

The Crown Hotel Bar-Lunch Menu

Baguettes served with crisps, salad & coleslaw (gf*) ~ £8.50

~ Roast beef and horseradish

~ Home roasted ham with wholegrain mustard

~ Poached chicken with mayonnaise and chives

~ Smoked salmon with cream cheese

~ Brie with red pepper and basil pesto and tomato chutney

~ Prawns with marie rose sauce

Paninis with home cooked chips & dressed leaves ~ £9.95

~ Rib of beef strips with caramelised onion and mature cheddar

~ Coronation chicken

~ Ham, cheese and spring onion savoury

Light Lunches

Classic club sandwich with poached chicken and bacon and home cooked chips (gf*) ~ £10.95

Steak and onion sandwich on homemade sourdough, home cooked chips and dressed salad leaves (gf*) ~ £11.95

The 'Crown' lunch boards - Choose from: Cheddar Ploughman's or cold meats antipasti served with homemade bread (gf*) ~ £12.75

Twice-baked cheese souffle on petite salad with red onion jam and aged balsamic ~ £8.35

Classic Caesar salad - lettuce, anchovies, parmesan shavings and croutons with classic Caesar dressing (gf*) ~ £8.50 **Add Chicken & Bacon** ~ £10.50

Smoked salmon with avocado, fennel and apple salad served with parmesan bread (gf*) ~ £9.75

Main Courses

Southwest beef & ale pie in all-butter short crust pastry with red wine sauce, bubble and squeak and vegetables ~ £14.95

Cod loin in Exmoor ale batter with home cooked chips, mushy peas and tartare sauce ~ £14.50

Halloumi cheese in Exmoor ale batter as above ~ £13.75

Wild boar and apple sausages with wholegrain mustard creamed potatoes and caramelised onion sauce ~ £14.50

Roasted butternut squash risotto with parmesan shavings (gf) ~ £13.50

Grilled plaice with wilted spinach, samphire, new potatoes, seasonal vegetables and caper butter sauce ~ (gf) ~ £15.75

The 'Crown cheeseburger' on toasted brioche bun with sweetcorn chutney and home cooked chips (gf*) ~ £13.75

The Crown Grill

All grills are served with home cooked chips, roast tomato and mushroom. Steaks are minimum 28-day aged (gf*)

Sirloin steak 6oz ~ £16.75 8oz ~ £18.95

Rib eye 8oz ~ £19.95 Fillet of beef 6oz ~ £25.50

Add any of the following sauces (gf) ~ £2.95

Peppercorn / Blue Cheese / Mushroom

(gf) = Gluten free

(gf*) = Gluten free option available

Desserts

Dark chocolate mousse with raspberry coulis and sour cherry sorbet (gf) ~ £7.50

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

Treacle tart with fruit compote and blackberry ice cream ~ £7.50

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

Duo of vanilla desserts - Vanilla cheesecake and vanilla souffle served with raspberry sorbet (gf) ~ £7.75

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

Vanilla, chocolate, strawberry, honeycomb, mint choc chip, blackberry and cream (gf)

Selection of sorbets produced by 'Granny Gotards' of Taunton
Lemon, strawberry, raspberry, passion fruit, lime (gf)

3 scoops ~ £4.95, 2 scoops ~ £3.50, 1 scoop ~ £1.75

(gf) = Gluten free

(gf*) = Gluten free option available

