A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 4.95

Whitebait with tatare sauce and lemon 4.95

Pork crackling with apple sauce 4.95

Marinated olives **v** 4.95

Starters

Beetroot, sweet potato and thyme soup with herb focaccia **v** 6.50

Potted smoked haddock, prawns and horseradish with lemon and ciabatta 8.50

Black pudding hash with bacon and egg salad and sticky date ketchup 7.95

Maple roasted heritage carrot, herb crumb, rosemary pesto and parmesan crisps **v** 7.50

Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing **v** 6.95

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The Crown Inn

Mains

Slow cooked pork belly with boulangère potatoes, apple compote, braised leeks and bacon 25.95

Local venison cooked two ways with olive oil mash, baby root vegetables, olive soil, cherry ketchup and jus 34.95

Cauliflower cheese and celeriac wellington with pressed thyme potatoes, mixed greens and Dijon mustard sauce **v** 19.95

Choice of pan fried steak with wild mushroom Diane sauce, tenderstem broccoli and proper chips
(6oz carved rump 26.50 8oz Ribeye 33.50)

Market fish of the day with coconut miso curry, sweet potato, spinach, togarashi and katsu curry fritters
(Please see specials board for today's option and price)

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 15.95

Wild mushroom and truffle potato gnocchi with cavolo Nero and parmesan **v** 16.95

Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips **v** 16.50

Sausages of the day with olive oil mash, mixed greens, braised leeks and red wine jus
(Please see specials board for today's option and price)

On the Side 3.95 each

Mixed leaf salad **v**
Katsu curry fritters **v**
Roasted heritage carrots **v**
Olive oil mash **v**

Seasonal greens **v**
Proper chips **v**

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.

The Crown Inn

Pudding Menu

Sticky toffee pudding with banana caramel and clotted cream **v** 6.95

Vanilla poached pear with candied walnuts, sweet parsnip puree and rum and raisin ice cream **v** 6.50

Chocolate mousse trifle with olive oil sponge, Chantilly cream and brandied cherries **v** 6.95

Glazed saffron rice pudding with blackberry jam **v** 6.95

Breaded brie with apricot jam, celery and charcoal biscuits **v** 7.95

Vanilla ice cream **v** 2.25 per scoop

Rum and raisin ice cream **v** 2.25 per scoop

Chocolate ice cream **v** 2.25 per scoop

Mint chocolate ice cream **v** 2.25 per scoop

Sorbet **v** 2.25 per scoop

(Please ask for today's option)

Espresso affogato **v** 5.95

Espresso and liqueur affogato **v** (priced as taken)

Tea & coffee 3.00 Speciality coffee 3.50

Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 11.95

A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Deluxe White Russian 9.95

Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 19.95 Bottle / 5.50 100ml

Moscato D'Asti, Palazzina 2015 (Italy)

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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Vegan Pudding Menu

Sticky toffee pudding with vegan vanilla ice cream 6.95
Vanilla poached pear with candied walnuts, sweet parsnip puree and vegan vanilla ice cream 6.50
Chocolate mousse trifle with olive oil sponge, vegan vanilla ice cream and brandied cherries 6.95

Vegan vanilla ice cream 2.25 per scoop
Sorbet 2.25 per scoop
(Please ask for today's option)

Espresso affogato 5.95
Espresso and liqueur affogato (priced as taken)

Tea & coffee with a choice of dairy free milks 3.00

The Crown Inn Espresso Martini 11.95
A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Dessert Wine 19.95 Bottle / 5.50 100ml
Moscato D'Asti, Palazzina 2015 (Italy)
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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The Crown Inn

Vegan Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime 9.95
Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic 4.95
Marinated olives 4.95

Starters

Beetroot, sweet potato and thyme soup with herb focaccia 6.50
Maple roasted heritage carrot, herb crumb and rosemary pesto 7.50
Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing 6.95

Mains

Wild mushroom and truffle potato gnocchi with cavolo Nero 16.95
Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips 16.50

On the Side 3.95 each

Mixed leaf salad
Katsu curry fritters
Roasted heritage carrots
Proper chips
Olive oil mash

Seasonal greens

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Dairy Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 4.95

Whitebait with tatare sauce and lemon 4.95

Pork crackling with apple sauce 4.95

Marinated olives **v** 4.95

Starters

Beetroot, sweet potato and thyme soup with herb focaccia **v** 6.50

Black pudding hash with bacon and egg salad and sticky date ketchup 7.95

Maple roasted heritage carrot, herb crumb and rosemary pesto **v** 7.50

Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing **v** 6.95

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The Crown Inn

Mains

Slow cooked pork belly with boulangère potatoes, apple compote, braised leeks and bacon 25.95

Local venison cooked two ways with olive oil mash, baby root vegetables, olive soil, cherry ketchup and jus 34.95

