main menu

served Monday to Saturday

made with ingredients that do not contain gluten

If you have any dietary requirements, please ensure you inform your server before ordering.

All our food is prepared in a kitchen where nuts, dairy, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Therefore, this menu is not suitable for people with Coeliac disease.

Please note dish specifications on this menu may vary from the main menu and descriptions do not include all ingredients.

Our cooking oil is produced from genetically modified soya. Fried products may be cooked alongside other ingredients.

Full allergen information is available on request.

V Vegetarian VG Vegan VG OPTION Vegan option available

grazing plates

Perfect for relaxed dining, we suggest two or three dishes per person as a main meal. See where your appetite takes you; order as little or as much as you fancy.

CHICKEN LIVER & BRANDY PARFAIT 6
Genius brioche, apple & fig chutney

SAUTÉED KING PRAWNS 9
chilli, garlic, white wine

HUMMUS BOWL VG 5.5
chilli oil, toasted seeds & grains

CHARRED BRIAMI VEG V VG OPTION 6
courgette, pepper, olives, feta

GOOSE FAT ROAST POTATOES 6
gravy mayo

CRISPY SPICED SPROUTS VG 5.5
gochujang maple, crispy chilli oil

CHARGRILLED STEAK STRIPS 10.5
7oz British rump

MINTED LAMB KOFTE 8
toasted seeds & grains, pickled red onion, raita

TANDOORI CHICKEN THIGHS 8
marinated boneless thigh, cucumber raita, mango chutney, poppadom

TERIYAKI SALMON FILLET 10.5
charred Tenderstem, sesame, spring onion

SMOKED SALMON & KING PRAWNS 9
gem lettuce, Bloody Mary dressing

BAKED CAMEMBERT V 8.5
Genius brioche, apple & fig chutney

CRANBERRY GLAZED PIGS-IN-BLANKETS 6.5
rustic Yorkshire, rosemary & red wine gravy

nibbles & sides

GARLIC & HERB MARINATED OLIVES VG 3

CROWN PORK CRACKLING 3
apple sauce

HOUSE CHIPS VG 4.5

SKINNY FRIES VG 4.5

GARDEN SALAD VG 4

ROASTED BUTTON MUSHROOMS V VG OPTION 4.5
garlic & herb butter

GARLIC & MOZZARELLA BREAD V 6

BUTTERED WINTER GREENS V VG OPTION 4

Crown Classics

All served as plated meals for a traditional pub dining experience

MUSHROOM BOURGUIGNON PIE V VG OPTION 16
Sautéed mushrooms with silverskin onions & carrots in a smoky red wine sauce, encased in shortcrust pastry and served with mash, seasonal greens and gravy.

CHEESE & BACON BURGER 15
A 6oz prime beef burger topped with mature Taw Valley cheddar and crispy bacon, served with gem lettuce, sliced tomato and tangy chilli jam in a Genius brioche roll with fries.

FESTIVE BURGER 15
A 6oz prime beef burger topped with a chunky pig-in-blanket, melted Camembert and gravy mayo, served with gem lettuce, sliced tomato and tangy chilli jam in a Genius brioche roll with fries.

CHANA BALTI CURRY VG 15
A hearty mix of spiced potatoes and chickpeas in a gently spiced tomato & red pepper curry sauce served with wild rice and a poppadom.
ADD LAMB KOFTES 5 OR TANDOORI CHICKEN 3

10oz PRIME RUMP 20
Hand-cut by our butcher, chargrilled to your liking, topped with caramelised onion butter and served with a side of house chips and blistered vine tomatoes.

12oz SIGNATURE RIBEYE 29
Hand-cut by our butcher, chargrilled to your liking, topped with caramelised onion butter and served with a side of house chips and blistered vine tomatoes.

STUFFED TURKEY ROULADE 18
A bacon wrapped turkey ballotine with sausagemeat stuffing, served with goose fat roasties, cranberry glazed pig in blankets in a rustic Yorkshire and truffle buttered carrots & sprouts, finished with thyme & red wine gravy and parsnip crisps.

PAN-ROASTED SALMON FILLET 21
With king prawns in white wine sauce, served with hasselback potatoes and buttered greens.

