

CROWN & TREATY

OLIVES vg
• 2.50

GARLIC FLATBREAD v
• 4.00
Add mozzarella • 1.00

BREAD v
Cold pressed rapeseed oil, balsamic
vinegar
• 2.00 PER PERSON

MIMOSA
Champagne, fresh orange juice •
7.45

NEGRONI
Beefeater gin, Martini Rosso,
Campari • 7.95

STARTERS AND SMALL PLATES

SEASONAL SOUP v with crusty sourdough and butter 4.50

GAMBAS AL AJILLO with king prawns, garlic, red chilli, lemon, sourdough • 8.50

SMASHED AVOCADO BRUSCHETTA vg with roasted tomato salsa, sourdough • 5.50

LAMB KOFTE with cucumber, beetroot & apple raita, red onion • 6.50

HOUMOUS with pine nuts, olives, flatbread • 6.00

SALT & PEPPER SQUID with sriracha sauce • 6.50

BUDDHA BOWL vg, gf with smashed avocado, kale, chilli, spinach, houmous, quinoa, beetroot • 6.00

SUNDAY ROASTS

Served with roast potatoes and parsnips, seasonal vegetables, bottomless Yorkshire puddings and gravy

ROAST TOPSIDE OF BEEF • 12.50

ROAST DUO OF CHICKEN confit and roasted • 11.95

ROAST PORK LOIN • 11.95

TRIO beef, chicken and pork • 13.50

MUSHROOM WELLINGTON v, vgo • 11.00

ADD CAULIFLOWER CHEESE v • 2.00

MAINS

28 DAY AGED 8oz RIB EYE STEAK Triple-cooked-chips, mushrooms, vine tomatoes • 21.00
green peppercorn sauce / hollandaise / pan gravy • 1.50

STEAK & ALE PIE with seasonal greens, pan gravy, chips or mash • 13.25

BEER BATTERED FISH & CHIPS with triple-cooked-chips, tartar • 13.25

BLACKENED SALMON with avocado, tomato & tarragon salad, buttered new potatoes • 14.00

LINGUINI v peas, courgette, artichoke, lemon, ricotta • 12.50

CHEESE BURGER with smoked cheese, beef burger, gem lettuce, tomato, pickles, triple-cooked-chips • 12.00

CRISPY CAULIFLOWER BURGER vg with harissa, gem lettuce, tomato, pickles, houmous, triple-cooked-chips • 10.50

BUDDHA BOWL vg, gf with smashed avocado, kale, chilli, spinach, houmous, quinoa, beetroot • 9.50

ADD FLATBREAD • 1.00 / GRILLED HALLOUMI • 2.00

SIDES

TRIPLE COOKED CHIPS • 3.50
HOUSE SALAD • 3.50

HOUSE COLESLAW • 3.50
CAULIFLOWER CHEESE • 2.00

CRUSHED NEW POTATOES • 3.50
SEASONAL VEGETABLES • 3.50

PUDDINGS

LEMON POSSET v Homemade shortbread • 5.50

HONEYCOMB CHEESECAKE v Salted caramel ice cream • 6.50

STICKY TOFFEE PUDDING v Custard, butterscotch sauce • 5.50

RICH CHOCOLATE BROWNIE v, gf Ice cream • 6.55

ETON MESS v • 6.00

ICE CREAM – PER SCOOP v, vgo PLEASE ASK FOR TODAY'S SELECTION • 2.00

BRITISH FARMHOUSE CHEESES v Biscuits, celery, grapes, chutney • 7.50

CAFE GOURMAND v Today's section of three mini desserts plus a coffee or tea of your
choice • 6.50 liqueur coffee + 2.00

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V – vegetarian, VO – vegetarian option VG – Vegan, VGO – Vegan option available, GF – Gluten free