

THE CROWN

STARTERS / SHARING

- Houmous, Sicilian olives, flatbread 5 House focaccia, extra virgin olive oil, balsamic 3
Crispy squid, aioli 7/12 Wood roast gambas, garlic, chilli 8
Meatballs, tomato sauce, parmesan 6 / 10 Mussels, leeks, cyder 7
Pear & fennel salad, caraway, pecorino 6 / 10 Heritage carrot, orange, almond & feta salad 6/10
Citrus & vodka cured salmon, fennel, pickled cucumber, horseradish 8

WOOD FIRED PIZZA

- Buffalo mozzarella, tomato, basil 9
Bianca, anchovies, capers, tapenade 9
Chorizo, chilli, red onion, rocket 9
Ham hock, egg, spinach 9

MAINS

- Wood roast chicken, chorizo, potatoes, red onion, tomatoes 14
Roast Gressingham duck, honey roast plums, Jerusalem artichoke, pearl barley 19
Slow cooked pork belly, roast butternut squash, seasonal greens, apple & walnut salsa 16
Roast rump of lamb, bulgur wheat, chargrilled vegetables, pecorino pesto 18
Pan fried cod fillet, new potatoes, braised leeks, peas & romesco sauce 19
Pearl barley risotto, roasted cauliflower, beetroot, parmesan, goats cheese 14
Mussels cooked in cyder, leeks, shallots, with fries 14

SIDES

- Skinny Fries 3
Seasonal leaves 3

DESSERTS

- | | |
|---|--|
| Crema Catalana 6 | Ice cream per scoop 2.5 |
| Vanilla Pannacotta 6 | <i>vanilla, strawberry, chocolate,</i> |
| Chocolate brownie, vanilla ice cream 6 | <i>mango or raspberry sorbet</i> |
| Affogato 4 | Local cheese 7 |
| <i>vanilla ice cream topped with espresso</i> | <i>membrillo, crackers</i> |
| Apple crumble, vanilla ice cream 6 | |

CHILDREN'S MENU

UNDER 12's

Crudités and houmous

MAINS 6

Mozzarella and tomato pizzetta

Penne pasta with tomato sauce, parmesan

Fish fingers, chips, peas

PUDS 2

Ice creams & Sorbets

vanilla, strawberry, chocolate, mango or raspberry sorbet

Chocolate brownie, ice cream

Cookie & milk