POLLO FUNGHI 17
A skin-on roasted chicken breast smothered with creamy mushroom & Madiera wine sauce, served with hasselback potatoes and buttered seasonal greens.

POSH PIGS 15
Two butchers sausages handrolled in smoked bacon, served on spring onion mash with seasonal greens and our signature red wine gravy.

Sunday Menu

CHICKEN LIVER & BRANDY PARFAIT 6
Genius brioche, apple & fig chutney

CHARRED BRIAMI VEG V VG OPTION 6
courgette, pepper, olives, feta

MINTED LAMB KOFTE 8
toasted seeds & grains, pickled red onion, raita

BAKED CAMEMBERT V 8.5
Genius brioche, apple & fig chutney

Sunday Roasts

Please speak with a member of staff about today's accompaniments and we will serve these directly from the kitchen to prevent cross-contamination at the self-serve carvery area.

HAND CARVED MEATS 19
Roast turkey, Honey glazed gammon, Peppered beef and Rosemary roasted lamb

UPGRADE TO OUR 'KING OF THE CARVERY' PLATE 4

MUSHROOM BOURGUIGNON PIE V VG OPTION 16
Sautéed mushrooms with silverskin onions & carrots in a smoky red wine sauce, encased in shortcrust pastry and served with mash, seasonal greens and gravy.

CHEESE & BACON BURGER 15
A 6oz prime beef burger topped with mature Taw Valley cheddar and crispy bacon, served with gem lettuce, sliced tomato and tangy chilli jam in a Genius brioche roll with fries.

FESTIVE BURGER 15
A 6oz prime beef burger topped with a chunky pig-in-blanket, melted Camembert and gravy mayo, served with gem lettuce, sliced tomato and tangy chilli jam in a Genius brioche roll with fries.

CHANA BALTI CURRY VG 15
A hearty mix of spiced potatoes and chickpeas in a gently spiced tomato & red pepper curry sauce served with wild rice and a poppadom.
ADD LAMB KOFTES 5 OR TANDOORI CHICKEN 3

10oz PRIME RUMP 20
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12oz SIGNATURE RIBEYE 29
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PAN-ROASTED SALMON FILLET 21
With king prawns in white wine sauce, served with hasselback potatoes and buttered greens.

POLLO FUNGHI 17
A skin-on roasted chicken breast smothered with creamy mushroom & Madiera wine sauce, served with hasselback potatoes and buttered seasonal greens.

POSH PIGS 15
Two butchers sausages handrolled in smoked bacon, served on spring onion mash with seasonal greens and our signature red wine gravy.

Midweek Lunches

Served Monday to Friday, 12pm to 5pm

Mains

POSH PIGLET 11
A jumbo butchers sausage wrapped in smoked bacon, served on spring onion mash with seasonal greens and rich gravy.

MEDITERRANEAN SALAD V 11
Charred veg, olives, feta, mixed leaf and cherry tomatoes finished with toasted seeds and grains.
ADD GRILLED CHICKEN 3
ADD MINTED LAMB KOFTES 5

POLLO FUNGHI 13
Grilled chicken breast smothered with creamy mushroom & Marsala wine sauce, served with hasselback potatoes and buttered seasonal greens.

CHANA BALTI CURRY VG 13
A hearty mix of spiced potatoes and chickpeas in a gently spiced tomato & red pepper curry sauce served with wild rice and a poppadom.

Rustic Rolls

Genius brioche rolls with fresh rocket and your choice of filling, served with Pipers Anglesey sea salt crisps. Swap to chips, fries or hasselback potatoes for £2

CHARGRILLED STEAK & CHEDDAR 12
Prime rump steak strips served pink with melting Taw Valley cheddar and dijon mayonnaise

BRIAMI VEG V 11
with hummus, feta and pickled red onions

PLOUGHMANS 11
Taw Valley cheddar, butchers ham, sliced salad tomato and apple & fig chutney

Desserts

ETON MESS SUNDAE 8
Vanilla soft serve ice cream topped with strawberries, tangy raspberry coulis and crushed meringue, finished with whipped cream

CHOCOLATE TRUFFLE TORTE VG OPTION 7.5
A chocolate biscuit base topped with Belgian chocolate truffle mousse, brownie bites & chocolate crumb, served with vanilla ice-cream