



For the table

Garlic Pizza Dough £5

Rosemary and roasted garlic butter
Add mozzarella £2

Home Baked bread £4

Herb butter

Mixed olives, oven dried tomato £4 (GF)

Starters

Wild Garlic Soup £6 (GF)

brandade, crispy hack collar

Venison Fagots £7 (GF)

Jerusalem artichoke, marjoram

Whipped Chicken Liver £6.50

Thyme hobnobs, onion jam

Burrartta £5.50 (GF, V)

Semi dried tomato, tomato consommé, fresh basil (GF)

Chestnut Tumble Weeds £6 (V)

Rapeseed emulsion, white beans, mustard seeds

Smoked Mackerel £7

Potato focaccia, fresh herbs, lemon

Napoli pizzas

All of our pizzas are cooked in an authentic Napoli style with a thin base and Italian imported toppings.

Upgrade to fresh buffalo mozzarella for an extra £3

Classic Pizza Margherita £9 (V)

San Marzino tomato base, mozzarella cheese

Napoli Forte £11½

San Marzino tomato base, mozzarella, Napoli salami, fresh chilli, garlic, Nduja spicy sausage

Pizza Olive £9½ (V/E)

Black olive paste base, bell pepper, red onion, broccoli, courgette

Pizza Barbecue £12

Barbecue base, mozzarella, chicken, chorizo, red onion, peppers

Crown Inn Wi-Fi password: 01753646700

Vegetarian (V), Vegan (VE), Gluten free (GF)
Gluten Free option available (GFA)

Mains

'The Crown' Beef Burger £14 (GFA)

Smoked bacon, Applewood smoked cheddar, pink pickled onions, lettuce, bbq mustard sauce

'The Crown' Chicken Burger £13 (GFA)

Southern fried chicken breast, cheddar cheese, sweet chilli relish, fondita cheese sauce, lettuce

Posh Fish and Chips £14

Beetroot pickled egg, tartar sauce, crushed peas and, tempura mussels

Wild Seabass £16 (GF)

White onion and potato ragu, Nduja, fennel salad

Slow Cooked Ox Cheek £15 (GF)

Truffle pomme pure, braised shallots, fermented cabbage, red wine sauce

Aubergine Parmigiana £13 (GF/V)

Passata, confit tomato, basil

10oz Onglet Steak £22 (GF)

Garlic dauphinoise, beef bon bons, black garlic, Buttered kale, béarnaise sauce

Pan Seared Ballotine of Chicken £16 (GF)

Butternut squash, potato croquet tarragon jus

Porcini Mushroom Angolotie £14 (V)

Butter sauce, oregano, pine nuts, age

On the side

All £4

Garlic dauphinoise

Almond and tenderstem broccoli

Buttered hispi cabbage, toasted pine nuts

Truffle and parmesan fries

Rocket and parmesan salad, aged olive oil

Monday to Thursday 12pm – 7.30pm

2 courses £18* or 3 Courses £23*

We can offer accurate information on ingredients however, due to the open nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering or dining.

*A discretionary service charge is added to tables of 6 or more * supplement for Onglet Steak £4*