THE CROWN

Good Afternoon

Snacks

THE BURNT CHEF

Hobbs House sourdough, Gordal olives Cold-pressed rapeseed oil, sherry vinegar (ve)	8.25
Fried whitebait and calamari, pickled samphire, aioli	7.50
Sandwiches	
Loaded bacon butty Smoked streaky bacon, seeded bun, Rubies ketchup	9.25
Brixham fish finger bun Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.75
Sides	
Thick-cut pub chips or skin-on fries (v)	5.00
Truffle fries, English Pecorino, aioli, chives (v)	6.00
Endive, pear and walnut salad (v)	5.00
Sweets	
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v) Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat	5.95
Food For Thought £1 from every sale of this dish will be donated to 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.

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.

 $\label{eq:Allergen Info-v} \textbf{Allergen Info-} (y) \ Vegetarian, (ye) \ Vegan, (veo) \ Vegan option available on request. Ask a team member for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.$

