

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*) ~ £6.95

Grilled smoked mackerel fillet with red chard and pickled fennel, saute new potatoes with tomato and chili salsa (gf) ~ £9.95

Chicken & leek terrine with spiced tomato chutney and toasted sourdough (gf*) ~ £9.25

Twice-baked cheese soufflé on petite salad with red onion marmalade and aged balsamic (V) ~ £8.95

Superfood salad - Red & white quinoa, roasted butternut squash, avocado, beetroot, salad leaves with lemon dressing and sprinkled with pine nuts and seeds (gf) (v*) ~ Starter ~ £8.75 or Main ~ £12.75
ADD Chicken - Starter ~ £9.95 or Main ~ £14.95

Onion bhajis served with mango chutney, cucumber raita and dressed leaves (gf) (V*) ~ £8.25

Mains

Cod in crispy batter with chips and mushy peas ~ £15.95

Halloumi cheese in crispy batter with chips and mushy peas (V) ~ £15.50

Whole grilled megrim sole with samphire & spinach, saute new potatoes, seasonal vegetables and salsa verdi (gf) ~ £20.50

Braised belly pork with savoy cabbage, yellow & red beetroot, fondant potatoes and red wine sauce (gf) ~ £17.50

Chicken breast with butter-bean, vegetable and chorizo cassoulet, dauphinois potatoes and tomato and olive sauce (gf) ~ £17.95

South West beef and Exmoor ale pie with bubble and squeak, seasonal vegetables and red wine gravy ~ £17.50

Chicken or vegetable (V*) tikka masala with basmati rice, mango chutney and chapatti bread (gf*) ~ £15.95

'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*) ~ £14.95

Steaks

Steaks are served with chips, salad garnish, roasted cherry tomatoes on the vine and a field mushroom (gf*)

Minimum 28-day aged sirloin 8oz ~ £24.95

Minimum 28-day aged rib eye 8oz ~ £25.95

A bit on the side

Steak Sauces: Blue cheese or peppercorn ~ £3.25

Chips with chipotle mayo ~ £4.50 with mature cheddar ~ £5.50

Mixed dressed salad leaves ~ £4.25 Seasonal vegetables ~ £4.75

Onion rings ~ £5.50

Marinated olives with bread and olive oils ~ £8.95

Desserts

Dark chocolate and orange mousse with and mixed berry compote and vanilla ice cream (gf) ~ £8.25

Strawberry panacotta with strawberry jelly and raspberry sorbet (gf) ~ £8.50

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

Banoffee Eton mess - sliced banana, crushed meringue, toffee sauce, chantilly cream topped with toasted pecan nuts (gf) ~ £7.95

Selection of southwest farmhouse cheeses served with toasted walnut bread, artisan biscuits and plum chutney
4 cheeses (gf*) ~ £12.50

Selection of luxury ice-cream:

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

Selection of refreshing sorbets:

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

3scoops ~ £5.95, 2 scoops ~ £4.50, 1 scoop ~ £2.75

(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.

