

# THE CROWN

## LUNCH

### Aperitifs

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

### Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	3.95
Green pea hummus, feta, grilled flatbread (pb)	5.50
West End Farm pork sausage roll, spiced apple ketchup	5.50
Beetroot falafel, tahini yoghurt, za'atar (pb)	5.50
Mezze; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (pb)	13.95

### Starters

Courgette, pea and watercress soup, chimichurri, sourdough, Estate Dairy butter (v) (pbo)	6.95
Smoked mackerel bruschetta, crème fraîche, horseradish, capers, cucumber, dill	7.50
Cornish pork rillettes, beer pickles, strong mustard, buttered toast	7.50
Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)	6.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50

### Ploughman's

Wiltshire ham, vintage Cheddar, Stilton, sausage roll, apple chutney, pickled egg and onions, watercress salad, sourdough, Estate Dairy butter	15.95
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### Lighter Options

Mushroom keema flatbread, cucumber and mango raita, masala onions, coriander (pb)	9.95
Brixham fish finger bun, panko-crumbed haddock goujons, tartare sauce, vine tomato, gem lettuce	10.95
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	14.95
Beetroot falafel, chopped salad, green pea hummus, tahini dressing, pink pickled onions, za'atar (pb)	10.95
Add halloumi	2.50

### Mains

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	11.95/17.95
Crispy loaded jacket potato, BBQ brisket, smoked butter, beer pickled shallots, chive sour cream	13.95
Chalk Stream Farm trout fishcakes, watercress sauce, grilled spring onions, poached egg	10.50/16.50
Classic gammon, egg and chips; fried golden-yolk eggs, grilled pineapple, piccalilli	17.50
'Nduja rigatoni, tomato and fennel sauce, burrata, smoked chilli crumbs (pb)	8.95/13.50

### Burgers

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Buttermilk fried free-range chicken burger, chipotle mayo, rainbow slaw, pickles, skin-on fries	16.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	15.50

### Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Crispy jacket potato, BBQ sauce, chive sour cream (v)	5.95
Sprouting broccoli, almonds, sherry dressing (pb)	5.50	Chopped salad, tahini dressing, za'atar (pb)	4.95
Garlic buttered flatbread / with cheese (v)	3.95/4.95	Butcombe beer-battered onion rings (v)	4.50



**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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.

Scan the QR code for full calorie information.



## Pudding

Cheddar Valley strawberry Eton mess, thick vanilla yoghurt (v)	7.25
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	6.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	6.95
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.25

## Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	11.50
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## NEARLY FULL?

Three little Biscoff filled doughnuts. <i>Perfect with a coffee!</i>	3.50
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Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
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Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	4.95
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**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 team's welfare and spread the message far and wide.

**Coffee & Tea** - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled? Dairy-free milks available.*

Iced tea; Canton red berry and hibiscus, fresh mint  
Iced coffee; illy espresso, milk, maple syrup

**After Drinks** - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Limoncello  
Bulleit Bourbon Old Fashioned  
Sapling Negroni  
Valdivieso Eclat Botrytis Semillon - white dessert wine  
Grenat Maury Lafage - red dessert wine

## Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

## Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes. The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



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