

# THE CROWN

## LUNCH & SUPPER

### LIGHT BITES

Chilli White Bait	5
Welsh Rarebit	4
Devilleed Quail Eggs	4
½ Pint Prawns Aioli	7

### APERTIF

La Guita Manzanilla	70ml Glass	4.50
Dry Sherry Served Chilled	37.5cl Bottle	20
Bellini Of The Day		8
Organic Prosecco With Fresh Fruit Purée		

### STARTERS

Fowey Mussels (Gf) <i>Cornish Mussels, Steamed with Cider, Garlic &amp; Cream</i>	9/14	Double Gloucester Cheese Soufflé (V) <i>Baked Cheese &amp; Chive Soufflé, Field Mushroom, Spinach &amp; Truffle Sauce</i>	10.50
Hand Picked Crab (Gf) <i>Brown &amp; White Crab With Lemon Mayonnaise, Avocado, Chilli &amp; Grilled Pineapple Salsa</i>	12.50	Grilled Courgette Carpaccio (P B & G F) <i>Marinated with Mint, Garlic &amp; Sherry Vinegar, Fried Halloumi, Rocket &amp; Pistachio Pesto</i>	9.50
Devilleed Kidneys on Toasted Sourdough	8.50	Salt & Cure Air Dried Coppa & Melon (G F) <i>Air Cured British Pork Collar &amp; Fresh Charentais Melon Wedges with Shaved Parmesan</i>	10.50
Gazpacho (Pb & Gf) <i>Chilled Fresh Tomato soup, With Red Peppers, Garlic Croutons &amp; Herb Oil</i>	7	Crispy Gammon Terrine <i>Pressed Gammon, Parsley &amp; Caper Terrine with Piccalilli, Celeriac &amp; Green Apple Slaw</i>	9
Gin Cured Salmon <i>Cured &amp; lightly smoked Loch Duart Salmon, Cucumber Pickles, Mustard &amp; Dill Vinaigrette</i>	10		

### MAINS

Tuppett's Farm Pork Chop (Gf) <i>Wild Mushrooms, Sage &amp; Creamy Mash Potato</i>	18.50	Devon Red Dry Aged 10oz Sirloin Steak (Gf) <i>Well Marbled Sirloin Char-Grilled With Confit Garlic, Portobello Mushroom, Fries (Choice Of Peppercorn Sauce, Wild Garlic Butter Or Salsa Verde)</i>	24.50
Pan Roasted Hake Fillet (Gf) <i>Herb Roasted Hake With Piemonte Pepper, Chorizo new potatoes &amp; Salsa Verde</i>	17.50	Suffolk Cross Lamb Rump (Gf) <i>Roasted with Rosemary &amp; Garlic, Haricot Beans, Roasted Aubergine, Tomatoes &amp; Gremolata</i>	21.50
Crowns Stargazy Fish Pie <i>Prawns, Smoked Haddock, Salmon, &amp; Lemon Zest In Velvety White Sauce, Baked With Parmesan Mash &amp; Soft egg</i>	17	Upside-Down Beetroot Tart (Pb) <i>Roasted Heritage Beetroots With Balsamic, Thyme &amp; Onions, Kale Crisps, Puff Pastry &amp; Feta</i>	14.50
Grilled Whole Brixham Bay Sole (Gf) <i>Capers, Parsley, Lemon &amp; Beurre Noisette</i>	19.50	Baked Aubergine Caponata (Pb & Gf) <i>Roasted Pointed Peppers, Green Beans &amp; Smoky Baba Ganoush</i>	14.50

### PUB CLASSICS

Ham, Egg & Chips (Gf)  
*Glazed Gammon Hock, Fat Chips & Fried Eggs*  
15

Dunkerton's Cider Battered Fish & Chips (Gf)  
*Mushy Peas & Tartare Sauce*  
13.50

Vegan Burger  
*Beetroot Slaw, Hummus & Fries*  
12

Double Cheeseburger  
*Burger Relish, Tomato, Lettuce & Fries*  
12.50

Calves Liver & Bacon  
*Creamy Potato Mash, Sage & Onion Gravy*  
16.50

Gem Salad, Caesar Dressing 4  
Fries 4  
Roasted Sweet Potato Wedges 4

### SIDES

Mash Potato 4  
Heritage Tomato & Basil Salad 4  
Broccoli, Confit Chilli & Toasted Almonds 4

V - Vegetarian, Pb- plant based, Gf - Gluten free

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.