

THE CROWN

STARTERS / SHARING

- Houmous, Spanish olives, flatbread 5
Crispy squid, aioli 7/12
Meatballs, tomato sauce, parmesan 6/10
Pigs head croquettes, celeriac remoulade 6
Beetroot & gin cured salmon, fennel, pickled cucumber, horseradish 8
- Focaccia, olive oil, balsamic 3
Wood roast gambas, garlic, chilli 8
Mussels, leeks, cyder 7
Heritage carrot, orange, almond & feta salad 6/10

WOOD FIRED PIZZA

- Buffalo mozzarella, tomato, basil 9
Quattro formaggio, gorgonzola, jarlsberg, cheddar, parmesan 10
Chorizo, chilli, red onion, rocket 10
Ham hock, egg, spinach 10
Bianca, anchovies, tapenade, rocket 10

MAINS

- Wood roasted chicken, chorizo, potatoes, tomatoes, rocket 15
Confit duck leg, pearl barley, Parma ham, purple sprouting broccoli, salsa verde 16
Pan fried lamb rump, bulgur wheat, chargrilled vegetables, pecorino pesto 18
Slow cooked pork belly, roasted butternut squash, seasonal greens, apple & walnut salsa 16
Pan fried cod fillet, new potatoes, cherry tomato, capers, tapenade 17
Puy lentils, mustard dressing, purple sprouting broccoli, flaked almonds, tahini yoghurt 15
Mussels cooked in cyder & leeks, with fries 14

SIDES

- Skinny Fries 3
Seasonal leaves 3
Buttered Seasonal Greens 4

DESSERTS

- Crema Catalana 6
Vanilla Pannacota, poached rhubarb 6
Affogato 4
vanilla ice cream topped with espresso
Apple and mixed berry crumble,
vanilla ice cream 6
- Chocolate brownie, vanilla ice cream 6
Ice cream per scoop 2.5
*vanilla, strawberry, chocolate, salted caramel
raspberry or mango sorbet*
Cheese Plate 7
membrillo, crackers