The Crown Inn

A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 10.50

Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 5.50

Chorizo and sundried tomatoes 8.95

Marinated olives **v** 5.50

Hot maple dressed hazelnuts and cashews **v** 5.95

Starters

Corn chowder with homemade focaccia **v** 8.95

Roasted figs and goats' cheese wrapped in Parma ham with balsamic glaze 9.50

Warm roasted butternut, stilton and pumpkin seed salad with apple compote **v** 8.50

Creamy linguini with nduja and sundried tomatoes 8.95

Smoked salmon, cream cheese and dill terrine with crispy capers 9.95

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The Crown Inn

Mains

Pan seared duck breast with confit duck potato hash, tenderstem broccoli, celeriac puree and a crispy fried poached duck egg 35.95

Seared salmon with beetroot puree, crispy kale and lemon zest ratte potatoes 28.95

8oz flat iron steak with pommes anna, tenderstem broccoli, wild mushrooms and red wine jus 26.95

Sweet potato, butternut squash and mushroom pithivier with pickled shallots, mushroom, sage mash and vegetable jus **v** 24.95

Braised blade of beef with horseradish mash, pea puree, seasonal greens and redcurrant relish 25.95

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 17.50

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon **v** 16.95

Malaysian style coconut curry with aubergine and red peppers **v** 17.50

Calf's liver with mashed potato, seasonal greens and onion gravy 18.50

On the Side 4.95 each

Hand cut chips **v**
Mashed potato **v**
Mixed leaf salad **v**
Horseradish mash **v**
Seasonal greens **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

Spiced pumpkin mousse with toasted pecans and ginger shortbread **v** 8.50

Sticky toffee and apple pudding with miso caramel apples and vanilla ice cream **v** 9.50

Plum crumble with cardamom, almonds and vanilla custard **v** 7.95

Chocolate torte with blackberry compote, cocoa nib bark and whipped mascarpone **v** 9.50

Cropwell bishop blue cheese with crackers, fig, celery and apple chutney **v** 12.50

Vanilla ice cream **v** 2.50 per scoop

Cinnamon ice cream **v** 2.50 per scoop

Blackberry ice cream **v** 2.50 per scoop

Sorbet **v** 2.50 per scoop

(Please see specials board for today's option)

Espresso affogato **v** 6.50

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

Tea & coffee 3.50 Speciality coffee 4.00

Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 12.75

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

Deluxe White Russian 10.50

Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 26.25 Bottle / 6.95 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 10.50

Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 5.50

Hot maple dressed hazelnuts and cashews **v** 5.95

Starters

Roasted figs and goats' cheese wrapped in Parma ham with balsamic glaze 9.50

Warm roasted butternut, stilton and pumpkin seed salad with apple compote **v** 8.50

Smoked salmon, cream cheese and dill terrine with crispy capers 9.95

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The Crown Inn

Mains

Seared salmon with beetroot puree, crispy kale and lemon zest ratte potatoes 28.95

8oz flat iron steak with pommes anna, tenderstem broccoli, wild mushrooms and allium free jus 26.95

Sweet potato, butternut squash and mushroom pithivier with mushrooms, sage mash and allium free vegetable jus **v** 24.95

Braised blade of beef with horseradish mash, seasonal greens and allium free jus 25.95

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 17.50

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon **v** 16.95

Calf's liver with mashed potato, seasonal greens and allium free gravy 18.50

On the Side 4.95 each

Hand cut chips **v**
Mashed potato **v**
Mixed leaf salad **v**
Horseradish mash **v**
Seasonal greens **v**

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The Crown Inn

Allium Free Pudding Menu

Spiced pumpkin mousse with toasted pecans and ginger shortbread **v** 8.50

Sticky toffee and apple pudding with miso caramel apples and vanilla ice cream **v** 9.50

Plum crumble with cardamom, almonds and vanilla custard **v** 7.95

Chocolate torte with blackberry compote, cocoa nib bark and whipped mascarpone **v** 9.50

Cropwell bishop blue cheese with crackers, fig and celery **v** 12.50

Vanilla ice cream **v** 2.50 per scoop

Cinnamon ice cream **v** 2.50 per scoop

Blackberry ice cream **v** 2.50 per scoop

Sorbet **v** 2.50 per scoop

(Please see specials board for today's option)

Espresso affogato **v** 6.50

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

Tea & coffee 3.50 Speciality coffee 4.00

Liqueur coffee (priced as taken)

The Crown Inn Espresso Martini 12.75

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

Deluxe White Russian 10.50

Layered vodka, coffee liqueur, Baileys, cream and nutmeg

Dessert Wine 26.25 Bottle / 6.95 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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Dairy Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 10.50

Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic **v** 5.50

Marinated olives **v** 5.50

Hot maple dressed hazelnuts and cashews **v** 5.95

Starters

Corn chowder with homemade focaccia **v** 8.95

Warm roasted butternut squash and pumpkin seed salad with apple compote **v** 8.50

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The Crown Inn

Mains

Seared salmon with beetroot puree, crispy kale and lemon zest ratte potatoes 28.95

8oz flat iron steak with proper chips, tenderstem broccoli, wild mushrooms and red wine jus 26.95

Sweet potato, butternut squash and mushroom pithivier with pickled shallots, mushroom, sage mash and vegetable jus **v** 24.95

Braised blade of beef with horseradish mash, pea puree, seasonal greens and redcurrant relish 25.95

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 17.50

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon **v** 16.95

Malaysian style coconut curry with aubergine and red peppers **v** 17.50

Calf's liver with mashed potato, seasonal greens and onion gravy 18.50

On the Side 4.95 each

Hand cut chips **v**
Mashed potato **v**
Mixed leaf salad **v**
Horseradish mash **v**
Seasonal greens **v**

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The Crown Inn

Gluten Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 10.50

Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Gluten free bread with olive oil and balsamic **v** 5.50

Chorizo and sundried tomatoes 8.95

Marinated olives **v** 5.50

Hot maple dressed hazelnuts and cashews **v** 5.95

Starters

Corn chowder with gluten free bread **v** 8.95

Roasted figs and goats' cheese wrapped in Parma ham with balsamic glaze 9.50

Warm roasted butternut, stilton and pumpkin seed salad with apple compote **v** 8.50

Smoked salmon, cream cheese and dill terrine with crispy capers 9.95

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Mains

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Seared salmon with beetroot puree, crispy kale and lemon zest ratte potatoes 28.95

8oz flat iron steak with pommes anna, tenderstem broccoli, wild mushrooms and red wine jus 26.95

Braised blade of beef with horseradish mash, pea puree, seasonal greens and redcurrant relish 25.95

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 17.50

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon **v** 16.95

Malaysian style coconut curry with aubergine and red peppers **v** 17.50

Calf's liver with mashed potato, seasonal greens and onion gravy 18.50

On the Side 4.95 each

Hand cut chips **v**
Mashed potato **v**
Mixed leaf salad **v**
Horseradish mash **v**
Seasonal greens **v**

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The Crown Inn

Gluten Free Vegan A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime 10.50
Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Marinated olives 5.50
Hot maple dressed hazelnuts and cashews 5.95

Starters

Corn chowder 8.95
Warm roasted butternut squash and pumpkin seed salad with apple compote 8.50

Mains

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon 16.95
Malaysian style coconut curry with aubergine and red peppers 17.50

On the Side 4.95 each

Hand cut chips
Mixed leaf salad
Mashed potato
Horseradish mash
Seasonal greens

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The Crown Inn

Gluten and Dairy Free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 10.50

Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Gluten free bread with olive oil and balsamic **v** 5.50

Marinated olives **v** 5.50

Hot maple dressed hazelnuts and cashews **v** 5.95

Starters

Corn chowder with gluten free bread **v** 8.95

Warm roasted butternut squash and pumpkin seed salad with apple compote **v** 8.50

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Mains

Seared salmon with beetroot puree, crispy kale and lemon zest ratte potatoes 28.95

8oz flat iron steak with proper chips, tenderstem broccoli, wild mushrooms and red wine jus 26.95

Braised blade of beef with horseradish mash, pea puree, seasonal greens and redcurrant relish 25.95

Pub Classics

Battered haddock with proper chips, crushed minted peas, tartare sauce and lemon 17.50

Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon **v** 16.95

Malaysian style coconut curry with aubergine and red peppers **v** 17.50

Calf's liver with mashed potato, seasonal greens and onion gravy 18.50

On the Side 4.95 each

Hand cut chips **v**
Mashed potato **v**
Mixed leaf salad **v**
Horseradish mash **v**
Seasonal greens **v**

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The Crown Inn

Vegan A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime 10.50
Aperol Spritz: Aperol, prosecco, soda, orange 10.50

Kitchen Nibbles

Homemade focaccia with olive oil and balsamic 5.50
Marinated olives 5.50
Hot maple dressed hazelnuts and cashews 5.95

Starters

Corn chowder with homemade focaccia 8.95
Warm roasted butternut squash and pumpkin seed salad with apple compote 8.50

Mains

Sweet potato, butternut squash and mushroom pithivier with pickled shallots, mushroom, sage mash and vegetable jus 24.95
Battered banana blossom with proper chips, crushed minted peas, tartare sauce and lemon 16.95
Malaysian style coconut curry with aubergine and red peppers 17.50

On the Side 4.95 each

Hand cut chips
Mixed leaf salad
Mashed potato
Horseradish mash
Seasonal greens

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