

# THE CROWN

## STARTERS / SHARING

Crispy squid, harissa mayo 7/12  
Meatballs, tomato sauce, parmesan 6  
Wood roast gambas, garlic, chilli 8

Padron peppers 5  
Houmous, Spanish olives, flatbread 5  
Beetroot cured salmon, pickled cucumber, fennel,  
horseradish 5

## WOOD FIRED PIZZA

Buffalo mozzarella, tomato, basil 9  
Quattro formaggi, gorgonzola, parmesan,  
mozzarella, emmental 10  
Roast aubergine, pine nuts & basil, garlic  
& lemon dressing 10  
Bianca, anchovies, tapenade, rocket 10  
Ham hock, artichoke, mushroom, black olives, basil 11  
'Nduja, pepperoni, mushrooms 10  
Chorizo, chilli, red onion, rocket 10

## SALADS

Butternut squash, quinoa, chilli flakes, pomegranate, avocado, almonds & feta 14  
Beetroot, puy lentils, goat cheese, rocket & caramelised hazelnuts with lemon dressing 14  
Shredded white cabbage, mooli & carrot with ginger, pine nuts, mint, lime and chilli dressing 12

## MAINS

Wood roasted chicken, cannellini beans, lemon and thyme 15  
Lamb rump skewers with dried lime, sumac onions, shredded cabbage, flatbread and houmous, 18  
Salmon fillet, cavolo nero, parmesan & spelt stew with pangrattato 17  
Gnocchi, butternut squash, button mushrooms, pine nuts, sage and parmesan 15  
Meatballs & butter beans in a rosemary tomato sauce, with spinach & foccacia 14  
Mussels cooked in cyder & leeks, served with fries 15

## SIDES

Skinny Fries 3 Baby gem, radish & fennel salad 3  
Fresh root coleslaw, with chilli 4 Foccacia, olive oil, balsamic 3

## DESSERTS

Panna Cotta, mulled winter fruits 6  
Affogato 4  
*vanilla ice cream topped with espresso*  
Chocolate brownie, vanilla ice cream 6

Ice cream per scoop 2.5  
*vanilla, chocolate, salted caramel, black coconut*  
*raspberry or mango sorbet*  
Cheese plate 8  
*Apple chutney, grapes, crackers*