



THE
CROWN

Sunday Best

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V £7

Lemon & garlic houmous, grilled flatbread VG £6

Mixed olives GF VG £6

Baked camembert to share, red onion marmalade & sourdough V £18

2 courses £32 | 3 courses £37 *with a roast*

Soup of the day, sourdough & salted butter £7

Smoked lamb shoulder, romesco sauce, pickled red onion, pomegranate N GF £11

Whipped goat's cheese, beetroot, walnuts & sour apple £10

Heritage tomato salad, tomato consommé, basil, crispy capers, crispy tomato quaver VG GF N £9

Pork & apple scotch egg, red onion marmalade £10.5

Hot smoked salmon Caesar salad, garlic croutons, anchovies, Grana Padano £11.5 / £21.5

Roasts with all the trimmings - *carrots, buttered Savoy cabbage, broccoli, roast potatoes & Yorkshire pudding*

40 day aged Hereford beef sirloin £24.5

Loin of pork £23.5

Chicken supreme £23.5

Sweet potato, asparagus & onion pithivier V VGA £21.5

Sharing Roast

Shoulder of Suffolk lamb, carrots, buttered Savoy cabbage, broccoli, roast potatoes

& Yorkshire pudding for two (Not included in set price offer) £50

Mains

Beer battered haddock, hand cut chips, mushy peas, tartare sauce £13/ £19

Open ratatouille lasagne, mascarpone cream, marjoram V £18

Sides £5 each

hand cut chips GF VG | fries GF VG | house salad GF VG | buttered new potatoes GF V

seasonal vegetables GF V | cauliflower cheese | roast potatoes | buttered Savoy cabbage GF V

tenderstem broccoli, chilli, garlic & almonds GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GF* Gluten Free N Contains Nuts

Please let a team member know of any allergies or dietary requests

An discretionary service of 10% will be added to tables of 6 or more and is split evenly amongst the team