

## The Crown Hotel - Restaurant Menu

Nibbles & freshly baked bread and butter ~ £2.25 per person

### 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**, 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

### Mains

**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 rosti, caramelised beetroot, seasonal vegetables, 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 caramelised 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

(gf) = Gluten free

(gf\*) = Gluten free option available

## The Crown grills

All grills served with home cooked chips, 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**

**dressed salad leaves (gf) ~ £3.95 Garlic bread ~ £5.50**

**Seasonal vegetables (gf) ~ £3.95 Onion rings ~ £3.95**

**Marinated olives with bread and olive oils ~ £6.50**

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

**Creamed spinach (gf) ~ £3.75**

## Desserts

**Rich chocolate fondant** and pistachio ice cream rolled in crushed pecan nuts served with lime syrup (gf) ~ £7.75

**Hot Pear tart tatin** with vanilla ice cream and sesame tuille ~ £7.50

**Caramelised almond tart** with mixed berry compote and strawberry ice cream ~ £7.50

**Home made sticky toffee pudding** with hot butterscotch sauce and honeycomb ice cream ~ £7.25

**Creamy rice pudding** with salted caramel, topped with toasted pecan nuts (gf) ~ £7.25

**Selection of southwest cheeses** with toasted walnut bread, artisan biscuits and plum chutney (gf\*) ~ £9.75

Additional portions ~ £1.50

**Selection of luxury locally made ice-creams from Liscombe Farm at Tarr Steps**

3 scoops - vanilla, chocolate, strawberry, honeycomb, mint choc chip, blackberry and cream (gf) ~ £4.95

**Sorbet selection** –3 scoops - lemon, strawberry, passion fruit, raspberry, lime (gf) ~ £4.95

