

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*)
~ £5.75

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

Pan fried red mullet with ratatouille and green pesto sauce
(gf) ~ £9.50

Chicken liver and foie gras pate with crusty bread and fig
relish (gf*) ~ £8.75

Twice-baked cheese soufflé on petite salad with red onion
jam and aged balsamic ~ £8.25

Breast of pigeon wrapped in Parma ham on a bed of
smoked bacon and lentils (gf) ~ £8.75

(gf) = Gluten free

(gf*) = Gluten free option available

Mains

Cod loin in crispy Exmoor ale batter with home cooked chips, mushy peas and tartare sauce ~ £14.25

Or

Halloumi cheese in crispy Exmoor ale batter as above ~ £13.25

Pan fried lamb rump with mini shepherds pie, wilted spinach, roasted vegetables, wild mushrooms and lamb jus (gf) ~ £17.75

Slow cooked pork belly, smoked bacon and leek potato rosti, caramelised beetroot, seasonal vegetables and apple and cider sauce (gf) ~ £16.50

Pan fried free range chicken breast with savoy cabbage, dauphinois potatoes and pancetta and shitake mushroom sauce (gf) ~ £16.25

South West beef and ale pie in all-butter short crust pastry with rich red wine sauce, bubble and squeak and seasonal vegetables ~ £14.75

Wild boar and apple sausages with wholegrain mustard creamed potatoes and caramelized onion sauce ~ £14.25

Mint and pea risotto with parmesan shavings (gf) ~ £13.25

Grilled lemon sole with wilted spinach, samphire, new potatoes, seasonal vegetable and shrimp butter sauce (gf) ~ £17.25

Pan fried fillet of hake on a chorizo and mediterranean vegetable stew (gf) ~ £15.25

The 'Crown Curry' please see blackboard for today's choice served with basmati rice, naan bread, poppadom and chutney (gf*) ~ £14.75

The 'Crown Cheeseburger' on toasted brioche bun with tomato chutney and home cooked chips (gf*) ~ £13.50

The Crown grills

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

Minimum 28-day aged sirloin 6oz ~ £16.50 / 8oz ~ £18.95

Minimum 28-day aged fillet of beef 6oz ~ £25

Minimum 28-day aged rib eye 8oz ~ £19.75

Grill additions and a bit on the side

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

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

Mixed dressed salad leaves (gf) ~ £3.95

Onion rings ~ £3.95 Garlic bread (gf*) ~ £5.50

Marinated olives with bread and olive oils ~ £6.50

Seasonal vegetables (gf) ~ £3.95

Saute potatoes (gf) ~ £3.75 new potatoes (gf) ~ £3.75

Creamed spinach (gf) ~ £3.75

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*** Many of our dishes can be modified to suit gluten or dairy free diets, please discuss this with our staff who will be more than happy to advise ***

All of our produce is sourced carefully from the Southwest where possible, The eggs we use are free range.

Desserts

Rich chocolate marquis with mixed fruit compote and vanilla ice cream (gf) ~ £7.50

Banoffee mess - Layers of meringue, caramelised banana, toffee sauce and cream topped with toasted pecan nuts (gf) ~ £7.50

Home made lemon tart with sour cherry sorbet~ £7.50

'The Crown's' home-made sticky toffee pudding with honeycomb ice-cream and butterscotch sauce ~ £7.25

Summer berry mousse with raspberry sorbet and dried raspberry flakes (gf) ~ £7.25

Selection of southwest farmhouse cheeses served with toasted walnut bread, artisan biscuits and plum chutney
4 cheeses (gf*) ~ £9.75
Additional portions ~ £1.50

Selection of luxury locally made ice-cream from Liscombe Farm at Tarr Steps
3 scoops ~ £4.95
Vanilla, chocolate, strawberry, honeycomb, mint choc chip, blackberry and cream (gf)

Selection of sorbets -
3 scoops ~ £4.95
Lemon, strawberry, raspberry, passion fruit, lime (gf)

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