EST 2011

THE CROWN

— HAWK GREEN —

SUNDAY MENU

NIBBLES

Cajun nachos, sour cream, salsa, cheese (*gf*) £5 | Hot honey roasted almonds & seeds (*v, gf*) £3.50
Garlic & lemon olives (*vg, gf*) £6 | Warm bread, salted butter & oils (*vgo*) £7

STARTERS & SMALL PLATES

Beef brisket croquettes, horseradish cream, HP sauce £8
Soup of the day, warmed bread roll, butter (*v, gfo*) £7
Salt & pepper loaded hash browns, peppers, onions, chipotle mayo £8
Panko coated Camembert, pear & apple compote, rocket & tomato £8
Whipped beetroot houmous, feta, toasted seeds, garlic oil, warmed pita (*v, vgo, gfo*) £7

SUNDAY LUNCH

Served with golden roast potatoes, honey glazed parsnips, buttered carrot & swede purée, seasonal greens, homemade giant Yorkshire pudding and gravy

Roast turkey (*gfo*) £18.50
Roast pork loin (*gfo*) £18.50
Roast topside of beef (*gfo*) £19.50
Honey glazed roast ham (*gfo*) £18.50
Slow cooked beef brisket (*gfo*) £20.50
Trio of meats: turkey, ham & topside (*gfo*) £23
Vegetarian nut roast (*v*) £17.50
Add cauliflower cheese (*v*) *£4.50*

CARVERY SANDWICHES

A selection of our roast meats on a warm ciabatta, served with golden roast potatoes and gravy dip.
Ask your server for today's choices £12.95

PUB CLASSICS

Dill infused beer battered fish & chips, mushy peas, tartare sauce £18.50
Shortcrust pie of the day, chunky chips, mushy peas, gravy (*vo*) £19
The Crown beef burger, birria brisket, crispy onions, lettuce, tomato, fries, peppercorn sauce dip £18
Caesar salad, Cos leaves, bacon, anchovies, croutons, Parmesan, Caesar dressing (*gfo*) £16
Add feta or chicken £5 or prawns £6
Warm autumn vegetable Buddha bowl, chickpeas, sun dried tomatoes, feta, pesto (*v, vgo, gfo*) £16
Add chicken £5

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SIDES

Roasted root vegetables (*v, vgo, gf*) £5
Dauphinois potatoes (*v, gf*) £6
Chunky chips (*vg, gf*) £5
Skin on fries (*vg, gf*) £5
Garlic ciabatta £5 / Garlic ciabatta with cheese (*v*) £7
Beer battered onion rings (*vg*) £4
Peppercorn sauce £4
Hot honey dip £3

CHILDREN

Cheeseburger and fries £8
Fish goujons, fries and beans £8
Chicken nuggets, fries and beans £8
Tomato & basil penne pasta with garlic ciabatta (*v, vgo, gfo*) £8
Add cheese £1.50
Cheese & tomato ciabatta pizza, fries (*v*) £8
Small portion of turkey, ham or beef Sunday lunch (*gfo*) £9

DESSERTS

Double chocolate brownie, honeycomb, vanilla ice cream, raspberry £8
Clementine & ginger crème brûlée, ginger crown biscuit (*gfo*) £9
Caramel, raisin, chocolate bread & butter pudding, custard £8
Cheesecake of the day, vanilla ice cream £8
Sticky toffee pudding, toffee sauce, custard £8
Affogato, espresso, vanilla ice cream, amaretto liqueur, biscuit crumb (*vgo, gfo*) £9
Selection of ice cream and sorbets (*vgo, gf*) £7
Choose three scoops from:
Vanilla, chocolate, strawberry, mint chocolate chip, salted caramel, toffee apple, vegan vanilla
Mango sorbet, lemon sorbet, blackcurrant sorbet, raspberry sorbet

Barista made coffee and a selection of teas available on request.

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.