



Mother's Day

Free glass of fizz for all mothers on your table!

Three courses: £40.00

Children's roast with ice cream £20.00

Nibbles

Marinated Nocellara olives £4.95 (V)(Ve)

Locally baked sourdough loaf £5.00 (V)(Ve)

Starters

Roast tomato soup with red pepper coulis and mozzarella crouton (V, VE*)

Chicken liver pate with red onion marmalade and melba toast (GF*)

Smoked salmon and king prawn cocktail, buttered wholemeal bread and lemon

Caramelised shallot and glazed goats cheese tart with a rocket salad and balsamic syrup (V, VE* GF*)

Mains

Roast sirloin beef with Yorkshire pudding, dripping roast potatoes, rich roasting gravy (GF*)

Roast loin of pork with Yorkshire pudding, dripping roast potatoes, rich roasting gravy (GF*)

Roast chicken supreme with stuffing, Yorkshire pudding, dripping roast potatoes, rich roasting gravy (GF*)

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

Roasted fillet of cod with pea and mint tortellini, parmesan crisps and pea puree

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

Desserts

Black forest trifle with chocolate tuille and cherry compote

Glazed lemon tart with raspberry sorbet

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 (VE)

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

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

Please note:

A £10 non-refundable deposit per person is required to secure your booking, 48 hour cancellation notice.

First come first serve for restaurant tables.

Two hour 30 minute time slots, tables must be vacated within this time.