



Sunday Lunch

“A Sunday well spent brings a week of content”

Two courses: £30.00 | Three courses: £35

Children's roast with ice cream £15.95

{All served with mixed vegetables and cauliflower cheese}

Nibbles

Marinated Nocerella olives £7.50(V)(Ve)

Locally baked Sourdough loaf £7.50 (V)(VE)

Blanchbait with tartar sauce £7.50

Starters

Roasted tomato soup with freshly baked bread (V)

Mixed vegetable spring rolls with sweet chili dip

Prawn dumplings with spring onion and soy dip

Ham hock terrine with free range poached eggs, mixed baby leaves and brown sauce

Mains

Roast rump of beef with Yorkshire pudding, roast potatoes and rich roasting gravy

Roast cider glazed ham with Yorkshire pudding, roast potatoes and rich roasting gravy

Fish goujons with French fries and pea puree

Shepherd's pie with cheddar mash

Goan style mixed vegetable curry, to include cauliflower, butternut squash, baby corn, new potatoes and sugar snaps with basmati rice and poppadum, finished with coriander and lime(V)

Dessert

Dark chocolate mousse with raspberry sorbet

Bakewell tart with homemade vanilla custard

Sticky toffee pudding, with toffee sauce and rum and raisin ice cream

Selection of ice creams and sorbets, choose up to three scoops

(Vanilla, chocolate, strawberry, rum and raisin,

salted caramel, banana, lemon sorbet, mango sorbet, raspberry and summer fruit sorbet)

Crown Inn cheeseboard: five artisan cheeses, served with red onion marmalade, grapes and biscuits(V):

Vegetarian | (Ve): Vegan | (GF): Gluten Free | (GF*): Gluten Free option available on most items