata sausage wrapped in streaky bacon, roast potatoes, honey roast parsnips, seasonal vegetables and our 'secret recipe' gravy £22

Trio of **Shropshire pheasant breast** with a mulled wine, shallot, bacon and blackberry sauce. Served with roast potatoes, honey roast parsnips and vegetables of the season £28

Our **CROWN & CRUST Co.** collaboration - **'GAME ON' – Shropshire mixed game shortcrust pastry pie** with wholegrain mustard mash, seasonal veggies and rich gravy infused with red wine, chestnut mushrooms and thyme £22

Mixed nut roast flavoured with rosemary and served with a tomato & herb sauce, roast potatoes, honey roast parsnips and seasonal vegetables (v) (vg option) £22

A slice of our legendary **shortcrust pastry pie**; tender chunks of **beef with our 'Legend' ale and a hint of Stilton** OR our **Cheddar cheese and onion pie** with a tangy sweet chilli 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)

Beef bourguignon - tender strips of beef gently simmered with rich red wine, beef stock, baby onions and mushrooms. Served with buttery mash and seasonal veggies £22

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

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

12oz Gammon steak with free range 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 au gratin with 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

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 £25

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

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

Shropshire Venison & rosemary burger topped with oak smoked bacon, melted cheese, onion rings, hand cut chips & Mrs Darlington's Cumberland sauce £20

All of our dishes are freshly prepared to order; please inform our team of any allergens/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 rest assured that it will be greatly appreciated and is split between all of our team (& not the owners!).

Lighter choices

A long standing 'Crown' favourite; **beef or veggie lasagne** (v) served with salad £17
Baked potato with cheese & coleslaw (v) OR tuna, parsley & caper mayonnaise, served with salad £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 seasonal 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)
Roast turkey with stuffing and cranberry ciabatta £9
4oz **fillet steak with melted Stilton** and onion rings on a toasted brioche bun £19
Creamy **brie with cranberry sauce** on a 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
Tuna with a caper, gherkin and parsley mayonnaise served on a 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 £4.50
Griddled mushrooms £4
Home-made coleslaw £3
Wild rice £4
Mashed Potato £4
Pepper sauce £3
Garlic bread £6 (with cheese £8)

And some **festive favourites;** Cauliflower Cheese, Honey Roast Parsnips, Pigs in Blankets £6 each

Puddings & Cheese

Christmas pudding with apples, oranges, almonds, stout & creamy brandy sauce £8
The 'Crown Christmas Mess'! Snugbury's vanilla ice-cream, mince pie pieces, Bailey's liqueur, whipped cream and a sprinkling of cinnamon £9
Our **CROWN & CRUST Co.** collaboration – **'APPLE OF MY PIE'** – apple and cinnamon crumble pie with toffee apple slices and Snugbury's vanilla ice-cream (vg option available) £8
Three scoops of **Snugbury's ice-cream;** your choice of honeycomb, vanilla, raspberry sorbet/lemon sorbet (vg) or our specially selected guest flavour topped with chocolate or toffee sauce & fresh whipped cream £8
Baked white chocolate cookie dough with Snugbury's vanilla ice-cream £8.50
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
'Affogato' – please choose from **Amaretto Di Saronno** or B**aileys** 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 r**aspberry Bakewell tart** served warm with pouring cream £7.50
A s**election 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 (2004)? £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 milk available)
Pot of tea (various flavours) £3.50
Mocha £3.50
Hot chocolate, cream & marshmallows £5
Latte/Flat White £3.50
Cappuccino £3.50
Espresso £3.50
Liqueur Coffee £9

All available as decaffeinated options

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