



Sample Lunch Menu

(July 2022)

To start

Char-grilled pepper, red onion & tomato soup, garlic croutons ^[V]
The Crown Platter, lemon & garlic hummus, olives, pea & mint dip, pitta ^[V]
Smoked salmon rillettes, granary toast, shaved fennel salad, lemon
½ Dozen English snails, garlic butter, bread

Light Lunch

Chicken liver parfait, cornichons, chutney, cheese & onion toasted bread
Crispy fried brie, cranberry chutney, truffled ham salt
The Crown prawn cocktail, granary bread, butter, lemon
Spicy Cajun chicken skewer, sesame seeds, BBQ plum & habanero hot sauce, coriander
Crispy aromatic duck leg, pancakes, hoi sin, cucumber, spring onion (*recommended for 2 to share*)

Ciabattas

All served with fries & mixed leaf salad
Melted cheese, roast tomato & house chutney ^[V]
Sausage & onion, American mustard
Chargrilled chicken, bacon, garlic mayo
Parma ham and brie, cranberry sauce
Dingley Dell pork belly, Bramley apple sauce

Salads

Fried halloumi, grilled asparagus, spinach, cashew & basil pesto, olives, sun blushed tomato, artichokes
Crispy sweet chilli pork belly, crunchy oriental salad, coriander
Chargrilled chicken Caesar salad, bacon, asparagus, parmesan

To Follow

Oyster mushroom katsu curry, basmati rice, pickled red onion, coriander ^[Ve]
Dingley Dell sausage & mash, greens, caramelised onion jus
Sourdough and Adnams beer battered haddock, fries, salad, tartare, lemon
8oz Prime local beef burger, Monterey Jack cheese, bacon, burger sauce, gherkin, fries, salad
Thai red tiger prawn coconut curry, basmati rice, green papaya salad

To finish

Affogato - vanilla ice cream, biscotti biscuit, espresso
Tropical fruit salad, passion fruit sorbet
Warm chocolate brownie, vanilla icecream, toffee sauce
Vanilla crème brûlée, shortbread biscuit
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.*