EST 2011

THE CROWN

— HAWK GREEN —

SET MENU

Petit courses | Tuesday to Saturday 12 to 5pm | 2 courses £19.95 | 3 courses £24.95

STARTERS

Cajun nachos, sour cream, salsa, cheese (*gf*)
Scorched Padrón peppers, Maldon salt (*vg, gf*)
Soup of the day, warmed bread roll, butter (*v, gfo*)
Panko coated Camembert, pear & apple compote, rocket & tomato (*v*)
Salt & pepper chicken bites, mixed peppers, spring onions

MAINS

Chicken schnitzel, fries, peppercorn sauce
Vegetable Thai curry, fragrant jasmine rice (*v, vg, gf*)
Add halloumi or chicken £5
Beef lasagne, garlic ciabatta
Fish & chips, mushy peas, tartare sauce
Pot pie of the day, seasonal vegetables (*gfo*)
(*gluten free without pastry, served with a gluten free bread roll*)
Add mustard mash £5
Bacon cheeseburger, chipotle mayo, lettuce, tomato, fries

DESSERTS

Cheesecake of the day, vanilla ice cream
Sticky toffee pudding, toffee sauce, custard (*gfo*)
Chocolate brownie, salted caramel ice cream
Lemon meringue tart, vanilla ice cream
Choice of 2 scoops of ice cream and sorbets (*v, vgo, gf*)
Choose 2 from:
Vanilla, chocolate, strawberry, mint chocolate chip, salted caramel, toffee apple, vegan vanilla
Mango sorbet, lemon sorbet, blackcurrant sorbet, raspberry sorbet

Too full for dessert? Try one of our barista made coffees or premium teas instead.

Please inform your server of any dietary requirements or allergies. We are a fresh food, multi-ingredient kitchen where traces of all allergens may be present. Please ask for our full allergens booklet for complete information.
V - vegetarian | VO - vegetarian option | VG - vegan | VGO - vegan option
GF - gluten free | GFO - gluten free option
If you are coeliac - please let your server know so that we can ensure no cross contamination when using fryers.

An optional 10% gratuity is added to all bills where food has been ordered. All gratuities are at the guests' discretion and go directly to the team that made your experience a memorable one today.