

The Crown

PANTO MENU

SMALL PLATES

ROASTED CARROT SOUP

Warm bread (V) (VG)

VILLAGE HOUSE TERRINE

Pickled dill cucumber, chutney & bread

MAIN COURSE

GAMMON & LEEK PIE

Root vegetable mash, greens & gravy

SALMON FILLET

Carrot puree, samphire, baby new potatoes & lemon cream

HARISSA ROASTED AUBERGINE

White bean purée & chickpea ragout
(V) (VG)

DESSERT

FRUIT CRUMBLE

Chefs' choice of fruit, traditional crumble with custard or ice cream

CITRUS POSSET

Served with homemade shortbread

£25 - TWO COURSES

£28 - THREE COURSES

V - VEGETARIAN

VG - VEGAN AVAILABLE

GF - GLUTEN FREE AVAILABLE

YOUNG DINERS

ROASTED CARROT SOUP

Warm bread (V) (VG)

6.50

MAIN COURSE

BURGER & CHIPS

6.50

FISH CHIPS & GARDEN PEAS

6.50

SAUSAGE, MASHED POTATO, PEAS & GRAVY

6.50

PASTA IN TOMATO SAUCE

6.50

CHICKEN NUGGETS & CHIPS

6.50

DESSERT

CHOCOLATE BROWNIE

Homemade with vanilla ice cream & chocolate sauce (GF)

7.00

FRUIT CRUMBLE

Chefs' choice of fruit, traditional crumble with custard or ice cream

7.00

TRIO OF ICE CREAM

Choose from: vanilla, double chocolate, strawberries & cream or salted caramel (VG)

6.00

Our menu does not include all ingredients & whilst we make every effort in our kitchen, we cannot guarantee that food items are 100% free of any specific allergens. If you require allergen information, please let us know before you order.