

LIGHT BITES

Roasted Chorizo	4
Welsh Rarebit	4
Salt and Pepper Squid with Sweet Chilli Mayonnaise	5
Wild Boar and Black Pudding Sausage Roll, Apple Ketchup	4.5

THE CROWN

LUNCH & SUPPER

APERITIF

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

Spiced Squash Soup <i>Crème Fraiche, Sage Oil, & Soy Seeds</i>	7.50	Double Gloucester Cheese Soufflé (V) <i>Baked Cheese & Chive Soufflé, Field Mushroom, Spinach & Truffle Sauce</i>	10.50
Aromatic Duck Salad <i>Cucumber, Spring Onion, Cashew Nuts with Ginger & Sesame Dressing</i>	9	Honey & Chilli Glazed Figs (Gf) <i>Coppa, Feta & Toasted Pinenuts</i>	8
Autumn Salad (Pb & Gf) <i>Cauliflower, Pomegranate, Kale, Carrot, Toasted Cumin & Coconut Dressing</i>	8	Bradan Rost Salmon Fishcake <i>Apple and Radish Salad & Horseradish Beurre Blanc</i>	9.50
		Devilled Kidneys on Toasted Sourdough	8.5

MAINS

Pan Roasted Stone Bass (Gf) <i>Roast Butternut Squash, Chorizo, Purple Sprouting Broccoli with Capers & Lemon Butter</i>	19	Devon Red Dry Aged 10oz Sirloin Steak (Gf) <i>Well Marbled Sirloin Chargrilled With Confit Garlic, Portobello Mushroom & Fries (Choice Of Peppercorn Sauce Or Bearnaise)</i>	24.50
Pheasant Saltimbocca <i>Bubble and Squeak, Wild Mushroom & Madeira Cream</i>	18	Sweet Potato, Coconut & Five Bean Curry (Pb & Gf) <i>Onion Bhaji, Pak Choi & Coriander</i>	14
Venison Haunch (Gf) <i>Creamy Dauphinoise, Buttered Kale with Juniper & Blackberry Sauce</i>	23.50	Beetroot Tart (Pb) <i>Roasted Heritage Beetroots with Balsamic, Thyme & Onions, Kale Crisps, Puff Pastry & Feta</i>	14.50
The Crown Stargazy Fish Pie <i>Prawns, Smoked Haddock, Salmon, Lemon Zest, Baked with Parmesan Mash & Soft Egg</i>	17	Pumpkin and Truffle Ravioli <i>Pecorino, Crisp Sage & Chard</i>	17

PUB CLASSICS

Ham, Egg & Chips (Gf) <i>Glazed Gammon Hock, Fat Chips & Fried Eggs</i>	15	The Crown Cheeseburger <i>Burger Relish, Tomato, Lettuce & Fries</i>	12.50
Dunkertons Cider Battered Fish & Chips (Gf) <i>Mushy Peas & Tartare Sauce</i>	13.50	Calves Liver & Bacon <i>Creamy Potato Mash, Sage & Onion Gravy</i>	16.50
Sweet Potato & Chickpea Burger (Pb) <i>Beetroot Slaw, Hummus & Fries</i>	12		

Gem Salad, Caesar Dressing 4

Fries 4

Roasted Sweet Potato Wedges 4

SIDES

Mash 4

Truffle Fries 6

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.