THE CROWN INN

food for every occasion

sharing boards

Designed for the centre of the table for two people to share as a main meal.
Feeding the family? Add extra small plates to suit all tastes and create the ultimate 'picky tea'.

grazing plates

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

Crown Classics

From pub classics to contemporary dishes brought to life by our chefs, our varied menu served in a traditional pub-dining style offers something for everyone.

nibbles

GARLIC & HERB MARINATED OLIVES **VG** 3

CROWN PORK CRACKLING 3
apple sauce

sharing boards

Designed for the centre of the table for 2 to share.

Feeding the family? Add extra small plates to suit all tastes and create the ultimate 'picky tea'.

24OZ SIGNATURE RIBEYE 68

Roasted bone marrow, house chips, garlic parm hasselback potatoes, Braybrooke beer-battered onion rings, garlic & herb roasted button mushrooms, blistered vine tomatoes, charred Tenderstem, chimichurri sauce.

MEATY MIXED GRILL 52

Two chargrilled 7oz rump steaks, boneless Tandoori chicken thighs, pork & sage Scotch egg, giant pig-in-blanket, roasted bone marrow, Braybrooke beer-battered onion rings, house chips and dressed rocket & Quattrocento shavings.

CURRY FEAST 42

A chickpea and spiced potato balti, boneless Tandoori chicken thighs, lamb kofte, sweetcorn, jalapeno & feta bhaji, wild rice, poppadoms, garlic naan, raita and mango chutney.

sides

HOUSE CHIPS **VG** 3.5

SKINNY FRIES **VG** 3.5

GARDEN SALAD **VG** 4

ROASTED BUTTON MUSHROOMS **V** VG OPTION 4.5
garlic & herb butter

GARLIC & MOZZARELLA BAGUETTE **V** 6

BEER-BATTERED ONION RINGS **V** 5

BUTTERED WINTER GREENS **V** 4

V Vegetarian **VG** Vegan VG OPTION Vegan option available

If you have any dietary requirements, please 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. Our cooking oil is produced from genetically modified soya and fried products may be cooked alongside other ingredients. Menu descriptions do not include all ingredients. Full allergen information is available on request.

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.

MEAT

CHICKEN LIVER & BRANDY PARFAIT 6
charred sourdough, apple & fig chutney

HANDMADE SCOTCH EGG 7
pork, sage, apple & fig chutney

NEW CHIPOTLE BEEF CROQUETTES 8
sour cream, pickled red onion

NEW PORK & NDUJA MEATBALLS 7
arrabbiata sauce, garlic butter Pinsa bread

CHARGRILLED STEAK STRIPS 10.5
7oz British rump, chimichurri

NEW PEPPERONI BURRATA 9
pinsa bread, honey, crispy chilli oil

BREADED LASAGNE BITES 8
cheesy bechamel dip

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

CHICKEN PARMO 9
breaded chicken breast, bechamel sauce, mozzarella

NEW CROWN FRIED CHICKEN 8.5
crispy boneless thigh, homemade ranch dressing, pickles

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

FISH

DUSTED CALAMARI 7.5
garlic mayo, charred lemon

SAUTÉED KING PRAWNS 9
chilli, garlic, white wine

TERIYAKI SALMON FILLET 10.5
charred Tenderstem, sesame, spring onion

NEW CRISPY WHITEBAIT 5.5
lemon & dill mayo, charred lemon

VEG & VEGGIE

NEW LOADED HASH BROWNS V 6
chipotle cheese, sour cream, crispy chilli oil, spring onion

Add crispy bacon 50P

HUMMUS BOWL VG 5.5
crispy chilli oil, toasted seeds & grains, charred flatbread

CAULI WINGS VG 5.5
maple gochujang glaze, sesame

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

GARLIC PARM HASSELBACK POTATOES V 6
black pepper sour cream

NEW CHARRED CORN, FETA & JALAPENO FRITTER V 5.5
homemade ranch dressing

NEW MUSHROOM RAREBIT CRUMPET V 6
Taw Valley cheddar, ale glaze

Don't fancy sharing?

Check out our Crown Classics

Crown Classics

All served as plated meals for a traditional pub dining experience

HOMEMADE PIE OF THE DAY 17
Served with spring onion mash, roasted carrots, buttered savoy cabbage & sugarsnap peas with a jug of rosemary & red wine gravy.

MUSHROOM BOURGUIGNON PIE V VG OPTION 16
A shortcrust pie with sautéed mushrooms, silverskin onions & carrots in a smoky red wine sauce, served with spring onion mash, roasted carrots, buttered savoy cabbage & sugarsnap peas and gravy.

NEW CHEESE & BACON BURGER 15
A 6oz prime beef patty from Owen Taylor Butchers, topped with Taw Valley cheddar, smoked streaky bacon and house pickles.

NEW KOREAN CHICKEN BURGER 15
Gochujang & maple glazed crispy boneless chicken thigh, topped with homemade ranch sauce.

NEW CHIPOTLE BEEF BURGER 17
A 6oz prime beef patty from Owen Taylor Butchers topped with slow-cooked pulled beef and chipotle cheese sauce.

FALAFEL BURGER V VG OPTION 15
A lightly spiced falafel burger topped with hummus roasted peppers, courgettes and crumbled feta.

All our burgers are served in a brioche bun with gem lettuce, sliced tomato and tangy chilli jam, with a side of fries.

BEEF LASAGNE 16
Slow cooked ragu layered with 3 cheese bechamel sauce and topped with oozing mozzarella. Served with garlic bread and dressed salad.

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

NEW PORK & NDUJA LINGUINE 16
Pork & nduja meatballs in a rich arrabbiata sauce, tossed with linguine and served with garlic bread, rocket and Quattrocento shavings.

CHEESY CHICKEN PARMO 16.5
A breaded chicken escalope smothered in creamy bechamel sauce, topped with mozzarella and served with fries and dressed salad.

10oz PRIME RUMP 20
Hand-cut by our butcher, chargrilled to your liking, topped with caramelised onion butter and served with house chips, Braybrooke beer-battered onion rings, rocket & Quattrocento salad 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 house chips, Braybrooke beer-battered onion rings, rocket & Quattrocento salad and blistered vine tomatoes.

Add a steak sauce 2.5
Creamy Peppercorn, Chimichurri or Madiera Mushroom

NEW 12oz COTE DE PORC 18
A thick cut pork chop served on the bone topped with sautéed garlic & thyme mushrooms, in a rich ale and cheese rarebit glaze with spring onion mash, seasonal greens and our signature red wine gravy.

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

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

BEER BATTERED HADDOCK 18
In homemade Braybrooke batter, served with house chips, mushy peas, chip shop curry sauce, lemon & dill mayo, grilled lemon and pickled gherkin.

NEW 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, warm flatbread and a poppadom.

ADD LAMB KOFTES 5 OR TANDOORI CHICKEN 3