



Signature Dishes

Starters

'Home-smoked' Pan-fried Scallops served with Salad Nicoise 19 GF

Fresh Mussels with Oriental Vegetables and Coconut, Lemongrass and Chilli Broth 16 GFA

Goat's Cheese, Mozzarella, Sweet Potato and Celeriac Roulade with Sun-dried Tomatoes and Walnut Dressing 14

Watermelon, Feta and Avocado Tian with Sugar Snap Pea and Wild Rocket Salad, Pomegranate Dressing 13 GF, VGA

Roast Supreme of Duck with Potato Rosti, Baby Spinach, Red Grape and Truffle Jus 17 GF

Mains

Roast Pave of Halibut with Leek, Butternut Squash and Basil Risotto, Butternut Squash Emulsion 34

Pan-fried Fillet of Sea Bass with a Ragout of Clams and Mussels, Samphire and Champagne Cream Sauce 32 GF

Oven-baked Loin of Lamb with Mini Shepherd's Pie, Rosemary Roasted Root Vegetables and Redcurrant Jus 34 GF

Roast Fillet of Beef with Pomme Puree, Braised Ox cheek, Cavolo Nero, Baby Turnips and Crispy Pancetta 39

Red Pepper and Mediterranean Vegetables 'Lasagne' with Roasted Artichokes 24 VG, GF

Desserts

Assiette of Berries - *Crème Brulee, Mille-Feuille, Tart and Trifle* 14

"Wheeler's" Deconstructed Chocolate Bar – *Chocolate Orange Mousse, Ginger Biscuits and Blood Orange Sorbet* 14

Roasted Caramelised Pear and Mascarpone Mousse with Hazelnuts Crunch and Blackberry Sorbet 12 GFA

Monthly Menu

Two Courses 29 Three Courses 36

Starters

Watercress Vichyssoise with Olive Bread VGA, GFA

Gin and Dill Cured Salmon with Caperberries, Fennel, Radish and Cucumber Salad, Sour Cream Dressing GF

Marble Terrine of Chicken, Ham Hock and Parsley with Rustic Bread and Home-made Piccalilli GFA

Mains

Pan-fried Fillet of Sea Bream with Mediterranean Vegetables, Sauté Potatoes and Tomato Provençale Sauce GF

Saffron Marinated Chicken Breast with Creamed Leeks, Fondant Potato, Green Beans, Spring Onion and Mint Jus GF

Potato Gnocchi with Tenderstem Broccoli, Artichokes, Shimeji Mushrooms, Pine Nuts, Wild Rocket and Vegan Pesto VG

Desserts

Mixed Berry Eton Mess with Strawberry Sorbet GF

Chocolate Latte Mousse with Coffee Sauce and White Chocolate Ice Cream GF

Apple and Rhubarb Tarte Fine with Vanilla Sauce and Apple Sorbet VG

Classic Dishes

Salads

- The 'Crown' Prawn Cocktail with Crème Fraiche, Caviar and Sourdough 14 GFA
- Thai Style Fishcake with Wasabi Mayonnaise, Stir-fry Vegetables Salad, Spring Onion and Tomato Salsa 13
- Slow-cooked Puy Lentils, Endive, Walnut and Beetroot Salad with Rose Harissa Dressing 13 VG, GF
- Sesame Seeded Pork and Rice Noodles Salad with a Honey, Ginger and Soy Vinaigrette 18 GF
- Pear, Orange, Baby Gem, Rocket and Roquefort Salad with Chive Yoghurt Dressing 17 GF, V
- Char-grilled Chicken Salad with Romesco Sauce 18
- Moroccan Couscous, Cauliflower, Caper, Raisin and Radish, topped with a Char-grilled Tuna Steak and Lemon Oil 20

Mains

- The 'Crown' Three Cheese, Red Onion and Olive Bread Toastie with Fries and Mixed Salad 15
- Classic Club Sandwich with Fries 16
Bacon, Chicken, Egg, Tomato, Cheese, Cos, Mayonnaise
- Steak Baguette with Mushrooms, Caramelised Onion and Chunky Chips 18
- Beer Battered Fish and Chips with Mushy Peas and Tartare Sauce 18
- Pan-fried Sirloin Steak with Portobello Mushroom, Grilled Tomato, Onion Rings, Chunky Chips and Peppercorn Sauce 32
GFA
- The Swiss Burger topped with thinly Sliced Ham and Emmental Cheese with Sweet Potato Fries 18 GFA

Desserts

- Classic Caramelised Lemon Tart with Raspberry Compote and Raspberry Sorbet 10
- Triple Chocolate Brownie with Chocolate Sauce and Mint Choc Chip Ice Cream 11 GF
- Mango and Passion Fruit Mirrored Cheesecake with Exotic Fruit Salsa and Mango Sorbet 11 GF
- Apple and Plum Tarte Tatin with Caramel Sauce, Clotted Cream, Apple and Ginger Ripple Ice Cream 11
- Artist Platter of Fresh Fruits and their Sorbets 10 VG, GF
- Selection of Cheeses with Grapes, Celery, Chutney, Truffle Honey and Crackers 14 GFA

Sides – £7 each

Halloumi Fries, Cauliflower Cheese GF, Tenderstem Broccoli, Mixed Vegetables, Roasted Root Vegetables, Green Beans, Mash, Sauté Potatoes, Chunky Chips, French Fries, Sweet Potato Fries, Garlic Bread

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens. Please advise a member of staff in advance of any dietary requirements.

GF – Gluten Free, GFA – Gluten Free available, V – Vegetarian, VG - Vegan, VGA – Vegan Available

A 12,5% discretionary service charge will be added to your bill – please feel free to speak to a member of staff if you would like it removed.