



THE CROWN INN, DINNER MENU

APPETISERS

Artisan Bread £3 - Marinated Olives £4.50

STARTERS

Halloumi Fries

Homemade Halloumi fries
served with chilli sauce **£9.00**
(V/GFA)

Spicy King Prawn Cocktail

With crunchy lettuce, tomato,
cucumber and a piquant sauce
£12 (GF)

Soup of the Day

Home-made soup – please ask
the waiting staff
£9.00 (GFA)

Spinach & Feta Parcels

Drizzled with Cornish honey
£9.00 (V/GFA)

Pulled Pork & Croquettes

Pulled pork and fennel
croquets served with a
truffle mayonnaise
£9.00

Pate / Terrine du Jour

Seasonal home made pate or
terrine – please ask the waiting
staff
£10.00 (GF)

MAINS

10oz Sirloin Steak

Served with Colwith Farm chips,
roasted vine tomato and field
mushroom **£28.00 (GF)**
Add sauce:
Peppercorn or Wild Mushroom
£3.50

Parma Wrapped Chicken

Pan-fried fillet of chicken
wrapped in Parma ham and
served with new potatoes,
green beans and a wild
mushroom sauce
£20.00 (GF)

Cumberland Sausage & Mash

Peppery sausage ring served
with creamy mash, red cabbage
and a shallot gravy **£18.00**

Vegetarian Chilli

With steamed rice served in a
crispy tortilla basket **£17.00**
(V/VG/GFA)

Hand Pressed Beef Burger

Topped with smoked bacon,
Cornish Yarg, vine tomato, red
onion, gherkins, Cos lettuce in a
pretzel bun and served with
coleslaw & Colwith Farm chips
£17.50 (GFA)

Slow Roasted Pork Belly

Rolled belly of pork stuffed with
a black olive, sundried tomato
tapenade served with creamy
mash and steamed kale.
£24.00 (GFA)

Fish & Chips

Local catch of the day, lager-
battered and served with
mushy peas, Colwith chips and
home-made tartar sauce **£17.50**
(GFA)

Fish of the Day

Fresh fish cooked to chef's
recipe daily. Please ask waiting
staff for details **£24.00 (GFA)**

Fish Pie

Locally sourced fish in a creamy
spinach and dill sauce served
with tenderstem broccoli
£22) (GF)

SIDES

Chips £4.0 – Cheesy Chips £5.00 – New Potatoes £4.00 – Garlic Bread £4.00 (+cheese £1)
Green Vegetables medley £5.50 – Mixed Salad £5.50

Please ask about options for dietary requirements such as gluten or dairy free as many of the dishes can be adapted.

V/VA = Vegetarian/alternative, VG/VGA = Vegan Alternative, GF/GFA = Gluten Free/alternative

Service is not included.

For large tables of 10 people or more, a service charge of 10% will be added to your bill