

The Crown Hotel - Restaurant Menu

Starters

Nibbles & freshly baked bread and butter ~ £2.50 per person

Chef's soup of the day with freshly baked bread (gf*) ~ £5.85

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

Home made crab cake on dressed leaves with saffron mayonnaise ~ £7.75

Game terrine wrapped in bacon with crusty bread and plum chutney (gf*) ~ £8.85

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

Mixed meat charcuterie - smoked mutton coppa, air dried beef and pork loin with sun dried tomatoes, gherkins and red peppers stuffed with feta cheese served with focaccia bread (gf*) ~ £8.95

Mains

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

Or - **Halloumi cheese in crispy Exmoor ale batter** as above ~ £13.75

Slow cooked ox cheek and braised oxtail with fondant potato, glazed carrots, seasonal vegetables and oxtail jus (gf) ~ £17.25

Slow cooked pork belly, smoked bacon and leek potato rosti, caramelised beetroot, seasonal vegetables and apple and cider sauce (gf) ~ £16.75

Chicken breast stuffed with chorizo mousse, wrapped in smoked bacon with creamed mushrooms and spinach, dauphinois potatoes and peppercorn 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 ~ £14.95

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

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

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

Pan fried sea bream with saffron potatoes, pak choi, olives, fennel and lemon beurre blanc ~ (gf) ~ £16.25

Chicken tikka - Tender pieces of chicken breast marinated in tikka spices, vegetable curry side dish, basmati rice, cucumber raita and chapatti bread (gf*) ~ £14.95

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

The Crown grills

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

Minimum 28-day aged sirloin 6oz ~ £16.75/8oz ~ £18.95

Minimum 28-day aged fillet of beef 6oz ~ £25.50

Minimum 28-day aged rib eye 8oz ~ £19.95

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 ~ £5.75

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

Marinated olives with bread and olive oils ~ £6.75

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

Creamed spinach (gf) ~ £3.75

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

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

Summer berry mousse with raspberry sorbet and dried raspberry flakes (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

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

Sorbet selection produced by 'Granny gothards' at Taunton

lemon, strawberry, passion fruit, raspberry, lime (gf)

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

(gf) = Gluten free

(gf*) = Gluten free option available