Choice of pan fried steak with wild mushroom Diane sauce, tenderstem broccoli and proper chips
(6oz carved rump 26.50 8oz Ribeye 33.50)

Market fish of the day with coconut miso curry, sweet potato, spinach, togarashi and katsu curry fritters
(Please see specials board for today's option and price)

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 15.95

Wild mushroom and truffle potato gnocchi with cavolo Nero **v** 16.95

Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips **v** 16.50

Sausages of the day with olive oil mash, mixed greens, braised leeks and red wine jus
(Please see specials board for today's option and price)

On the Side 3.95 each

Mixed leaf salad **v**
Katsu curry fritters **v**
Roasted heritage carrots **v**
Olive oil mash **v**

Seasonal greens **v**
Proper chips **v**

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Dairy Free Pudding Menu

Sticky toffee pudding with vegan vanilla ice cream **v** 6.95
Vanilla poached pear with candied walnuts, sweet parsnip puree and vegan vanilla ice cream **v** 6.50
Chocolate mousse trifle with olive oil sponge, vegan vanilla ice cream and brandied cherries **v** 6.95

Vegan vanilla ice cream **v** 2.25 per scoop
Sorbet **v** 2.25 per scoop
(Please ask for today's option)

Espresso affogato **v** 5.95
Espresso and liqueur affogato **v** (priced as taken)

Tea & coffee with a choice of dairy free milks 3.00

The Crown Inn Espresso Martini 11.95
A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Dessert Wine 19.95 Bottle / 5.50 100ml
Moscato D'Asti, Palazzina 2015 (Italy)
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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Gluten Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Gluten free bread with olive oil and balsamic **v** 4.95

Pork crackling with apple sauce 4.95

Marinated olives **v** 4.95

Starters

Beetroot, sweet potato and thyme soup with gluten free bread **v** 6.50

Potted smoked haddock, prawns and horseradish with lemon and ciabatta 8.50

Black pudding hash with bacon and egg salad and sticky date ketchup 7.95

Maple roasted heritage carrot, herb crumb, rosemary pesto and parmesan crisps **v** 7.50

Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing **v** 6.95

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The Crown Inn

Mains

Slow cooked pork belly with boulangère potatoes, apple compote, braised leeks and bacon 25.95

Local venison cooked two ways with olive oil mash, baby root vegetables, olive soil, cherry ketchup and jus 34.95

Breaded cauliflower cheese and celeriac with pressed thyme potatoes, mixed greens and Dijon mustard sauce **v** 19.95

Choice of pan fried steak with wild mushroom Diane sauce, tenderstem broccoli and proper chips
(6oz carved rump 26.50 8oz Ribeye 33.50)

Market fish of the day with coconut miso curry, sweet potato, spinach, togarashi and katsu curry fritters
(Please see specials board for today's option and price)

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 15.95

Wild mushroom and truffle gluten free pasta with cavolo Nero and parmesan **v** 16.95

Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips **v** 16.50

Lincolnshire sausages olive oil mash, mixed greens, braised leeks and red wine jus 16.50

On the Side 3.95 each

Mixed leaf salad **v**
Katsu curry fritters **v**
Roasted heritage carrots **v**
Olive oil mash **v**

Seasonal greens **v**
Proper chips **v**

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Gluten Free Pudding Menu

Vanilla poached pear with candied walnuts, sweet parsnip puree and rum and raisin ice cream **v** 6.50
Glazed saffron rice pudding with blackberry jam **v** 6.95

Breaded brie with apricot jam, celery and gluten free charcoal biscuits **v** 7.95

Vanilla ice cream **v** 2.25 per scoop
Rum and raisin ice cream **v** 2.25 per scoop
Chocolate ice cream **v** 2.25 per scoop
Mint chocolate ice cream **v** 2.25 per scoop
Sorbet **v** 2.25 per scoop
(Please ask for today's option)

Espresso affogato **v** 5.95
Espresso and liqueur affogato **v** (priced as taken)

Tea & coffee 3.00 Speciality coffee 3.50
Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 11.95
A blend of vodka, coffee liqueur, Cointreau, and espresso coffee
Deluxe White Russian 9.95
Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 19.95 Bottle / 5.50 100ml
Moscato D'Asti, Palazzina 2015 (Italy)
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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Gluten Free Vegan Pudding Menu

Vanilla poached pear with candied walnuts, sweet parsnip puree and vegan vanilla ice cream 6.50

Vegan vanilla ice cream 2.25 per scoop

Sorbet 2.25 per scoop

(Please ask for today's option)

Espresso affogato 5.95

Espresso and liqueur affogato (priced as taken)

Tea & coffee with a choice of dairy free milks 3.00

The Crown Inn Espresso Martini 11.95

A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Dessert Wine 19.95 Bottle / 5.50 100ml

Moscato D'Asti, Palazzina 2015 (Italy)

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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The Crown Inn

Gluten Free Vegan Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime 9.95
Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Marinated olives 4.95

