

- V Vegetarian
- VE Vegan
- GF Gluten free
- N Nuts
- Can be made suitable



## NIBBLES & SNACKS

<b>Marinated olives</b>   V VE GF	<b>3.6</b>	<b>Lamb pastilla with Greek yoghurt</b>	<b>5.1</b>
<b>Homemade herby focaccia</b>   V VE	<b>3.9</b>	<b>Pickled vegetables in olive oil</b>   V VE GF	<b>4.5</b>
<b>Hot &amp; spicy chicken wings</b>   GF	<b>4.2</b>	<b>Ham hock bon-bons</b>	<b>5.1</b>
<b>Garlic pizza base</b>   V VE*	<b>4.7</b>	<b>Antipasto sharing board</b>   GF*	<b>14.9</b>
+ mozzarella 1.6		cured meats, pickled vegetables & mozzarella	

## STARTERS

<b>Spiced pumpkin soup</b>   V VE GF*	<b>6.1</b>	<b>Roast lamb breast</b>   GF*	<b>9.5</b>
chilli oil, chilli croutons & toasted pumpkin seeds		celeriac & nduja puree, kale & crispy sage	
<b>Courgette &amp; feta croquettes</b>   V	<b>6.5</b>	<b>Fresh mussels</b>   GF*	<b>7.9</b>
minted yoghurt & pickled cucumber		served marinière or curried sauce & crusty bread	
<b>Ham hock &amp; confit chicken terrine</b>   V GF*	<b>7.0</b>	<b>Antipasto</b>   GF*	<b>8.9</b>
mulled berries, fennel & dill salad		cured meats, pickled vegetables & mozzarella	

## MAINS

<b>Crown burger</b>   GF*	<b>14.0</b>	<b>Fish &amp; chips</b>	<b>14.0</b>
crown sauce, shredded lettuce, tomato & fries		Mushy peas & tartare sauce	
<b>Chickpea &amp; smoked aubergine burger</b>   V VE* GF*	<b>13.9</b>	<b>Sea Trout fillet</b>   GF	<b>18.9</b>
minted yoghurt, lettuce, onions & fries		clam chowder & chilli oil	
<b>add bacon or cheese to any burger for 1.0</b>		<b>Wild mushroom risotto</b>   V VE* GF	<b>13.5</b>
<b>Beer battered fish &amp; chips</b>	<b>14.0</b>	smoked mozzarella, fried oyster mushrooms	
crushed peas & homemade tartare sauce		& herb oil	

## SIDES

<b>Triple cooked chips</b>   V VE	<b>3.7</b>
<b>Fries</b>   V VE	<b>3.7</b>
<b>Cauliflower cheese</b>   V	<b>3.9</b>
<b>Roast Potatoes</b>   V VE GF	<b>3.9</b>
<b>Mixed green vegetables</b>   V VE GF	<b>3.9</b>
<b>Glazed carrots &amp; parsnips</b>   V VE	<b>3.9</b>

### SUNDAY ROASTS

**Roast Sirloin of beef – 16.9**

**Roast chicken – 15.9**

**Roast leg of lamb – 16.9**

**Guest roast – POA**

**Vegetable en crouete | V VE – 14.9**

All our roasts are served with  
Yorkshire pudding, roast potatoes,  
seasonal vegetables & plenty of  
gravy

(our roasts can be made to suit a gluten free diet)

**ALLERGENS:** Please let us know of any allergies or dietary requirements before you order.  
Some of our dishes may contain traces of nuts  
\* these dishes can be made suitable for dietary needs

An optional 10% service charge will be added to all bills  
(100% goes to our staff)  
VAT is included at the standard rate