



Sunday Lunch

“A Sunday well spent brings a week of content”

Two courses: £28.50 | Three courses: £35

Children's roast with ice cream £15.95

Nibbles

Marinated Nocellara olives £4.95 (V)(Ve)

Locally baked sourdough loaf £7.50 (V) (Ve)

Whitebait with tartar sauce £7.50

Starters

Roasted tomato soup with garlic and herb croutons (V)(Ve)

Thai style fishcake with a sesame dipping sauce (contains nuts)

Plumb tomato, red onion, and basil bruschetta with grilled mozzarella with wild garlic pesto

Lamb koftas with tzatziki dip

Mains

(All served with fresh vegetables and cauliflower cheese)

Roast sirloin of beef with Yorkshire pudding, roast potatoes, rich roasting gravy.

Roasted cider glazed ham, Yorkshire pudding, roast potatoes rich roasting gravy.

Fillet of salmon, warm salad of jersey royal potato, mange tout, cherry tomato, and baby spinach, with wild

garlic hollandaise sauce

Chorizo stuffed free range chicken leg with mixed pork cassoulet and pancetta wrapped green beans

Wild mushroom arancini with romesco sauce and mixed baby leaves (V) (contains nuts)

Dessert

Traditional bread and butter pudding with pouring cream

Eaton mess

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

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

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

Crown Inn cheese board: five artisan cheeses, served with apple, real ale chutney, grapes and biscuits (£5 supplement applies)

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