

Welcome to the Crown Hotel Bar

The home of real ales, fine wines & great food!

Starters

Chef's soup of the Day

with freshly baked bread (gf*) (V) ~ £7.50

Cod and spring onion fish-cake with dressed leaves and coriander oil ~ £9.25

Duck and orange pate with plum chutney and toasted sourdough (gf*) ~ £9.95

Twice-baked cheese soufflé with dressed leaves, red onion marmalade and aged balsamic (V) ~ £9.85

Super-food salad - A salad of red & white quinoa, roasted butternut squash, beetroot and lemon dressing topped with avocado and sprinkled with pine nuts and seeds (gf) (v*) Starter ~ £9.75 or Main ~ £14.50

ADD Chicken or grilled Halloumi- Starter ~ £11.50 or Main ~ £16.75

Onion bhajis served with mango chutney, cucumber raita and dressed leaves (gf) (V*) ~ £9.25

Mains

Cod in crispy batter with chips and mushy peas ~ £16.95

Halloumi cheese in crispy batter with chips and mushy peas (V) ~ £16.95

Pan fried sea-bass fillet with ratatouille, crushed new potatoes, seasonal vegetables and saffron beurre blanc (gf) ~ £19.75

Braised belly pork with savoy cabbage, yellow & red beetroot, fondant potatoes and red wine sauce (gf) ~ £18.95

Pan roasted chicken breast with confit of leek & smoked bacon, seasonal vegetables, dauphinoise potatoes and lemon and thyme sauce (gf) ~ £18.75

South West beef and Exmoor ale pie with bubble and squeak, seasonal vegetables and red wine gravy ~ £18.95

Chicken or vegetable (V*) tikka masala with basmati rice, mango chutney and naan bread (gf*) ~ £16.95

'Crown Cheeseburger' - Home made beef burger in brioche bun with chips (gf*) ~ £15.95

Or 'Veggie burger' - Home made chickpea and sweet potato burger in brioche bun with chips (V*) ~ £15.75

Steaks

Steaks are served with chips, salad garnish, roasted tomato and a field mushroom (gf*)

Minimum 28-day aged sirloin 8oz ~ £26.50

Minimum 28-day aged rib eye 8oz ~ £27.50

A bit on the side

Steak Sauces: Blue cheese or peppercorn ~ £3.50

Chips with chipotle mayo ~ £4.95 **with mature cheddar** ~ £5.95

Mixed dressed salad leaves ~ £4.50 **Seasonal vegetables** ~ £4.95

Onion rings ~ £5.95

Marinated olives with bread and olive oils ~ £9.75

Desserts ~ all £8.75

Dark chocolate biscuit and mousse slice with raspberry coulis and salted caramel ice cream

Strawberry and elderflower jelly with mixed berry compote and crème anglaise (gf)

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

Pineapple mousse with pineapple & mint compote served with coconut sorbet (gf)

Selection of luxury ice-cream:

3scoops ~ £6.25, 2 scoops ~ £4.75, 1 scoop ~ £2.95

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

Selection of refreshing sorbets:

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

Selection of south-west farmhouse cheeses served with toasted walnut bread, artisan biscuits and plum chutney

4 cheeses (gf*) ~ £12.95

(gf) = Gluten free (gf*) = Gluten free option available

(V) = Vegetarian (V*) = Vegan option available

* Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS and MILK.
Please speak with a member of staff about the ingredients in your meal before placing your order.

