

**BREADS &****BITS**

Trio of fresh bread <i>(with extra virgin Puglia olive oil &amp; Emilia Romagna aceto balsamic vinegar)</i>	4.50
Home baked garlic bread	3.00
Mixed olives	3.50
Mixed nuts	2.00
Homemade pork scratchings	2.25
Homemade cheese straws	3.00
Haggis & black pudding bon bons	3.00

**MINI STARTERS**

*Try one of our mini starters priced individually at £3.75 or 3 for £10*

Chicken & pork liver pâté, redcurrant jelly

Fish cake & tartare sauce

Rainbow chard quiche & balsamic dressing

**STARTERS**

Soup of the day, home baked bread <i>Colombard - GASCONY</i>	5.75
Smoked haddock & salmon hash with a crispy poached egg & béarnaise sauce <i>Macon Villages - MACON</i>	7.50
Home hot smoked sea trout, egg mayonnaise & fine bean salsa verde <i>Luberon - SOUTHERN RHONE</i>	8.00
Confit duck leg ravioli with a Madeira sauce & crispy pancetta <i>Chiaretto Rosé - ITALY</i>	9.00
Roasted & pickled local beetroots with deep fried blue cheese <i>Sauvignon Blanc - NEW ZEALAND</i>	6.50
Curried onion, squash & potato bhajis, mango yoghurt <i>Pinot Gris - ALSACE</i>	6.75
Homemade chicken & chorizo hot water crust pie with a fig & raisin purée <i>Chenin Blanc - LOIRE</i>	8.75

**ENTRÉES &****VEGETARIAN**

Homemade potato gnocchi, tomato sauce, mozzarella, parmesan crisp & basil pesto <i>Chardonnay - CHILE</i>	13.00
Beetroot & spinach pasta, sun blushed tomatoes, roasted beetroots & feta cheese <i>Regaleali Bianco - SICILY</i>	13.50
Potato & kohlrabi curry, chargrilled roasted cauliflower, mango yoghurt & flatbread <i>Sauvignon Blanc - NEW ZEALAND</i>	11.50

**MAIN COURSES**

Homemade chicken, smoked bacon & leek pie, spring onion, savoy & Black Bomber mash, tarragon sauce <i>Pinot Noir - CHILE</i>	16.00
Pan fried calf's liver, truffle & celeriac mash, baby onions & bacon, port sauce <i>Beaujolais - BEAUJOLAIS</i>	17.50
Roasted breast of mallard, confit duck mash, wilted spinach, port & beetroot sauce <i>Merlot - CHILE</i>	16.50
Pan fried corn fed chicken breast, fondant potato, carrot & squash purée, madeira sauce <i>Dolcetto D'Alba - ITALY</i>	16.00

**SALADS**

<i>Fresh mixed salad – Cherry tomato, red onion &amp; cucumber, balsamic vinaigrette</i>
<i>Beetroot &amp; balsamic</i>
<i>Watercress, roasted nasturtium root &amp; basil pesto</i>

**THE GRILL**

Hereford flat iron steak (8oz/227g), & homemade french fries, béarnaise sauce <i>Tempranillo - MCLAREN VALE</i>	14.75
Hereford rib eye steak for two, on the bone (16oz/454g), bone marrow butter, béarnaise sauce, herb crusted tomato & a choice of four sides <i>Rioja - SPAIN</i>	50.00
The Crown Winter Grill - 8oz flat iron steak, Suffolk pig in a blanket, lamb fillet & kidney skewer, cream & mushroom sauce & herb crusted tomato, fresh mixed salad & thick cut chips <i>Chateau Malbat - BORDEAUX</i>	26.00
100% beef burger, brioche bun, smoked bacon & mature cheddar cheese, crispy pickles & Cajun french fries <i>La 50/50 - FRANCE</i>	15.00

**Fish board to share -**

River Farm smoked salmon, fishcakes & tartare sauce, roll mops  
home hot smoked trout, brown bread & butter  
*Muscadet - LOIRE*

**All the above are £3 each**

**MARKET****FISH**

Beer battered haddock, thick cut chips, homemade tartare sauce <i>Small 9.00 Large 14.75</i> <i>Colombard - GASCONY</i>	
Roasted fillet of red snapper, purple sprouting broccoli, chorizo, crayfish & sweet chilli butter & crushed new potatoes <i>Chenin Blanc - LOIRE</i>	21.00
Curried tempura skate, red snapper & stone bass, harissa mayonnaise, fresh mixed salad & french fries <i>Gavi di Gavi - SICILY</i>	16.00
Grilled fillet of sea trout, beetroot, sun blushed tomato & goat's cheese salad, thick cut chips <i>Chablis - CHABLIS</i>	17.00
Pan fried fillet of cod, wilted spinach, prawn & pea velouté, crispy pancetta & new potatoes <i>Sauvignon Blanc - NEW ZEALAND</i>	19.00

**Service is at your discretion, except for tables of 8 or more where 10% will be added**

*Please ask if you have a specific dietary requirement. We cannot guarantee that dishes do not contain bones, nuts or shot.*

**FINISH SWEET**

Sorbet - Orange or Apple & pear (two scoops) <i>Sauternes - FRANCE</i>	4.00
Locally produced ice creams <i>Pedro Ximenez - SPAIN (per scoop)</i>	2.75
Popcorn panna cotta, grenadine poached rhubarb, rhubarb crisp <i>Monbazillac - FRANCE</i>	6.75
Dark chocolate tart, blood orange marmalade ice cream, blood orange gel & tuille biscuit <i>Noble Semillon - AUSTRALIA</i>	6.75
Baked Braeburn apple, brandy sauce, macerated raisins & English toffee ice cream <i>Sauternes - FRANCE</i>	6.75
Pistachio & cranberry bread & butter pudding, cointreau custard, marmalade syrup <i>Mauvy - FRANCE</i>	6.75
Irish cream cheesecake, coffee granita, meringue & coffee syrup <i>Muscat - MIDI</i>	6.75

**BITE SIZE**

*Why not choose one of our bite size puddings with a hot drink included in the price - all priced at £4.50*

Raspberry sorbet

Mini rhubarb & apple crumble

Milk chocolate & hazelnut fudge

**SAVOURY**

Cheese Platter of three or five artisan British cheeses, with pear chutney & homemade lavosh crackers <i>Chateau Malbat - BORDEAUX</i>	8.00/12.00
Traditional Welsh rarebit <i>Monastrell - SPAIN</i>	6.00