

Day

3 courses £40.00 per head

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

starters

Roasted parsnip honey and thyme soup, with parsnip crisps and chargrilled ciabatta (V, Ve)

Grilled king prawn and crab mornay with crusty bread

Slow cooked crispy coated ham hock, a poached egg and whole grain mustard sauce

Tomato, red onion and basil bruschetta finished with grilled mozzarella

hains

Chargrilled 10oz ribeye steak served with roasted vine tomato, field mushroom, chunky chips and mixed leaf with onion rings, Peppercorn, bernaise and diane sauces

Duo of lamb, baby shepherds pie and roast chumb, glazed baby carrots, sprouting broccoli and a port jus

Wild mushroom arancini with romesco and mixed baby leaves (V, Ve)

Goan style fish curry with red snapper and monk fish, homemade onion baji, popadom, basmati rice and mango chutney

Roasted field mushrooms stuffed with ratatouille, finished under the grill with parmesan, watercress and basil oil (Ve, GF*)

)essert

Dark chocolate fondant, with strawberry gelato and chocolate tuille

Lemon tart with raspberry compote and citrus meringue

Sticky toffee pudding with rum & raisin ice cream and toffee sauce (GF)

Vegan chocolate and toffee torte with kirsch cherries, raspberry sorbet and orange compote

Crown Inn cheese board with five artisan cheese's, served with apple, real ale chutney, grapes and biscuits

(V): Vegetarian | (Ve): Vegan | (GF): Gluten Free | (GF[★]): Gluten Free option available on most items

THE CROWN INN

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