

JANUARY SET MENU 2 courses £18 | 3 courses £22

THE CROWN

STARTERS

Ham Hock Terrine, celeriac remoulade, rocket salad GF Roast Squash, pine nut & maple granola, pickled shallots VG Salt Cod Fishcake, lemon & dill aioli, pickled red onion DF

MAINS

Beef & Bone Marrow Sausage, mashed potato, onion gravy Smoked Haddock Risotto, crème fraîche, spring onion GF Harissa Cauliflower Tagine, lemon couscous, mint yoghurt VG

SWEET FINISH

Chocolate Brownie, honeycomb, vanilla ice cream V (VGA) Sticky Toffee Pudding, toffee sauce V Pear & Blackberry Crumble, custard V

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts Please let a team member know of any allergies or dietary requests An optional 10% service charge will be applied to your bill of tables of 6 or more