

WINTER MAIN MENU

Available 18th November to 31st December

Our **Festive Sharing Boards**, available to pre-order for Mondays to Saturdays, are designed for friends & family to share across the table, and pair perfectly with our **Grazing Plates** to create a relaxed dining experience to suit all tastes and appetites.

From pub classics to contemporary dishes brought to life by our chefs, our varied **Crown Classics** are served in a traditional pub-dining style, offering something for everyone all day, every day.

On Sundays we serve our famous **Crown Carvery** alongside the Crown Classics menu.



grazing plates

Served Monday - Saturday

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.

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

CRISPY WHITEBAIT 5.5
lemon & dill mayo, charred lemon

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

MEAT

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

🌲 FESTIVE SCOTCH EGG 7
pork, sage & onion, apple & fig chutney

CHARGILLED STEAK STRIPS 10.5
7oz British rump, chimichurri

BREADED LASAGNE BITES 8
cheesy bechamel dip

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

CHICKEN PARMO 9
breaded chicken breast, bechamel sauce, mozzarella

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

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

PEPPERONI BURRATA 9
pinsa bread, honey, crispy chilli oil

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

VEG & VEGGIE

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

Add crispy bacon 50P

🌲 GOOSE FAT ROAST POTATOES 6
gravy mayo

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

🌲 CRISPY SPICED SPROUTS VG 5.5
gochujang maple, crispy chilli oil

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

CHARRED CORN, FETA & JALAPENO
FRITTER V 7.5
homemade ranch dressing

🌲 BAKED CAMEMBERT V 8.5
Emmental cheese straws, apple & fig chutney

Crown Classics

Served all day, every day

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 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.

CHEESE & BACON BURGER 15

A 6oz prime beef patty from Owen Taylor Butchers, topped with Taw Valley cheddar, smoked streaky bacon and house pickles.

KOREAN CHICKEN BURGER 15

Gochujang & maple glazed crispy boneless chicken thigh, topped with homemade ranch sauce.

🌲 FESTIVE BURGER 17

A 6oz prime beef patty from Owen Taylor Butchers topped with a chunky pig-in-blanket, melted Camembert and gravy mayo.

FALAFEL BURGER V VG 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.

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.

CHANA BALTII 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

🌲 CAMEMBERT CHICKEN 16.5

A breaded chicken escalope smothered with cranberry compote and oozing camembert, 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

🌲 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.

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.

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.