

THE CROWN

BITES/SIDES

- Crispy Squid, lemon mayo 7/12
Meatballs, tomato sauce, parmesan 7
Mozzarella, heritage tomato, capers, olives,
basil pesto salad 6
Whipped feta with roasted
tomatoes, honey and thyme, foccacia 7
Foccacia, olive oil, balsamic 4
- Skinny Fries 4
Crunchy slaw 4
Rocket & parmesan salad 4
BBQ wings 5
Garlic bread 4

WOOD FIRED PIZZA

- Buffalo mozzarella, tomato, basil 11
Quattro formaggi, gorgonzola, parmesan,
mozzarella, emmental 12
Artichoke, mushroom, black olives, basil 13
Roast aubergine, pine nuts & basil, garlic & lemon dressing Vg 12
- Meatballs, pepperoni, red onion, chilli 14
Spicy Moroccan lamb, red onion, mint, tahini sauce 13
'Nduja - spicy Italian sausage, mushrooms 12
Chorizo, red onion, rocket, basil 12

MAINS

- Chicken Milanese, spaghetti, basil tomato sauce 16
Short rib of beef, rocket, horseradish, crème fraîche, triple cooked chips 17
Meatballs & cannellini beans, tomato sauce, parmesan 14
Rare grilled tuna nicoise, basil dressing 17
Gnocchi, green beans, cherry tomato and almond basil pesto 12
The Beyond, 100% plant based burger, skinny fries, crunchy slaw 14
Caesar salad 12 *add chicken +4*

DESSERTS

- Barefoot Bakery:
Victoria Sponge Cake 3
Chocolate Fudge Cake 3
Banana, Caramel and Peanut Cake 3

Please ask for our special cakes

- Raspberry, Salted Caramel, Vegan or Biscoff
Brownie 3
add ice cream 3

- Jude's Ice cream mini tubs;
Vanilla, Vegan Vanilla, Chocolate,
Strawberry, Salted Caramel, Mango 3

Additional 10% service charge will be added to your final bill

THE CROWN

LUNCH MENU

Monday to Friday Lunch

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Meatballs, tomato sauce, parmesan 7
Mozzarella, heritage tomato, capers, olives, basil pesto salad 6
Whipped feta with roasted tomatoes, honey and thyme, foccacia 7
- Skinny Fries 4
Crunchy slaw 4
Rocket & parmesan salad 4
BBQ wings 5
Garlic bread 4

WOOD FIRED PIZZA

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DELI SANDWICHES

- Chicken&chorizo, lemon mayo, rocket baguette 9.50
Ham, emmental cheese, mustard mayo, rocket bap 8
Bacon, lettuce, tomato bap 8
Roast aubergine, marinated artichoke, vegan mayo, basil, tapenade, rocket baguette 8.50
Free range egg mayo, Dijon mustard, capers, chives baguette 8
Tuna, vegan mayo, spring onion, red pepper, rocket baguette 9
Prawn Marie Rose mayo, baby gem baguette 9

DESSERTS

- Barefoot Bakery:
Victoria Sponge Cake 3
Chocolate Fudge Cake 3
Banana, Caramel and Peanut Cake 3
Raspberry, Salted Caramel, Vegan Brownie 3
add ice cream 3
- Jude's Ice cream mini tubs;
Vanilla, Chocolate,
Strawberry, Salted Caramel, *Mango* 3

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THE CROWN

CHILDREN'S MENU

UNDER 12's

MAINS *all 8*

Mozzarella and tomato or salami pizzetta

Penne pasta with tomato sauce, parmesan

Fish fingers, chips, peas

PUDS *all 3*

Jude's mini tubs

vanilla, strawberry, chocolate, salted caramel, mango

Raspberry or salted caramel brownie

Cookie & milk

*Please note that our dishes may contain allergens,
please notify a member of staff if you have any allergies.*

THE CROWN

WINE LIST

Champagne & Sparkling

	125ml Glass	Bottle
Prosecco Terra Serena, Treviso, Italy <i>Intense scents of white flowers and golden apple. Good intensity, fresh, elegant and soft at taste</i>	6.00	30.00
Cava Dominio de Requena Brut Nature, Requena, Spain <i>Fresh with hints of citrus fruit and flowers, good acidity, fine bubble and dry finish</i>	6.30	32.00
Gaston Chiquet, NV Brut Tradition, Champagne <i>Good clean minerality, a vintage Champagne in all but name</i>	11.00	50.00
Gaston Chiquet, NV Brut Rosé, Champagne <i>Creamy strawberry nose with a fruity palate and tart finish</i>		55.00

