/Menu

THE CROWN HOTEL

6 All Saints' Place Stamford PE9 2AG

Nibbles

Nocerella Olives (ve) (v) (gf) — £6.15

Askers Bread (ve) (v) — £6.00
Served with aged balsamic vinegar and extra virgin olive oil

Sautéed Padrón Peppers (v) (gf) — £9.00
Finished with sea salt and a squeeze of fresh lemon

Sticky Glazed Chorizo — £9.50
Served with hot honey

Starters

Homemade Soup of the Day (v) — £8.95
Served with Asker's bread

Hoisin Duck Bonbons — £12.95
Served with pineapple, chilli and coriander salsa

Chicken Liver Parfait — £13.25
Served with toasted brioche & onion chutney

Baked Goats Cheese & Caramelised Red Onion Tart (v) — £12.95
Served with dressed seasonal leaves and balsamic glaze

Pea & Ricotta Tortellini — £13.25
Parmesan cream finished with lemon and mint

Italian Style Crispy Mushroom Croquette (v) — £13.25
Served with truffle aioli

Twice Baked Cheddar Soufflé (v) — £12.95
Served with caramelised onions

Gambas al Ajillo — £13.95
King prawns gently sautéed in garlic infused chilli oil, served with warm sourdough

Chicken and Smoked Ham Terrine — £12.95
Served with apple and celeriac remoulade and tarragon oil

Beetroot-Cured Gravadlax (gf) — £13.25
Served with dill mayonnaise and watercress

From the Grill

All steaks are served with chunky chips, roasted beef tomato, baked field mushroom and homemade onion rings

Sirloin – 225g (8oz) (gf) £36.95

Grasmere Pork T- bone – 400g (14oz) (gf) £28.50

Fillet – 200g (7oz) (gf) £39.95

Add to the above:

Peppercorn Sauce £3.25 | Stilton Sauce £3.25 | Béarnaise Sauce £3.25

Vegan/Vegetarian

Wild Mushroom Risotto (v)
Wild mushroom risotto with garlic and thyme, finished with truffle oil and crispy shallots.
£22.95

Beets Burger (v) (ve)
Beetroot and mixed bean burger topped with, caramelised red onion chutney, fresh rocket and garlic aioli, served in a toasted brioche style bun.
£22.95

Hot Honey Halloumi Gyros (v)
Crispy halloumi glazed with hot honey, wrapped in a warm soft flatbread with shredded lettuce, tomato, pineapple, chilli, coriander salsa, and mint yoghurt, served with fries and house slaw.
£23.95

Sweet Potato, Pearl Barley & Kale Pie (v) (ve)
Served with Hasselback potatoes, hispi cabbage, baby carrots and vegan gravy.
£23.95

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free

We are able to adapt a number of our dishes to make them Gluten Free. Please ask a member of staff if you require information on allergens within our dishes.

An optional service charge of 12.5% will be added to your bill. Please note we only accept card payments, we no longer take cash or cheques.

Main Menu

Fish & Chips (gf)
Battered haddock served with chunky chips, mushy peas, tartare sauce, and lemon
£23.50

Pork Schnitzel
Tender pork loin, flattened and coated in seasoned breadcrumbs, served with fries, apple slaw, lemon wedge, and café de Paris butter.
£25.95

Steak & Ale Pie
Served with roasted hispi cabbage, buttery mash potatoes, roasted carrot and Crown gravy.
£25.95

Tuscan Style Roasted Salmon (gf)
Roasted fillet of salmon, cooked in sun blushed tomato & garlic butter. Served with lemon & truffle sprouting broccoli, Hasselback potatoes, and tomato harissa sauce.
£26.95

Game Suet Pudding
Served with celeriac mash, roasted root vegetables, braised red cabbage and Ale gravy.
£26.95

Herb Roasted Chicken Supreme (gf)
Truffle mash potato, charred hispi cabbage, crispy pancetta and peppercorn sauce.
£25.95

Venison Loin & Wild Mushroom Risotto (gf)
Roasted loin of Venison with creamy wild mushroom risotto, garlic, thyme and Parmesan, finished with truffle oil, crispy leeks and blackberry jus.
£26.95

Slow Cooked Beef Cheek (gf)
Served with dauphinoise potato, charred hispi cabbage, roast shallot and red wine reduction.
£26.95

Classic Cumberland Sausage & Mash
Grilled Cumberland ring sausage on buttery mash, served with rich onion gravy and crispy onions.
£21.95

Baked Cod with Chorizo and White Beans
Cod baked with smoky chorizo, braised cannellini beans, and roasted tomatoes in a garlic and rosemary broth, finished with fresh herbs and crusty bread
£26.95

KNEAD Chicken in a Box
Roasted Poussin with Yorkshire pudding, pigs in blankets, stuffing and duck fat potatoes, accompanied by baby carrots and greens with Crown gravy
£27.95

Burgers

The Crown Burger
Handmade beef patty, made from prime cuts served in a toasted bun with crispy gem, beef tomato, mayonnaise and pickles, served with chunky chips and homemade onion rings
£22.50

Wild Mushroom & Venison Burger
A succulent venison burger topped with a rich wild mushroom fricassee, melted cheese, truffle mayonnaise and fresh rocket, served in a toasted brioche bun.
£22.95

Sides

French Fries	£5.95
Chunky Chips (v) (ve) (gf)	£5.95
Truffle Oil & Parmesan Fries	£7.50
Homemade Onion Rings (gf)	£5.95
Rocket & Parmesan Salad (gf)	£5.95
Hot Honey Halloumi Fries	£7.50
Hasselback Potatoes (gf)	£5.95

Desserts

Sticky Toffee Pudding — £12.75
With rich toffee sauce served with vanilla ice cream

French Apple Tart — £12.75
Served with clotted cream and blackberry compote

Millionaire Chocolate Torte (gf) (ve) — £12.75
Served with dark chocolate sauce and blood orange sorbet

Spiced Pear and Blackberry Crumble with Vanilla Custard — £12.25
Spiced pears and blackberries baked with a buttery crumble topping, served with warm vanilla custard

Vanilla and Strawberry Cheesecake — £12.75
Served with white chocolate ice cream

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Sept 2026

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Koffmann's Potatoes for Chefs — Proudly using the finest tasting potatoes in our dishes!

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