



DECEMBER 2022

Aperitif

Quince Martini 11.00 Spiced Mulled Cider 6.50 Sloe Gin and Lemon Spritz 12.50

Bar Snacks

Bread & Salted Butter* 4.75 Cauliflower Cheese Croquettes *(v) 7.00 Pork crackling apple sauce 5.50

The Crown Charcuterie

Pâté de Campagne, Culatta Salumi, Lonza, Salsicce Dolce, Pigs Head Croquette, Cornichons 13.50*

Starters

Oxtail Soup 9.50

Duck Liver Parfait, Cranberry Chutney, Brioche 10.50

Crab on Toast, Curried Mayonnaise, Pickled Cucumber *11.95

Carrot Salad, Whipped Goats Cheese, Raisins, Tarragon Oil 9.95

The Crown Prawn Cocktail, Seeded Sourdough Bread *12.95

Delica Pumpkin Soup, Toasted Seeds, Gruyère, Croutons *(v) 9.00

Mains

Pan Fried Grey Mullet, Chickepea and Calavo Nero Stew 20.50

Potato and Spinach Pithivier, Wild Mushrooms, Creamed Potato (v) 17.50

Roasted Pheasant, Chou Farci, Charred Savoy Cabbage, Pickled Chestnuts 22.50

Free Range Turkey, Braised Red Cabbage, Triple Cooked Roast Potatoes, Bread Sauce, Roast Turkey Gravy 23.50

'The Crown' Burger, Raclette, Lettuce, Onion, Tomato, Pickles, Burger Sauce, Fries* 19.75 (add treacle cured bacon 3.75)

Fish & Chips, Crushed Peas, Homemade Tartar Sauce* 19.75

Grill

Our beef is carefully selected and aged for a minimum of 32 days.

All our steaks are accompanied by fries, watercress and a choice of today's sauces.

Bavette 22.50 | Sirloin on the bone 34.00 | Iberico Pork Chop 24.00 | Tomahawk (To Share) 110.00

Peppercorn Sauce | Béarnaise Butter

Sides

Braised Red Cabbage (v) 5.00 | Fries (v) 5.00 | Truffled Fries (v) 6.50

Brussel Sprout, Caramelized Onion 5.50 | Garlic Cavalo Nero (v) 5.00 | Winter leaf Salad, Orange 5.00

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream (v) 9.95



Christmas Pudding, Flaming Brandy, Brandy Cream * (v) 9.95
Clementine Parfait, Nutmeg Ice cream, Fig Galette (v) 9.95
Guinness Cake, Dark Chocolate Sauce, Raspberry Sorbet (v) 9.95
Set Lemon Cream, Almond Tuille, Lemon Verbena* (v) 9.95

Ice Cream and Sorbets

Two Scoops 4.75 - Three Scoops 5.75

Vanilla* (v) | Nutmeg * (v) | Honeycomb* (v) |

Quince and Ginger Sorbet

Served with Hazlenut Brittle* (v) & Caramel Sauce (v)

British Cheeses 13.50

A Selection of Three British Cheeses Including Port Fed Stilton,
Quince Chutney, Crackers, Walnut, Caraway, Sultana Bread*

The Crown Liqueur Coffee 9.50

Dessert Pairings 70ml

Dessert Wine

Tenute Orestiadi "Pacenzia" Zibibbo, Sicily, Italy (50cl)	Btl 36.00	Gls 6.75
Muscat de Frontignan, Chateau de Stoney, Languedoc, France 2019 (50cl)	Btl 35.00	Gls 6.50
Tokaji Aszu 5 Puttonyos, Tokaj Classic Winer, Mád Hungary 2013 (50cl)	Btl 120.00	
Maury, Domaine Poudereux France 2018 (70cl)	Btl 55.00	Gls 6.50
Ferreira 10 Year Old Tawny Port (70cl)		Gls 5.90
Ferreira LBV Port (70cl)		Gls 5.70

Digestifs 25ml

Chateau de Lacquy '7yr VSOP', Bas-Armagnac		Gls 8.0
Paul Giraud 'Napoleon', Grand Champagne 1er Cru de Cognac		Gls 12.00
Morin '15yr Hor's d'Arge', Calvados		Gls 9.00
Louis Roque, La Vielle Noix		Gls 6.00
Louis Roque, La Vielle Prune		Gls 7.50

MENU SUBJECT TO AVAILABILITY AND MARKET PRICES

All of our fish is from sustainable sources.

All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.

Please make us aware of any allergies and ask for further details of dishes that contain allergens.