



# THE CROWN

*Pub & Kitchen*

## Summer Set Party Menu

Two Courses £21 or Three Courses £26 per person

**Complimentary Artisan Bread on Arrival**

### STARTERS

- Soup of the Day**- Toasted artisan bread **GFA V**  
**Summer Cured Meat Plate**- caper berries, ale chutney & bread  
**Whole Tail Scampi**- lemon mayo & rocket pesto  
**Tomato & Olive Bruschetta V**- spring onions & basil. Served on toasted ciabatta **GFA**  
**The Crown Scotch Egg**- piccalilli & water cress  
**Char-Grilled Garlic Crevettes**- dressed rocket & garlic mayo **GFA**  
*(£3 supplement applies to this dish)*

### MAINS

- Pork & Apple Pie** served with buttered mash, hispi cabbage & gravy  
**Cajun Spiced Salmon** with wild rice & sautéed vegetable medley **GFA**  
**Chicken Caesar Salad** char-grilled chicken breast, cos lettuce, anchovies, pancetta, croutons & classic Caesar dressing **GFA**  
**Honey Cured Gammon** with fried egg, chunky chips, water cress & spiced pineapple **GFA**  
**Sun Dried Tomato & Basil Tagliatelle** finished with ripped mozzarella & extra virgin olive oil **V GFA**  
**Prawn & Tomato Curry** with seasoned long grain rice **GFA**  
**10oz Rump Steak** served with chunky chips, watercress, crispy red onions & slow roasted tomato garnish  
*(£3 supplement applies to this dish)*  
Add a Sauce: Peppercorn, Blue Cheese or Diane 2.50 Add Sautéed Mushrooms 2.00

### BIT ON THE SIDE 3.00 EACH

- Chunky Chips **GF**  
Pan Fried Broccoli with chilli, garlic & almonds **GF**  
Buttered Green Vegetables **GF**  
Mixed Salad **GF**

### DESSERTS

- Tonka Bean Crème Brulee** with hazelnut flapjack **GFA**  
**Strawberry Cheesecake** with pistachio ice cream  
**Chocolate Torte** with raspberry sorbet & raspberry coulis **GFA**  
**Sticky Toffee Pudding** with caramel ice cream & toffee sauce  
**Affogato**- Vanilla ice cream with Wooden Hill espresso & biscotti **GF**  
**The Crown Cheese Board**: British & Continental cheeses with quince jelly, grapes & Peter's Yard biscuits *(£2 supplement applies to this dish)*

**FOOD ALLERGIES & INTOLERANCES-** Please speak to our staff about the ingredients in your meal, when making your order.

**GF** means Gluten Free or can become Gluten Free but please let us know that you require Gluten Free when ordering. Please let us know if you have any other dietary requirements as we are here to help. We proudly source our ingredients from local suppliers but only if the produce is the best. A 10% optional service charge will be added to tables of 6 or more. Please let us know if we can help.