

House Aperitif

Crown gin, fever tree tonic, mint, brown sugar | Elderflower soda, lime, crown gin, house ginger syrup. £8.5

MENU (available Jan/Feb)

Snacks

Toasted handmade focaccia & wild organic Sourdough, hummus & crown miso butter £5.5

Crispy calamari & soya lime sauce £6

Truffle & pecorino nut mix £6

Lunch

Roasted chicken sandwich with grilled bacon, egg mayo, gem, rocket & tomato. gfa £10

Grilled brioche & Gruyère, prosciutto, fried woodland egg, dressed leaves, pine nuts. £12

Wild organic sourdough toasted and topped with house hummus & avocado salsa with poached egg, pickle chili, roasted seeds. v £11

Crown sharing board; house pork terrine, smoked salmon, ford farm cheddar, woodland egg, hummus, sourdough, Crudités £17.5 (*suitable for 2-3*)

Baked Potatoes

Smoked salmon, & horseradish sour cream or grilled bacon, mushroom, onion, cheddar £11.5

Starters

St Mawes crab, tapioca crisp, fennel, cucumber, pickle mango, gremolata, miso & lime. gf £11

Roasted beetroot tarte tatin, whipped Dorstone Hill caraway goat's cheese, dressed leaves, pecans. v vga £8

House cured & panko coated strips of dry aged fillet of beef, house pickled salad, sweet chili, sesame gf £9

Pressed ham hock & chicken terrine, fennel, pickle walnuts, prune puree, pork rind crumbs, crispbread £9.5

Smoked Salmon, organic pumpernickel rye bread, lavosh crackers, horseradish cream, capers, shallots £10

Pub Favourites

Crown battered fish, koffmann chips, buttered pea, tartare. £16.5

Dry-aged burger, house relish, Ford farm cheddar, gem, crispy onion, brioche, fries. £16.5

Duo of organic pork sausage, pomme puree, wilted kale, buttered pea, braising gravy. £16.5

From the Stove

Grass-fed dry aged Whatley sirloin steak, chimichurri, miso charred gem, crispy onion, fries £19

Additional; natural beef sauce | au poivre truffle vinaigrette / £3

Roasted, organic lamb rump, wilted kale, hodmedods braised lentils, lamb

vinaigrette. gf £19

Seared chicken Breton, cider & cream sauce, pomme puree, sautéed cabbage, carrots. gf £17.5

Salads, Vegetarian & Vegan

Bhaji salad, spiced chickpea, Israeli couscous, pickle chili, rocket, ginger & soy dressing gfa vga £9/£14

Crispy, battered halloumi, house seeds pesto, pickle namasu salad, sweet potato fries. gf £16

Louise salad, St Mawes crab, smoked salmon, anchovies, avocado, rice crisps, soft woodland eggs, gem, parmesan, olive oil vinaigrette. gf £9/16

Sides £4.5

Chips & thyme salt | Fries | Onion Rings | parmesan & fennel salad | sweet potato fries | cheese fries | wilted kale & pesto

Please see our specials board for today's specialties, market fish & butchers cuts

To Finish £7.5

Affogato, crown tiramisù gelato, kahlúa caramel, espresso, almonds, honeycomb. gf

Sticky toffee pudding, salted toffee sauce, vanilla ice cream, pecans. gf

Organic chocolate brownie cake, brown butter dulce de leche, clotted cream ice cream, pistachios. gf

Tonka bean & vanilla panna cotta, marinated prunes, shortbread & nut crumbs gf

Chocolate fondant, organic sour cream, kirsch macerated orange, hazelnuts shavings gf (*allow 12 min*)

Selection of british & continental cheeses, pickle walnuts, house lavosh crispbread, biscuits £12

(ask server for today's specialty)

Local ice cream & sorbets: £2.5 (*per scoop*)

Children mains £8

Chicken strips, fries| Grilled burger, fries| Battered fish, chips| Sausages & pomme puree

Choice of peas, beans or carrot sticks

Children puddings

Chocolate brownie | Chocolate Sundae & vanilla ice cream| Selection of ice cream

Our partners.

Beef-Whatley Manor Gloucestershire

Pork-Cotswold pork, Cotswold

*Lamb-Home Farm, Wiltshire
Chicken-Wiltshire
Seeds, grains, pulses-Hodmedods, Suffolk
Dairy & Cheese -Ford Farm / Cotswold dairy/Dorstone Hill Herefordshire
Smoke Salmon- Newberry's Smokehouse
Bakery- Organic breads Somerset & Hobbs
Fish, Crab, Seafood-ST Mawes Cornwall*

A service charge of 12.5% is automatically added to your bill, this is discretionary, please do not be embarrassed if you would like this to be removed. Please ask before paying the bill.

Our dish names don't always mention every ingredient and may contain allergens.

Intolerance: before ordering, please speak to our staff about your requirements.

gf-gluten free vga-vegan option available v-vegetarian gfa-gluten free option available. 06.01.25