

Small Plates

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V £6 Lemon & garlic houmous, Turkish milk bread V £6

Mixed olives GF VG £6

Baked camembert to share, red onion marmalade & sourdough V £18

Padron peppers, sriracha mayonnaise GF V £5

Soup of the day, sourdough & salted butter £7

Smoked lamb shoulder, romesco sauce, pickled red onion, pomegranate N GF £11 Viognier, Australia

Wild garlic & anchovy risotto, salsa verde, Grana Padano GF £10 Riesling, Germany

Asparagus & almond salad, watercress, pickled shallots, lemon dressing VG GF N £10 Vinho Verde, Portugal

Ploughman's scotch egg, piccalilli £10.5 Rioja Blanco, Spain

House smoked mackerel, Jersey Royal potato salad, rhubarb, rocket GF £10 Picpoul de Pinet, France

Mains

80z Hereford rump steak £25 | 100z Hereford sirloin steak £32 GF DF Malbec, Argentina served with rocket & shallot salad, hand cut chips. Add peppercorn, Béarnaise or blue cheese sauce GF £2.5 Beer battered haddock, hand cut chips, mushy peas, tartare sauce £12 / £18 Pinot Grigio, Italy Chicken Milanese, fried egg, lemon & caper butter, confit cherry tomatoes, fries £23 Rioja Blanco, Spain

Dry-aged old spot pork chop, gem hearts, asparagus, jersey royal potatoes, crème fraîche, rhubarb GF £25 Lemon gnocchi, grilled asparagus, caramelised onions, wild garlic,

charred hispi cabbage V £18 Riesling, Germany

Chargrilled beef burger, Nduja mayonnaise, Ticklemore cheese, fennel slaw & fries £19 Shiraz, Australia Aubergine & chickpea curry, garlic flatbread VG £18 Vermentino, France

Sides £5 each

hand cut chips GF VG | fries GF VG | house salad GF VG | buttered new potatoes GF V | seasonal vegetables GF V | grilled hispi cabbage, crème fraîche & pine nuts GF V

Please see our wine recommendations below

CROWN