

Welcome to the Crown Hotel Bar
The home of real ales, fine wines & great food!

Bar Menu

Starters

Chef's soup of the Day
with freshly baked bread (gf*) ~ £5.95

Smoked salmon and fennel salad with sliced avocado, crab
mayonnaise and parmesan bread (gf*) ~ £9.95

Mezze platter - Houmous, mixed olives, feta and roasted
Mediterranean vegetables with pitta bread (gf*) ~ £8.75

Home made chicken liver pate with toasted sour dough
and plum chutney (gf*) ~ £7.95

Twice-baked cheese soufflé on petite salad with red onion
jam and aged balsamic ~ £8.50

Onion bhajis served with mango chutney, cucumber raita
and dressed leaves (gf) ~ £6.75

(gf) = Gluten free

(gf*) = Gluten free option available

* Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE
NUTS, and MILK. For more information, please speak with a member of staff

Mains

Cod loin in crispy Exmoor ale batter with home cooked chips, mushy peas and tartar sauce ~ £14.75

Or - Halloumi cheese in crispy Exmoor ale batter
as above ~ £13.95

Pan fried hake with chorizo and spinach in a creamy fish veloute served with saffron potatoes (gf) ~ £15.75

Pan fried sea bass with ratatouille, saute new potatoes and fresh parsley sauce (gf) ~ £16.25

Slow braised shoulder of lamb with cauliflower puree, wilted spinach, fondant potato and Lamb jus (gf) ~ £21.50

Pork fillet stuffed with black pudding and apricot wrapped in bacon with savoy cabbage, rosti potato and apple and cider sauce ~ £18.95

Confit of duck leg with butter-bean cassoulet, roasted chantenay carrots, dauphinoise potatoes and red wine sauce (gf) ~ £16.25

Chicken breast supreme with leeks and smoked bacon, parmentier potatoes and mushroom sauce (gf) ~ £15.95

South West beef and Exmoor ale pie with bubble and squeak, seasonal vegetables and red wine gravy ~ £15.25

Chicken tikka - Tender pieces of chicken breast marinated in tikka spices, vegetable curry side dish, basmati rice, cucumber raita and chapatti bread (gf*) ~ £15.25

'Crown Cheeseburger' - Home made 100% beef burger in toasted brioche bun with home cooked chips (gf*) ~ £13.95

'Veggie burger' - Home made chickpea and quinoa burger in toasted brioche bun with home cooked chips ~ £11.95

Roasted butternut squash risotto
with freshly grated parmesan shavings (gf) ~ £13.75

The Crown grills

All grills are served with home cooked chips, salad garnish, roast tomato and mushrooms (gf*)

Minimum 28-day aged sirloin 6oz ~ £16.95/ 8oz ~ £19.50

Minimum 28-day aged fillet of beef 6oz ~ £26.50

Minimum 28-day aged rib eye 8oz ~ £20.50

Grill additions and a bit on the side

Steak Sauces: Blue cheese / Peppercorn / Mushroom (gf) ~
£2.95

Home cooked chips ~ £4.15 with mature cheddar ~ £4.75

Mixed dressed salad leaves (gf) ~ £3.95

Onion rings ~ £4.50 Garlic bread (gf*) ~ £5.95

Marinated olives with bread and olive oils ~ £6.95

Seasonal vegetables (gf) ~ £3.95

Saute potatoes (gf) ~ £3.95 new potatoes (gf) ~ £3.95

Creamed spinach (gf) ~ £3.95

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Desserts

Creamy mojito mousse with sharp lime jelly
and lime sorbet (gf) ~ £7.75

Home made rice pudding with caramel sauce, topped with
toasted salted pecan nuts (gf) ~ £7.50

Rich chocolate delice served with raspberry coulis and
vanilla ice cream (gf) ~ £7.75

'The Crown's' home-made sticky toffee pudding with honeycomb
ice-cream and butterscotch sauce ~ £7.50

Eton mess sundae - Vanilla and strawberry ice cream with crushed
meringue, strawberry sauce, whipped cream and sliced
strawberries (gf) ~ £7.75

Selection of southwest farmhouse cheeses served with toasted
walnut bread, artisan biscuits and plum chutney
4 cheeses (gf*) ~ £9.95
Additional portions ~ £1.75

Selection of luxury ice-cream:

Vanilla, coffee, strawberry, honeycomb, mint choc chip, salted
caramel (gf)

Selection of refreshing sorbets:

Lemon, blood orange, raspberry, passion fruit, lime (gf)

3scoops ~ £5.50, 2 scoops ~ £3.85, 1 scoop ~ £1.95

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