

# Sunday Menu

## Meanwhile

Marinated Greek Olives 3

Warm crusty bread with olive oil & balsamic glaze 3.5

Sharing melting camembert wheel with caramelised red onion chutney & toasted baguette 6

## Starters

Lollipop king prawns and salt & pepper squid with pickled cabbage & a ponzu chilli dip 9

Sweet potato Tikki with kachumber dip 8 **vg/gf**

Sausage, cheddar & marmite Scotch egg 8

Homemade soup of the day with warm crusty bread (please see board) 6 **v**

Ardennes pate with caramelised onion chutney and toasted baguette 9

## Main meals

Traditional Sunday roast with all the trimmings 19.5

(please see the boards for today's choices)

Prime 8oz rump steak with grilled mushroom & tomato, chunky chips, house salad & a choice of peppercorn, mushroom, or stilton sauce 24

The Crown's steak, mushroom & Guinness potted pie with a puff pastry top, served with chunky chips or mashed potato & mixed vegetables 18

Braised duck leg in red wine with boulangère potatoes, roasted Chantrey carrots and kale 19 **gf**

Hunters chicken breast with smoked Cheddar, bacon, sweet potato wedges & green beans 18.5

Traditional beer battered or grilled haddock fillet with chunky chips, tartare sauce and a choice of garden or mushy peas 16

Hake supreme with king prawns in a 5-bean cassoulet, green beans & new potatoes 19.5

Butternut squash, sweet potato and roasted vegetable jalfrezi with basmati rice and naan bread 17 vg