

THE CROWN

Snacks

Homemade treacle soda bread	4	Seeded Gluten free bread	4
Scotch quails egg	4	Olives	4
Maldon rock oysters	3		

Starters

Squash soup, pickled mushrooms, toasted pumpkin seeds	9
Marinated Nedging tomatoes, goats curd	10
Parmesan & girolle risotto	12
Smoked haddock fishcake, leeks, parmesan	12
Pork & pistachio terrine, mustard, toast	10
Grilled partridge skewers, mushrooms, mustard glaze	13

Mains

Gnocchi, courgettes, ricotta, fried sage, lemon	18
Brill on the bone, cider butter sauce, roast fennel, new potatoes	28
Wild sea bass, orzo pasta, tomato, shellfish sauce	28
Chicken Kiev, cavolo nero, hazelnuts, celeriac	22
Flat iron, café de Paris hollandaise, runner beans, confit shallots, hand cut chips	25
Venison, crown prince squash, pickled walnut Comté sauce	30

To Share

Dry aged Dedham Vale sirloin on the bone, hand cut chips, peppercorn sauce, Café de Paris hollandaise, Seasonal Vegetables, mushrooms	80
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Sides

Silver Adder rarebit cauliflower cheese	6	Caesar	5
Hand cut chips	5	Seasonal Nedging greens	5

Desserts

Iced nougat parfait, hazelnuts and pistachio, raspberry sorbet	9
BBQ fig leaf crème caramel	10
Treacle tart, sweet & sour plum, crème fraiche ice cream	10
Tosier dark chocolate mousse, banana, milk ice cream	12

Selection of ice creams & sorbets (per scoop)	2
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Cheese chefs' choice of 3

Preserved fig, chutney, wafers	14
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We are proud to grow much of our own fruit, vegetables and herbs in our kitchen garden at Nedging Hall. Produce may contain bone or shot. For allergen information, please check with the Manager.