THE

CROWN INN

Sunday Menu

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.

Sunday Carvery

Nothing brings people together like a hearty Sunday roast, made with passion and care, and served just the way you like.
Ask our chef for your choice of main, then help yourself to all your favourite trimmings.

nibbles

GARLIC & HERB MARINATED OLIVES **VG** 3

CROWN PORK CRACKLING 3
apple sauce

starters

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

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

DUSTED CALAMARI 7.5
garlic mayo, charred lemon

NEW CRISPY WHITEBAIT 5.5
lemon & dill mayo, charred lemon

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

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

CAULI WINGS **VG** 5.5
maple gochujang glaze, sesame

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

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.

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

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

sunday carvery

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

UPGRADE TO OUR 'KING OF THE CARVERY' PLATE 4

BUTTERNUT & LENTIL WELLINGTON V 17
A filo pastry parcel filled with roasted butternut squash and spiced lentils

ASK ABOUT OUR VEGAN OPTIONS

All served with a host of homecooked trimmings including rustic Yorkshire puddings, beef fat roast potatoes, creamy mash, thyme & honey roasted carrots, maple & mustard roasted parsnips, Taw Valley cheddar cauli cheese... and more!

ADD A BOWL OF PIGS IN BLANKETS 4



desserts



SAY WHEN!

TABLESIDE CHEESECAKE 8.5
Homemade white chocolate & hazelnut cheesecake on a buttery biscuit base. Served at your table, and we don't stop until you say the magic word!

STICKY TOFFEE PUDDING 7.5
A hand-cut sponge made to a traditional Lake District recipe with softened dates, drenched in rich butterscotch sauce and served with a generous jug of custard

BROOKIE BROWNIE 7.5
Homemade triple chocolate brownie topped with Beechdean Dairy cookie dough ice-cream and finished with milk chocolate sauce

CHOCOLATE TUFFLE TORTE 7.5
A chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with brownie bites & chocolate crumb, served with Morello cherry compote and pouring cream
Vegan option available

APPLE & BLACKBERRY FLAPJACK CRUMBLE 6.5
Chunky apples and tangy blackberries cooked with an oaty flapjack crumble topping, served with a generous jug of custard

BANOFFEE SUNDAE 7.5
Vanilla soft serve ice cream topped with caramelised banana and shortbread biscuit crumb, served with a jug of warm toffee sauce

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