



# Sample Supper Menu

(June 2022)

## To start

Tomato & roast red pepper soup, crumbled feta, olive oil, croutons <sup>[V]</sup>  
The Crown Platter, lemon and garlic hummus, olives, cheese & chive, pitta <sup>[V]</sup>  
Crispy fried brie, red onion jam, truffled ham salt  
Smoked salmon rillettes, granary toast, shaved fennel salad, lemon

## Special starters

Game terrine, pistachios, cranberries, toast, house chutney  
Spicy cajun chicken wings, sesame seeds, pineapple hot sauce, coriander  
Madras fried halloumi, carrot & lentil dahl, tomato & onion salad, mint yoghurt  
Devon crab, spring onion crème fraiche, squid ink fettuccini, lemon, herbs  
Crispy aromatic duck leg, pancakes, hoi sin, cucumber, spring onion (*recommended for 2 to share*)

## To follow

Spiced aubergine, tomato, roasted cauliflower, mushroom & chickpea curry, basmati rice, onion salad <sup>[Ve]</sup>  
Dingley Dell sausage & mash, greens, caramelised onion jus  
Sourdough and Adnams beer battered haddock, fries, salad, tartare, lemon  
The Crown chicken Caesar salad, grilled asparagus, bacon, parmesan  
Dingley Dell pork belly, braised slaw, mashed potato, jus, Bramley apple sauce  
8oz Prime beef burger, Monterey Jack, Burger sauce, streaky bacon, pickle, fries, salad  
Chargrilled 12oz local ribeye steak, fries, salad, confit tomato, crispy onions, jus

## Special mains

Basil & cashew nut pesto, linguini, local asparagus, artichokes, tomatoes <sup>[V]</sup>  
Crispy sweet chilli pork belly, crunchy oriental salad, coriander  
Thai red tiger prawn coconut curry, basmati rice, green papaya salad  
Seared scallop & crispy bacon salad, pea shoots, chilli garlic caviar butter  
Roast confit lamb shank, mustard mash, greens, roast tomato, jus, salsa verde

## To finish

Affogato - vanilla ice cream, biscotti biscuit, espresso  
Exotic fruit salad, passionfruit sorbet, raspberry coulis  
Warm chocolate brownie, vanilla icecream, toffee sauce  
White chocolate & baileys cheesecake, caramelised banana, hazelnut praline  
Warm lemon & apple treacle tart, stem ginger 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.*