

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*) ~ £6.25

Smoked salmon with sliced avocado, crayfish tail, dressed leaves
and parmesan bread (gf*) ~ £9.75

Duck & port pate with spiced pear chutney and toasted brioche (gf*) ~ £8.25

Twice-baked cheese soufflé on petite salad with red onion marmalade
and aged balsamic (V) ~ £8.25

Warm smoked chicken and chorizo salad with cherry tomatoes and basil oil (gf) ~ £8.50

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

Mains

Cod in crispy batter with chips and mushy peas ~ £14.95

Halloumi cheese in crispy batter with chips and mushy peas (V) ~ £14.50

Pan fried fillet of seabass with saute spinach, baby fennel, crushed new potatoes,
seasonal vegetables and saffron sauce (gf) ~ £16.95

Braise lamb shoulder with ratatouille, cauliflower puree, dauphinoise potatoes and
rosemary jus (gf) ~ £20.95

Lemon and thyme chicken breast with confit of leek and smoked bacon, seasonal
vegetables, fondant potatoes and lemon sauce (gf) ~ £15.95

South West beef and Exmoor ale pie with bubble and squeak, seasonal vegetables
and red wine gravy ~ £15.75

Chicken or vegetable (V*) tikka masala with basmati rice, mango chutney
and chapatti bread (gf*) ~ £14.95

'Crown Cheeseburger' - Home made beef burger in brioche bun with chips (gf*) ~ £14.75

'Veggie burger' - Home made chickpea and quinoa burger in brioche bun
with chips (V*) ~ £13.75

The Crown grills

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

Minimum 28-day aged sirloin 8oz ~ £20.95

Minimum 28-day aged rib eye 8oz ~ £21.75

8oz Gammon steak ~ £14.95

Grill additions and a bit on the side

Steak Sauces: Blue cheese or peppercorn ~ £2.75

Chips ~ £4.25 **with mature cheddar** ~ £4.75

Mixed dressed salad leaves ~ £3.95 **Seasonal vegetables** ~ £4.25

Onion rings ~ £4.75 **Garlic bread** ~ £5.95

Marinated olives with bread and olive oils ~ £7.95

Desserts

Dark chocolate marquis with mixed berry and vanilla compote and vanilla ice cream (gf) ~ £7.50

Warm pineapple tart tatin with coconut sorbet ~ £7.75

'The Crown's' home-made sticky toffee pudding with honeycomb ice-cream and butterscotch sauce ~ £6.50

Home made chilled rice pudding topped with salted caramel sauce and toasted pecan nuts (gf) ~ £6.75

Selection of southwest farmhouse cheeses served with toasted walnut bread, artisan biscuits and plum chutney
4 cheeses (gf*) ~ £10.50

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 ~ £5.75, 2 scoops ~ £4.25, 1 scoop ~ £2.50

(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.

