



The
CROWN

While you wait

Rustic bread with selection of flavoured butters	4.50
Mixed marinated olives - v	4.50
Padrón peppers with garlic and herbs - vg	4.95

Starters and Sharers

Homemade soup of the day with rustic bread - v	5.75
Thai style crab cakes with sweet chilli and crispy fried greens	7.50
Sautéed oyster mushroom with shallots, garlic and parsley butter on toasted focaccia - v	7.25
Halloumi chips with sweet chilli and rocket - v	5.95
Tandoori chicken wings with cucumber salad and yoghurt dip	6.50
Smoked fish board of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip	16.50
Antipasti of cured meats, Old Winchester cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with rustic breads	14.95
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v <i>Add home-cooked ham for 2.00</i>	12.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	12.50

Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - <i>Add cheese and bacon for 1.00 each</i>	11.50
Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	12.95 / 8.50
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	20.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	11.50 / 7.95
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	13.50
Thai green chicken and coconut curry served with steamed basmati rice and oriental chilli crackers	12.95 / 8.50
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and fries - vg	12.75
Pappardelle pasta tossed with lemon, spinach, kale, rosemary and olive oil with crumbled feta cheese - v	10.50 / 7.25
Greek salad of pearl couscous, feta, olives, herbs, red onion, tomatoes and cucumber with lemon vinaigrette - v	9.95
Chargrilled swordfish with roasted Mediterranean vegetables and crushed new potato	14.95

Sides

Beer battered onion rings - v	3.50	Chips with cheese - v	4.25
House salad - v	3.25	Garlic bread - v	3.75
Seasonal vegetables - v	3.25	Garlic bread with cheese - v	4.75
Chips - v	3.25		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with lettuce and tartare sauce	7.50
Brie, bacon and cranberry	7.50
Free-range boiled egg with watercress, black pepper and chive mayonnaise - v	6.50
Mature Cheddar cheese and spicy tomato chutney - v	6.50
Grilled halloumi with spinach, roasted peppers and chilli jam - v	7.95
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.50

Puddings

All puddings 6.25

Chocolate brownie with chocolate sauce and vanilla ice-cream - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v	
Summer berry sundae with strawberry ice-cream, gin and tonic sorbet, summer berry compote, whipped cream and fresh berries - v	
Lemon curd and coconut cheesecake served with raspberry coulis - v	
Chocolate and coconut tart with vanilla ice-cream - vg	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.75
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

