



Starters

Homemade soup, warm crusty bread (v) - £5.95

Tandoori roasted vegetables, mango dressing (v) (GF) - £6.95

Homemade chicken liver pâté, toast, chutney - £7.25

Homemade salmon and dill tart, citrus salad - £7.95

Crispy pork belly, celeriac, apple, cider vinaigrette (GF) - £7.95

Mains

Beer battered haddock, minted mushy peas, hand-cut chips, tartare sauce (GF*) - £13.95

Homemade beef burger, bacon, cheese, onions, hand-cut chips, salad - £12.75

Homemade Cajun chicken burger, roasted peppers, hand-cut chips, salad - £13.25

Homemade crispy couscous cake, vegetable ragout (v) (GF) (**NUTS**) - £11.95

Homemade curry of the day, basmati rice, accompaniments (GF) - £12.50

Homemade pie of the day, choice of potatoes, vegetables, gravy - £12.95

Grilled pork chop, creamed leeks, black pudding, mustard sauce - £14.75

Homemade Desserts (v) - £6.75

Warm chocolate brownie, vanilla ice cream

Lemon tart, clotted cream

Summer pudding, mint crème fraîche

Raspberry crème brûlée, chocolate shortbread

Apple crumble, custard

Baguettes

(All served with chips and salad)

Ashpole and Son's sausages, onion, Taylor's mustard - £8.25

Homemade fish fingers, homemade tartare sauce - £8.75

Crispy chicken, tomato salsa - £8.50

Roasted vegetables, pesto, mayonnaise (v) - £7.25

Vintage cheddar cheese, spring onion mayonnaise - £7.50

Tortilla Salad Bowls - £10.25

Poached salmon, avocado, citrus vinaigrette

Mozzarella, Parma ham, olives, balsamic oil

Chicken, bacon, garlic dressing

Spiced chickpea falafels, mint and yogurt dressing (v)

Pub Favourites

The Crown Ploughman's Lunch (including vintage cheddar, kettle cooked ham and homemade scotch egg) - £10.95

Breaded scampi, chips, peas, homemade tartare sauce - £9.95

Traditionally cooked ham, fried eggs, chips (GF) - £9.75

Snacking

Garlic baguette - £2.50

Bowl hand-cut chips (GF) - £3.50

Bowl chips (GF) - £3.00

Olives, bread, balsamic oil - £3.95

The '(v)' symbol means that the dish may be suitable for vegetarians. '(GF)' means gluten free.

'(GF*)' means can be served in a gluten free alternative.

Served Wednesday to Saturday, See our Sunday Lunch Menu. All our food is prepared in a kitchen in which nuts, cereals containing glutens and other foods known to cause allergic reactions may be present. Our menu descriptions do not include all ingredients. Please let us know before ordering if you have a food allergy or intolerance. Full allergen information for food and drink is available upon request.