

## Nibbles

Mixed Olives	£4.95
Bell Peppers Stuffed with Soft Cheese	£4.95
Cider Braised Chorizo	£4.95

## To Share

### The Crown Tapas - £21.95

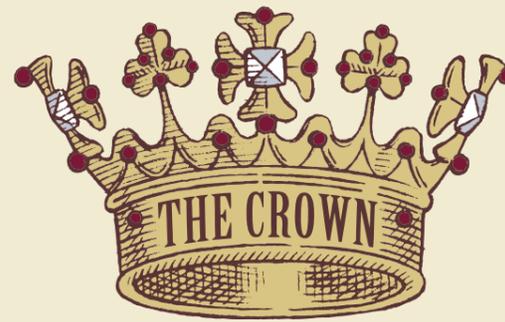
A selection of cured meats, chicken liver parfait, mini baked camembert, fig chutney, baby gherkins, warm chorizo and warm bread.

## Starters

<b>Soup of the Day (v)</b> With warm bread.	£5.75
<b>Tempura King Prawns</b> With chipotle relish.	£8.95
<b>Mini Baked Camembert (v)</b> With rosemary and garlic, fig chutney and warm Askers bread.	£7.95
<b>Rutland Charcuterie Board</b> A selection of Coppa, Bresaola and Noix de Jambon. Made from British free-range pork & beef with baby mozzarella and sun blushed tomatoes.	£8.75
<b>Chicken Liver Parfait</b> Caramelised onion chutney with toasted brioche.	£7.95
<b>Whipped Goats' Cheese Curd (v)</b> With baby root vegetables, lemon oil and pine nuts.	£7.95
<b>Spiced Braised Beef Bon Bon's</b> With garlic and coriander raita.	£7.95
<b>Beetroot Cured Salmon</b> With pickled cucumber and lemon aioli.	£8.95
<b>Pear, Walnut, and Chicory Tart (v)</b> With deep fried blue cheese.	£7.95
<b>Moroccan Lamb Kebab</b> With hummus, lime and yoghurt.	£8.95
<b>The Crown Bread Board</b> With Cretan Gold olive oil and balsamic vinegar.	£1.95 per person

## Sides - £4.50

Triple Cooked Chips | French Fries | Mixed Salad | Tomato Salad  
Onion Rings | Rocket and Parmesan | Seasonal Vegetables



## Mains

### British Farmed Steaks

<b>Sirloin Steak On The Bone</b>	£24.95
<b>Rump Steak</b>	£23.95
<b>Rib-Eye of Pork Maple Cured</b>	£17.95
<b>Add to any of the above: Stilton Sauce   Peppercorn Sauce   Béarnaise Sauce</b>	£2.95 each
Served with triple cooked chips, roasted beef tomato, baked field mushroom and beer battered onion rings.	
<b>Extra: King Prawns (3) - £4.50   Cropwell Bishop Stilton - £2.50   Duck Egg - £1.50</b>	

