



THE CROWN

SUNDAY

APERITIFS - See our drinks list for our full range and pricing

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

SNACKS & STARTERS

Nocellara and Greek Mammoth olives, lemon verbena (ve) (143 kcal) **3.50**

Tomato and roasted red pepper hummus, toasted seeds, grilled sourdough (ve) (453 kcal) **5.50**

Salt and pepper calamari, chilli and ginger dipping sauce, charred lime, spring onion and coriander (328 kcal) **8.25**

Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal) **6.95**

Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill (466/917 kcal) **6.50/11.95**

Grilled summer courgettes, whipped vegan feta, Isle of Wight tomatoes, pangritata, basil (ve) (276 kcal) **5.95**

SIDES

Thick cut pub chips (v) (644 kcal) **4.25**

Skin-on fries, aioli, vegetarian Parmesan (v) (904 kcal) **4.95**

Ultimate cauliflower cheese, thyme crumb (v) (457 kcal) **4.95**

Butcombe beer-battered onion rings (603 kcal) **3.95**

Chopped summer salad, tahini, za'atar (ve) (129 kcal) **4.25**

Garlic ciabatta / with cheese (v) (604/807 kcal) **3.95/5.95**

THE GREAT BRITISH SUNDAY ROAST

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy.

Topside of Hereford and Angus beef (served medium-rare), horseradish sauce (1432 kcal) **16.50**

Try this with our best-selling and Bristol-born brew; Butcombe Original beer

Leg of West End Farm high welfare pork, crackling, baked apple sauce (1360 kcal) **15.50**

Best of both – beef rump and pork leg, with all the trimmings (1503 kcal) **19.95**

Our roasted mushroom, five bean and kale Wellington, vegan gravy (ve) (1512 kcal) **12.25**

MAINS

The Crown beef burger; streaky bacon, smoked Cheddar, BBQ relish, skin-on fries, slaw (1272 kcal) **14.95**

We deliver waste beer grain from our brewery to Lye Cross Farm to feed their cows that produce the milk for our smoked Cheddar.

Aubergine, chickpea and tomato curry, coconut yoghurt, summer pea bhaji, coriander chutney, garlic naan (ve) (797 kcal) **11.95**

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal) **12.50/16.95**

Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal) **12.50**

Brixham Market fish of the day – ask a member of our team for more details **MP**

Chopped summer salad, beetroot falafel, tomato hummus, tahini dressing, pink onions, za'atar (ve) (458 kcal) **9.50**

Add halloumi (203 kcal) **2.50**



Scan the QR code to order and pay on your device



PUDDINGS

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (867 kcal) 6.50

Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (700 kcal) 5.95

Peaches and cream sundae; peach sorbet, raspberry ripple cream, almonds (ve) (682 kcal) 6.75

CheddarValley strawberry Eton mess, elderflower cream, lavender praline (562 kcal) 6.75

This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine

Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcal) 5.95

THE CROWN CHEESE PLATE

Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton. Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) 10.50

Try a glass of Cockburn's port to go with your cheese

NEARLY FULL?

Treat yourself and add two little Biscoff doughnuts to any hot drink (ve) (120 kcal) 1.95

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v, veo) (343 kcal) 4.95

Affogato; honeycomb ice cream, espresso, little biscuit (v) (293 kcal) 4.95

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



THE BURNT CHEF PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide

AFTER DRINKS - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Grenat Maury Lafage - red dessert wine

Classic Negroni

Valdivieso Eclat Botrytis Semillon - white dessert wine

PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

COFFEE & TEA - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Iced coffee; Illy espresso, milk, maple syrup 3.25

Dairy-free milks available

Iced tea; Canton red berry and hibiscus, fresh mint 2.75

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.