



Sunday Lunch

“A Sunday well spent brings a week of content”

Two courses: £27 | Three courses: £34

Children's roast with ice cream £12.50

Nibbles

The Crown Inn mixed olives £4.50 (V)(Ve)

Locally baked bread with butter, olive oil and balsamic vinegar

half loaf £2.25 and whole loaf £4.50 (V)(Ve)

Half pork pie with piccalilli £4.50

Starters

Spiced butternut squash soup and freshly baked bread (V)

Mixed fishcake with a shellfish bisque

Vine tomato, red onion and basil bruschetta with parmesan shavings and basil dressing (V)

Crispy pork wontons with a sweet chili dip (V)

Mains

(All served with fresh vegetables and cauliflower cheese)

Roast 30 day matured local beef with Yorkshire pudding, dripping roast potatoes,
rich roasting gravy

Roasted free range pork loin with Yorkshire pudding, pork crackling, dripping roast potatoes and rich
roasting gravy

Crown inn beer battered cod and chips with mushy peas

Roast beetroot, red onion and goats cheese tart with glazed fig and mixed leaf

Wild mushroom linguine, breaded chicken escalope. Finished with parmesan cheese and pea shoots

Roasted root vegetable cottage pie with a herb mash

Dessert

Chocolate brownie with salted caramel ice cream and chocolate sauce

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

Bailey's crème brulee

Apple and plum crumble with homemade custard

Selection of ice creams and sorbets

(vanilla, chocolate, strawberry, rum & raisin, salted caramel, mango sorbet, lemon sorbet)

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