

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) 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

Leg of Lamb - Standard 18, Smaller 15

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

Chicken Breast Quarter - Standard only, served with sausagemeat stuffing 16

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

Handmade Vegan Squash and Spinach Pie - shortcrust pastry pie served as a Roast or with chunky chips and garden peas 18 (VG)

Gammon Steak and Eggs - D-cut gammon steak, free-range fried eggs, chunky chips, peas or baked beans (GF) 17.50

Fish and Chips - Beer-battered white fish, garden or mushy peas, chunky chips, tartare sauce (GF on request) 15.50

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 13.50

Children's Menu

All served with salad garnish or garden peas and chunky chips, 8.50

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 7.50



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We accept all major credit cards. (V) suitable for vegetarians (VG) Suitable for Vegans (we must advise that these products are prepared in a multi-function kitchen environment). Fish may contain bones. All foods may contain nuts or nut derivatives. All items are subject to availability. All prices are inclusive of VAT at the current rate. Products and prices are correct at the time of going to press but subject to change. There will be a short delay during busy times as all our food is freshly prepared to order

Winter 2025/26