

- V Vegetarian
- VE Vegan
- GF Gluten free
- N Nuts

- Can be made suitable



SUNDAY MENU

STARTERS

Marinated olives V VE GF	4.50	Hummus, tapenade & sourdough V VE	5.40
Sourdough & flavoured whipped butter V GF*	4.90	Charcuterie board GF*	10.50
Avocado & beetroot tartar V VE GF*	9.90	prosciutto, salami, mortadella & pickled veg	
root vegetable crisps, mango & basil vinaigrette		Roasted Portobello mushroom V GF*	8.50
Chicken liver pate GF*	10.50	spinach, Gorgonzola sauce & toasted brioche	
whisky laced, apple & ale chutney & soughdough		Crispy peppered calamari	8.90
		with wasabi mayonnaise	

MAINS

Crown beef burger GF* or	15.00	Roasted cauliflower steak V VE GF	15.50
Moving Mountain burger V VE		Romesco, cannellini beans, raz el hanout & baby watercress salad	
lettuce, tomato, onion chutney, gherkin & fries		Beer battered fish & chips	15.50
ADD: bacon or cheese to any burger 1.20		garden peas & homemade tartare sauce	
Couscous Crown Bowl V VE N	14.00	Ultimate Caesar Salad GF*	17.50
baby gem, spring onion, peppers, cannellini beans, pine nuts, asparagus, avocado and a basil dressing		Cos, anchovies, egg, parmesan crisp, chicken, prosciutto, croutons & Caesar dressing	
Pan roasted Seabream GF*	19.50		
Spring vegetables, potato dumplings, mussels, king prawn Thai chowder			

SUNDAY ROASTS

Roast Sirloin of Beef - 21.90 Roast Chicken - 17.90 Roast Lamb - 18.90

Vegetable wellington | V VE* - 16.90

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

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

SIDES

Chips V VE	4.10
Fries V VE	4.10
Cauliflower cheese V GF	4.50
Roast Potatoes V VE GF	4.10
Glazed carrots & parsnips V VE	4.10

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

