



# Sample Dinner Menu

## Nibbles

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

Marinated Nocellara olives £7.50 (V)(VE)

Whitebait with tartar sauce £7.50

## Starters

Roast tomato and red pepper soup, with garlic and herb croutons £7.95 (V) (VE)

Asian style tuna and sesame tartar with avocado and cucumber £8.95

Plumb tomato, red onion, and basil bruschetta with grilled mozzarella £7.95

Crispy sweet chilli beef with a spring onion coriander and lime salad £7.95

Steamed mussels, Thai green curry style, with crusty bread £7.95

## Mains

Chargrilled sirloin steak served with roasted vine tomato, field mushroom, chunky chips, onion rings and mixed leaf £29.95

(£5 supplement for dinner, bed, and breakfast) Peppercorn sauce £3.50

Fillet of salmon, warm salad of new potato, green beans, sugar snaps, cherry tomato, and baby spinach, with chive hollandaise sauce £27.95

Wild mushroom arancini with romesco sauce and mixed baby leaves (V/Ve) (contains nuts) £16.95

Roast saddle of venison with crispy bacon hash brown, glazed baby carrots and sprouting broccoli. Jerusalem artichoke veloute and port jus £27.95

Roasted breast of chicken with pancetta wrapped green beans and mixed pork cassoulet £17.95

Steamed mussels, Thai green curry style, with crusty bread and french fries £18.95

## Crown Inn Classics

Chargrilled halloumi burger, topped with a roasted flat-cap mushroom and red pepper, with seasoned potato wedges £16.95 (V)

Chargrilled wagyu beef burger topped with dry cured smoked back bacon and cheddar cheese in a brioche bun with chunky chips or french fries £16.95

Home cooked cider glazed ham with free range eggs and chunky chips £15.95

Venison and red wine ragu with tagliatelle pasta £16.95

## Sides

French fries or chunky chips £4.50

Seasoned potato wedges £4.50

Cheesy chips £5.45

Onion rings £4.50

Mixed salad £4.50



## Dessert Menu

Apple and mixed berry crumble with homemade custard £8.00

Tonka bean crème brûlée £8.00

Salted caramel blondie cheesecake with white chocolate ice cream £8.00

Sticky toffee pudding with rum & raisin ice cream and toffee sauce £8.00

Crown Inn cheese board, to include: Cornish Yarg, Somerset Brie, Old Amsterdam, Stilton, and Black Bomber,  
served with apple, real ale chutney, grapes and biscuits £12.95

(\*£5 supplement for dinner, bed, and breakfast)

Selection of ice creams and sorbets, choose up to three scoops £7.50

(Vanilla, chocolate, strawberry, rum and raisin, espresso, or lemon sorbet, raspberry sorbet, mango sorbet and green  
apple sorbet)

## Tipplés

Late Harvest £6.50 (125ml)

Port by the glass:

Croft Triple Crown £6.00

Taylor's Late Bottle Vintage £6.50

## Tea & Coffee

English breakfast, Earl Grey, Camomile, Lemon and ginger, Darjeeling, Green tea,  
Peppermint, Raspberry inferno, Peach and rhubarb, Orange mango and cinnamon £2.50

Espresso £2.50 Double espresso £5.00

Americano £3.00 Cappuccino £3.50 Latte £3.50

Hot chocolate £3.50

## Liqueur Coffee

Jameson's Irish whiskey, Jack Daniels, Dark rum, Cointreau,  
Disaronno, Tia Maria, Baileys £7.50