

The Crown Inn Sunday Menu

Served 12 noon until 4pm

For information on allergens please ask a member of staff

See Chalkboards for Chef's specials and more desserts

Mains

Sunday Roast

A choice of at least 3 meats each week (for example: Topside of beef, leg of lamb, loin of pork, chicken breast quarter, turkey breast) served with garlic and rosemary roast potatoes, honey-roast parsnips, Yorkshire pudding, fresh, seasonal vegetable medley and home-made gravy

Topside of Beef- Standard 17, Smaller 14

Turkey Breast served with pigs in blankets - Standard 17, Smaller 14

Leg of Lamb - Standard 18, Smaller 15

Loin of Pork - Standard 16, Smaller 13 served with stuffing and crackling

Chicken Breast Quarter - Standard only, served with stuffing 16

Handmade Pies - shortcrust pastry pies served as a Roast or with chunky chips and garden peas 18

- Steak & Kidney

- Vegan squash and spinach (VG)

Gammon Steak - 10oz D-cut gammon steak with fresh pineapple or fried eggs, chunky chips, peas or baked beans (GF) 17

Fish and Chips - Beer-battered cod, garden or mushy peas, chunky chips, tartare sauce (GF on request) 17

Ploughman's Platter of the Day Brown baguette or white Ciabatta roll, pot of butter, salad garnish, home pickled vegetables, homemade chutney and an apple 13

Children's Menu

All served with Salad garnish and chunky chips, 8

Crispy Chicken Bites, Cumberland Sausages, Mozzarella Sticks (V), Cod Goujons

Desserts

Ice Cream Luxury vanilla, strawberry, chocolate or honeycomb - Per scoop 2.50

Chocolate Brownie, Sticky Toffee Pudding, Fruit Crumble, Honey Crunch Sundae 7