



Sample Sunday Lunch Menu (June 2022)

To start

- Spiced vegetable & coconut soup, garlic croutons ^[V]
- The Crown Platter, lemon and garlic hummus, olives, cheese & chive, pitta ^[V]
- Chicken liver parfait, cornichons, chutney, cheese & onion toasted bread
- The Crown prawn cocktail, granary bread, butter, lemon
- Smoked salmon rillettes, granary toast, shaved fennel salad, lemon
- Crispy aromatic duck leg, pancakes, hoi sin, cucumber, spring onion (*recommended for 2 to share*)

To follow

- Basil & cashew nut pesto, linguini, local asparagus, artichokes, tomato ^[V]
- Dingley Dell sausage & mash, greens, caramelised onion jus
- The Crown chicken Caesar salad, grilled asparagus, bacon, parmesan
- Crispy sweet chilli pork belly, crunchy oriental salad, coriander
- Thai red tiger prawn coconut curry, basmati rice, green papaya salad

Sunday Roasts

**All served with roast potatoes, Yorkshire pudding,
seven vegetable mash, green beans, savoy & jus.**

- Panko oyster mushroom, vegan gravy ^[V]
- Vegetarian nut roast, baked tomato, vegetarian gravy
- Dingley Dell pork belly, Bramley apple sauce
- Chicken breast, pork stuffing, bread sauce
- Confit duck leg, red currant chutney
- Sirloin of beef, celeriac remoulade
- Roast lamb shank, salsa verde

To finish

- Affogato - vanilla ice cream, biscotti biscuit, espresso
- Warm chocolate brownie, clotted cream ice cream, toffee sauce
- Madagascan vanilla crème brûlée, shortbread biscuit
- Tropical fruit salad, mango sorbet
- Raspberry & almond art, sugared almonds, clotted cream icecream
- Selection of cheeses, fig chutney, crackers, oatcake
- Cashel Blue, Baron Bigod & Norfolk Dapple*

*Please let us know of any allergies or dietary requirements before you order.
Thank you.*