



**The**  
**CROWN**

**While you wait**

*All at 4.50*

Rustic bread with selection of flavoured butters

Chipolata sausages in honey mustard glaze

Mixed marinated olives - v

**Starters and Sharers**

Homemade soup of the day with rustic bread - v	5.75
Sautéed oyster mushroom with shallots, garlic and parsley butter on toasted focaccia - v	7.25
Crispy whitebait with garlic and chive mayonnaise and lemon	6.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	7.95
Chicken liver pâté with real ale chutney and crostini	7.50
Halloumi chips with sweet chilli and rocket - v	5.95
Butcher's board with pork pie, chicken liver pâté, honey mustard chipolatas, cornichons, real ale chutney and rustic bread	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
Roasted Mediterranean vegetable lasagne served with dressed leaf salad and garlic and herb bread - v	10.95
Caesar salad of romaine lettuce, croutons, vegetarian cheese and free-range egg - v <i>Add chicken and bacon for 3.00</i>	10.50
Pan-fried lambs liver with crispy bacon in an onion gravy, seasonal greens and creamy mashed potatoes	12.95
Grilled chicken breast topped with mozzarella, bacon and barbecue glaze served with chips and salad	10.95
Grilled sea bass with chorizo butter served with sautéed leeks, peas and creamed potatoes	14.95
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
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and fries - vg	12.75

## 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		

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## Sandwiches

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

Fish goujons with lettuce and tartare sauce	7.50
Prawn and Bloody Mary mayonnaise	7.50
Mozzarella, sun-blushed tomato, pesto and rocket - v	6.95
Brie, bacon and cranberry	7.50
Mature Cheddar cheese and spicy tomato chutney - v	6.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.50

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## 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

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**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.

