

THE CROWN & CONSPIRATOR

PLEASE ASK A MEMBER OF THE TEAM OR SEE
OUR SPECIALS BOARDS

STARTERS

MACKEREL PATE, fennel jam, dill butter and toast 7

(Vg) VEGAN SCALLOPS, caramelised king oyster mushrooms, parsnip puree, pickled turnips and kale crisps 8

GLAZED PIGEON BREAST, charred heritage beetroot, cherry preserve, 8.50

SOUP ask about todays selection, with bread and butter 6.50

BEEF SHIN CROQUETS, smoked bone marrow mayonnaise, watercress 8

GIANT SCOTCHED EGG, brown sauce 8.50

(V) BEETROOT & GOATS' CHEESE BON BONS, fig ketchup, salted hazelnuts 7.50

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MAINS

FISH AND CHIPS, battered cod, chips and mushy peas 10/14

THE CROWN BURGER, smoked bacon, cheese, beef tomato, gherkin ketchup, brioche bun & chips 13.5

CIDER GLAZED PORK CUTLET, colcannon mash, seasonal veg, honey & mustard sauce 14.5

BUTTER CHICKEN CURRY, saffron rice, mango yoghurt, onion seed kulcha 13.5

BAKED SALMON, lemon & dill potatoes, wilted greens, white wine cream 15

SEARED DUCK BREAST, braised fennel, fondant potato, kale, fig jus 16.5

SEABASS CAESAR, croutons, Beamsters cheese, cos, anchovies, soft egg and bacon 13

LAMB HOT POT, Autumn greens and crusted roll 12.50

(Vg) DECCA DUPIZAZA, 20 vegetable and bean curry, onion seed kulcha, Iranian baked rice and frizzle 13

COTE DE BOEUF Aged charcoal grilled bone in rib of beef, fine beans, a choice of chips, mash or garlic & herb potatoes, steak garnish and choice of sauce 28 / 50

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ON THE SIDE all 4

CROWN SALAD, CHIPS, FINE BEANS & SHALLOTS, CHEESE & TRUFFLE SKINNY FRIES,
SEASONAL VEGETABLES, GARLIC BREAD WITH CHEESE

DESSERTS all 7

STICKY TOFFEE PUDDING, salted caramel ice cream

BLACK FOREST MESS, meringue, kirsch cherry compote, Chantilly cream, chocolate sorbet

LEMON POSSET, blackberry jam

CHOCOLATE TORTE, mint ice cream

(Vg) PISTACHIO CRACK BROWNIE, coconut ice cream

CHESHIRE CHEESE BOARD, quince jelly, water biscuits, crudités 7 (14 table board)

SELECTION OF ICE CREAMS

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KIDS all 7.50

(12 and under – if your toddler would like a smaller portion just ask a member of the team)

HOTPOT, mash and peas

CHEESEBURGER, Fries and slaw

CHARCOAL GAMMON, chips egg and peas

FISH & CHIPS, garden peas

CHICKEN GOUJONS, chips, beans

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LUNCH MENU all 9

Served between 12 and 5

Sandwiches served in fresh wood baked puffed flat bread
(bloomer and gluten free bread available) all with a few fries and salad

CRISP PORK BELLY, red cabbage kimchi, apple sauce

SHREDDED DUCK, hoi sin, pickled ginger and cucumber & coriander slaw

CAMEMBERT, BACON, ROSEMARY AND CHICKEN

(v) SALT & PEPPER HALLOUMI, pepper slaw, sweet chilli & basil sauce

LUNCHTIME LIGHT MAINS

including a hot beverage, softdrink, draft pint or small wine. all 12

CHARCOAL GAMMON, honey glaze, pineapple, chips and peas

GRILLED CHICKEN BREAST, black pudding crumb, creamed leeks, horseradish potato cake

SCAMPI, chips, mushy peas, tartare and lemon

CAJUN CHICKEN BURGER, house salad, chips, pepper slaw

(V) BEETROOT & GOATS CHEESE SALAD, spiced figs, radicchio and raspberry vinaigrette

DON'T FORGET US ON SUNDAYS!

Lunch from 12pm.

Roast Sirloin of Beef, Yorkshire pudding and roast potatoes cooked in goose fat.