

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*) ~ £5.75

Smoked salmon and fennel salad with sliced avocado, crab mayonnaise and parmesan bread (gf*) ~ £9.50

Home made ham hock and smoked chicken terrine with apple and cider chutney with toasted brioche (gf*) ~ £6.95

Twice-baked cheese soufflé on petite salad with red onion jam and aged balsamic (V) ~ £7.95

Onion bhajis served with mango chutney, cucumber raita and dressed leaves (gf) (V*) ~ £6.25

Mains

Cod in crispy batter with home cooked chips and mushy peas ~ £14.25

Halloumi cheese in crispy batter with home cooked chips and mushy peas (V) ~ £13.95

Pan fried sea bass on a bed of crushed new potatoes with saffron and vegetable veloute (gf) ~ £15.95

Confit of duck leg with butter-bean cassoulet, roasted chantenay carrots, dauphinoise potatoes and red wine sauce (gf) ~ £15.95

Chicken breast supreme with savoy cabbage and smoked pancetta, fondant potatoes and mushroom sauce (gf) ~ £15.50

South West beef and Exmoor ale pie with bubble and squeak, seasonal vegetables and red wine gravy ~ £14.95

Chicken or vegetable (V*) tikka masala with basmati rice, mango chutney and chapatti bread (gf*) ~ £13.95

'Crown Cheeseburger' - Home made 100% beef burger in toasted brioche bun with home cooked chips (gf*) ~ £12.95

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

The Crown grills

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

Minimum 28-day aged sirloin 8oz ~ £18.95

Minimum 28-day aged rib eye 8oz ~ £19.50

8oz Gammon steak ~ £13.95

Grill additions and a bit on the side

Steak Sauces: Blue cheese / Peppercorn / Mushroom ~ £2.50

Home cooked chips ~ £3.95 with mature cheddar ~ £4.50

Mixed dressed salad leaves ~ £3.95 **Seasonal vegetables** ~ £3.95

Onion rings ~ £4.50 **Garlic bread** ~ £5.50

Marinated olives with bread and olive oils ~ £6.50

Desserts

Raspberry panacotta with exotic fruit salad and lime sorbet (gf) ~ £6.25

Dark chocolate and salted caramel delice served with
vanilla ice cream (gf) ~ £6.25

'The Crown's' home-made sticky toffee pudding with honeycomb ice-cream and
butterscotch sauce ~ £5.95

Selection of southwest farmhouse cheeses served with toasted walnut bread, artisan
biscuits and plum chutney
4 cheeses (gf*) ~ £9.50

Selection of luxury ice-cream:

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

Selection of refreshing sorbets:

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

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

(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. For more information, please speak with a member of staff

