

Gluten Free Lunch Menu

Smaller plates

Homemade soup of the day with warm crusty bread (please see board) 7 v

Classic nachos with chilli beef, jalapenos & melting mozzarella 6

Grilled goats cheese with chilli jam, wild rocket & balsamic glaze 9 v

Moules mariniere & a tiger roll 9

Larger plates

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

Sweet potato, red pepper & 5 bean chili non carne with lime rice & smashed avocado 18 vg

Traditional beer battered or grilled haddock fillet with chunky chips, homemade tartare sauce and a choice of garden or mushy peas 15

Hasselback halloumi & ratatouille bake in a rich tomato Provençale sauce 17 v

8oz beef burger with melting jack cheese, beef tomato, red onion, lettuce and burger sauce, served in a bun with skin-on fries, and a house salad 14

Jacket potatoes

All served with a house salad

The Crown's steak, mushroom & Guinness pie mix 9

Flaked tuna fish with mayonnaise 8

Atlantic prawns with Marie Rose sauce 9

Baked beans & cheddar cheese 8.5 v

Chili con carne with sour cream 9

Smoked bacon & stilton 8

Ciabatta Rolls

served with skin on fries & a house salad

4oz rump steak cooked to your liking with caramelized red onion chutney 9

Smoked back bacon with lettuce, tomato & mayonnaise 8

Flaked tuna fish with mayonnaise 8

Bacon, brie & cranberry 8

Soft mozzarella with tomato, rocket & pesto 8

Roasted vegetables with grilled halloumi 8

V – Vegetarian, Vg – Vegan

Allergies? If you have any allergies or intolerances, please let us know

This is our lunchtime menu and is concise to keep things moving quickly. However, if you would prefer something from the main menu please ask. This may take a little longer during busy times