Starters

Beetroot, sweet potato and thyme soup 6.50
Maple roasted heritage carrot, herb crumb and rosemary pesto 7.50
Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing 6.95

Mains

Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips 16.50

On the Side 3.95 each

Mixed leaf salad
Katsu curry fritters
Roasted heritage carrots
Proper chips
Olive oil mash
Seasonal greens

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Gluten and Dairy Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Gluten free bread with olive oil and balsamic **v** 4.95

Pork crackling with apple sauce 4.95

Marinated olives **v** 4.95

Starters

Beetroot, sweet potato and thyme soup with gluten free bread **v** 6.50

Black pudding hash with bacon and egg salad and sticky date ketchup 7.95

Maple roasted heritage carrot, herb crumb and rosemary pesto **v** 7.50

Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing **v** 6.95

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The Crown Inn

Mains

Slow cooked pork belly with boulangère potatoes, apple compote, braised leeks and bacon 25.95

Local venison cooked two ways with olive oil mash, baby root vegetables, olive soil, cherry ketchup and jus 34.95

Choice of pan fried steak with wild mushroom Diane sauce, tenderstem broccoli and proper chips
(6oz carved rump 26.50 8oz Ribeye 33.50)

Market fish of the day with coconut miso curry, sweet potato, spinach, togarashi and katsu curry fritters
(Please see specials board for today's option and price)

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 15.95

Wild mushroom and truffle gluten free pasta with cavolo Nero **v** 16.95

Maple glazed butternut pave with herb crumb, oyster mushrooms, Dijon mustard sauce, tenderstem broccoli and proper chips **v** 16.50

Lincolnshire sausages olive oil mash, mixed greens, braised leeks and red wine jus 16.50

On the Side 3.95 each

Mixed leaf salad **v**
Katsu curry fritters **v**
Roasted heritage carrots **v**

Seasonal greens **v**
Proper chips **v**
Olive oil mash **v**

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.

Gluten and Dairy Free Pudding Menu

Vanilla poached pear with candied walnuts, sweet parsnip puree and vegan vanilla ice cream **v** 6.50

Vegan vanilla ice cream **v** 2.25 per scoop

Sorbet **v** 2.25 per scoop

(Please ask for today's option)

Espresso affogato **v** 5.95

Espresso and liqueur affogato **v** (priced as taken)

Tea & coffee with a choice of dairy free milks 3.00

The Crown Inn Espresso Martini 11.95

A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Dessert Wine 19.95 Bottle / 5.50 100ml

Moscato D'Asti, Palazzina 2015 (Italy)

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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Allium Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 4.95

Whitebait with tatare sauce and lemon 4.95

Pork crackling with apple sauce 4.95

Starters

Potted smoked haddock, prawns and horseradish with lemon and ciabatta 8.50

Maple roasted heritage carrot, herb crumb, rosemary pesto and parmesan crisps **v** 7.50

Roasted broccoli, butternut squash, grape and almond salad with a sumac, maple and Dijon dressing **v** 6.95

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The Crown Inn

Mains

Local venison cooked two ways with olive oil mash, baby root vegetables, olive soil and cherry ketchup 34.95

Cauliflower cheese and celeriac wellington with pressed thyme potatoes and mixed greens **v** 19.95

Choice of pan fried steak with wild mushrooms, tenderstem broccoli and proper chips

(6oz carved rump 26.50 8oz Ribeye 33.50)

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 15.95

Maple glazed butternut pave with herb crumb, oyster mushrooms, tenderstem broccoli and proper chips **v** 16.50

On the Side 3.95 each

Mixed leaf salad **v**
Roasted heritage carrots **v**
Seasonal greens **v**

Proper chips **v**
Olive oil mash **v**

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.

Allium Free Pudding Menu

Sticky toffee pudding with banana caramel and clotted cream **v** 6.95

Vanilla poached pear with candied walnuts, sweet parsnip puree and rum and raisin ice cream **v** 6.50

Chocolate mousse trifle with olive oil sponge, Chantilly cream and brandied cherries **v** 6.95

Glazed saffron rice pudding with blackberry jam **v** 6.95

Breaded brie with blackberry chutney, celery and charcoal biscuits **v** 7.95

Vanilla ice cream **v** 2.25 per scoop

Rum and raisin ice cream **v** 2.25 per scoop

Chocolate ice cream **v** 2.25 per scoop

Mint chocolate ice cream **v** 2.25 per scoop

Sorbet **v** 2.25 per scoop

(Please ask for today's option)

Espresso affogato **v** 5.95

Espresso and liqueur affogato **v** (priced as taken)

Tea & coffee 3.00 Speciality coffee 3.50

Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 11.95

A blend of vodka, coffee liqueur, Cointreau, and espresso coffee

Deluxe White Russian 9.95

Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 19.95 Bottle / 5.50 100ml

Moscato D'Asti, Palazzina 2015 (Italy)

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

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