White

	175ml Glass	250ml Carafe	500ml Carafe	Bottle
Les Hauts du Canalet 2018 Colombard Vermentino, Southern France <i>Bright, fresh Southern French white from the enigmatic Jerome Vic</i>	5.50	7.20	14.00	21.00
Isabella da Silva 2019 Sauvignon Blanc, Valle de Rapel, Chile <i>Good, grassy, cut green bell pepper character</i>	5.95	8.00	15.50	22.50
Domaine Preignes le Vieux 2018 Viognier, Languedoc <i>Notable orange blossom and honeyed character from Jerome Vic</i>	6.50	8.75	17.00	24.50
Chenin Blanc 2019, Coastal Plain, South Africa <i>Bright almond and white flower notes with green apple acidity</i>	6.75	9.00	17.50	25.25
Viticola San Morelli 2018 Pinot Grigio delle Venezie, Italy <i>Mineral and fresh style of Pinot grigio</i>	7.00	9.25	18.00	26.00
Comtesse Marion L'Envolee Chardonnay, 2019, France <i>Unoaked Chardonnay with subtle notes of tropical fruits</i>	7.25	9.65	18.75	27.50
Picpoul de Pinet, 2018 Domaine Reine Juliette, Earl Allies, Languedoc <i>Lime fresh at first but with good peach kernel character, one of the very finest producers here</i>	7.90	10.75	21.00	29.00
Mont Blanc Unoaked Chardonnay, 2018, Côtes de Thongue <i>Ripe but elegant, Alpine style of Chardonnay</i>	8.00	11.50	22.00	31.00
Terravin Sauvignon Blanc 2015, Marlborough New Zealand <i>Exciting, crisp passion fruit with the merest touch of oak</i>	9.50	12.50	24.50	36.00
Divina Esencia 2018 Albarino, Raixas Baixas, Spain <i>Complex, highly intelligent winemaking, fresh and lifted yet rich and broad all at once</i>	9.75	12.75	25.00	37.00
Damnee des Prieur, Sancerre, 2017 <i>Ripe fruit balanced by slatey crisp acidity</i>				49.00
Meursault Charmes 1er Cru Domaine Prieur, 2008 <i>Pale yellow tropical fruits and honey flavours, fresh acidity</i>				70.00

All our wines are available in a 125ml size, please ask for pricing

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Rosé

	175ml Glass	250ml Carafe	500ml Carafe	Bottle
Les Hauts du Canalet 2018 Cinsault Grenache Rosé, Southern France <i>A traditional Saignee Rosé, with the juice gentle 'bled' from Grenache grapes</i>	5.50	7.20	14.00	21.00
Mont Rosé, 2018 Olivier Coste, Côtes de Thongue, France <i>Grenache Syrah Cabernet Rosé, strawberry and mineral notes from the Coste family, here since 1702</i>	8.00	11.00	21.50	30.00

Red

Les Hauts du Canalet 2018 Grenache Cinsault Syrah, Southern France <i>Good, supple mid weight fruit, berries and earthiness</i>	5.50	7.20	14.00	21.00
Casa Lia 2019, Merlot, Chile <i>Soft, rich Merlot style with a rounded, almost mocha structure</i>	6.50	8.50	16.50	24.00
Adega Vila Real 2017 Douro Tinto, Portugal <i>Soft, slightly spiced mulled wine notes with a little cedar & cinnamon</i>	7.00	9.25	17.75	26.00
Les Corioles 2014, Cabernet-Sauvignon, Lanquedoc, France <i>Light taste with wild red fruits aromas as much as blackberries and blackcurrant with a hint of spice</i>	7.00	9.25	17.75	26.00
Casa Juanita 2019 Malbec, Mendoza, Argentina <i>Powerful varietal, grown at its best unblended in Argentina. Ideal with charred red meats</i>	7.15	9.50	18.50	27.00
Az Agricole Ilauri 2018 Montepulciano d'Abruzzo, Italy <i>Rich vanillin, almost meaty style from the enigmatic Di Tonno family</i>	7.50	10.00	19.25	28.50
Casa Lia, Pinot Noir 2016, Chile <i>Bright cherry red colour. Notes of raspberry and strawberry on the nose.</i>	7.50	10.00	19.25	28.50
Finca Besaya 2015 Rioja, Spain <i>Soft, cedary spiced, vanillin style of Rioja aged in large American oak for 14 months</i>	8.00	11.25	21.50	31.00
Az Agricole Tobeles 2017 Ripasso delle Valpolicella, Veneto, Italy <i>Made by passing good Valpolicella over the lees of rich Amarone, deep fig and rich notes</i>	9.50	12.70	24.40	35.50
Château Beaumont, Haut-Médoc 2003 <i>Soft blackcurrant fruit</i>				45.00
La Massa, Chianti Classico 2004 <i>Elegant succulent dense dark fruits</i>				49.00
Briego Reserva, Ribera del Duero, 1998 <i>Full bodied and silky tempranillo warm dark fruit</i>				60.00
Château Grand Puy Ducasse, Pauillac, 1999 <i>Classic left bank Bordeaux: red and blackcurrants, cedar and leather</i>				85.00

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