



Sunday Lunch

“A Sunday well spent brings a week of content”

Two courses: £28 | Three courses: £35
Children's roast with ice cream £12.50

Nibbles

Marinated Nocellara olives £4.50 (V)(Ve)
Baked sourdough baguette with butter, olive oil and balsamic vinegar
half £2.25 and whole £4.50 (V)(Ve)

Starters

Roasted tomato soup with garlic and herb croutons (VE,V)
Duck liver parfait, red onion marmalade and granary toast
Roast beetroot, stilton and walnut salad, apple and raspberry dressing
Mixed fishcake, shell fish bisque

Mains

(All served with fresh vegetables and cauliflower cheese)
Roast sirloin of mature beef with Yorkshire pudding, dripping roast potatoes, rich roasting gravy
Slow cooked pressed shoulder of pork with crackling and Yorkshire pudding, dripping roast potatoes and rich roasting gravy
Chargrilled aubergine rolls stuffed with sauteed chestnut mushrooms, tarragon and truffle oil, Romesco sauce, baby leaves and basil oil {contains nuts} (V/VE)
Panfried fillet of cod, smoked haddock chowder, crushed new potatoes with sugar snaps
Crown inn cottage pie topped with cheddar mash, served with gravy

Dessert

Chocolate brownie with salted caramel ice cream and chocolate sauce
Sticky toffee pudding with rum and raisin ice cream and toffee sauce
Apple crumble with homemade custard
Crown inn cheese board with five artisan cheeses served with apple, real ale chutney, grapes and biscuits £5 supplement charge
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,