<b>Lamb Shank Pie</b>	£16.95
Tallington farmed Lamb Shank cooked with redcurrant jelly and red wine gravy topped with shortcrust pastry accompanied by bubble and squeak, cauliflower cheese, glazed carrots and Savoy cabbage.	
<b>Stout Braised Beef Brisket</b>	£16.95
Braised brisket of Beef cooked in a rich stout and shallot gravy with horseradish mash, baby carrots, spiced red cabbage and parsnip crisps.	
<b>Malabar Fish Curry £16.95 or Chickpea &amp; Cauliflower (v) £14.95</b>	
South Indian style fish curry with cod fillet, king prawns, butternut squash and spinach accompanied by basmati rice, fresh lime, yoghurt and prawn crackers.	
<b>Venison and Wild Mushroom</b>	£19.95
Pan fried Venison steak with a wild mushroom and thyme sauce accompanied by dauphinoise potatoes, roasted beets and red cabbage.	
<b>The Crown Fish &amp; Chips</b>	£16.95
London Pride battered haddock, triple cooked chips, mushy peas, tartare sauce and lemon.	
<b>Shoulder of Tallington Lamb</b>	£15.95
Slow cooked shoulder of lamb, garlic fondant potato, cauliflower purée, baby carrots and kale with rosemary jus.	
<b>Maple Cured Pork Rib-Eye</b>	£17.95
Maple cured Pork Rib-Eye with bubble and squeak hash, fried duck egg and caramelised pineapple.	
<b>Cheshire Cheese &amp; Spinach Pie (v)</b>	£13.95
Pressed spinach, Cheshire cheese, white sauce, nutmeg and black & white sesame seeds with roasted beet, glazed carrots and creamy mash.	
<b>The Crown Burger</b>	£13.95
The Crown beef burger with lettuce, mayonnaise and pickles served with triple cooked chips and homemade onion rings.	
<b>Add toppings: Lincolnshire Poacher Cheddar   Colston Basset Stilton   Bacon</b>	£1.00 each
<b>Salmon Wellington</b>	£15.95
Fillet of salmon with cream cheese mousse wrapped in puff pastry, parsley mash, sautéed kale and a lemon and dill sauce.	
<b>Beetroot and Feta Salad (v)</b>	£13.95
Beetroot, butternut squash, grilled courgette, feta and tomatoes with pesto dressing and toasted pine nuts.	
<b>Crown Chicken Caesar Salad</b>	£14.95
Grilled Chicken Breast, Romaine lettuce, soft boiled egg, croutons, shaved parmesan and Caesar dressing.	

## Sunday Lunches

**Tallington Lamb and Lincoln Red  
Beef with all the trimmings.  
Available Sunday 12pm-8pm**

## Puddings

<b>Lemon and Rosemary Polenta Cake</b> with clotted cream and candied zest.	£6.95
<b>Pear and Ginger Tarte Tatin</b> with vanilla ice cream.	£7.95
<b>Banoffee Pie with Honeycomb Ice Cream</b> and chocolate hazelnut wafer.	£7.95
<b>Home Apple and Blackberry Crumble</b> with vanilla custard.	£6.95
<b>Belgian Dark Chocolate &amp; Clementine Brownie</b> with blood orange sorbet.	£6.95
<b>Ice Cream</b>	£1.50 a scoop
Vanilla Bean   Chocolate   Strawberry   White Chocolate   Honeycomb   Toffee	
<b>Sorbet</b>	£1.50 a scoop
Blood Orange   Lemon   Mango   Raspberry	

## Dessert Wine

	125ml	Bottle
<b>MR Moscatel, Malaga, Spain 2009</b> This rich and honeyed white is thick and silky on the palate, exhibiting lush flavours of dried apricot, orange blossom, vanilla and spice. Offers a refreshing touch of bitterness, and the finish is clean and long.	£5.25	£19.95
<b>Chateau de Cerons, Bordeaux, France 1998</b> A beautiful sweet wine from a relatively unknown region in Graves and bordering Sauternes. Honeyed and complex with grassy aromas.	-	£29.95

## The Crown Cheese Board

£9.95 for a selection of the following cheeses:

### Cornish Yarg

A semi-hard cows' milk cheese made in Cornwall.

### Cropwell Bishop Stilton

A rich and tangy Stilton with a unique velvety soft texture that melts in the mouth.

### Sharpham Farmhouse Brie

A soft, white, unpasturised Jersey cows' milk cheese made on the Sharpham Estate in Totnes, Devon.

Served with biscuits, grapes, celery and chutney

**Recommended with:** Taylors LBV Reserve Port. £4.95. (100ml)  
Grant Burge 10 Year Old Tawny Port. £5.95. (100ml)

KEY: V = vegetarian | If you require information on allergens within our dishes please ask a member of staff.

