

# Gluten Free Menu

## Smaller plates

Homemade soup of the day with warm crusty gf bread (please see board) 8 v

Grilled Mackerel fillets on a warm tomato, samphire asparagus tips & horseradish salad 9

Creamed leeks & spinach with wholegrain mustard, chestnut mushrooms on toasted gf Ciabatta 9 v

Harissa spiced cauliflower wings with braised chick pea & gf bread 9 vg

## Larger plates

Prime 8oz. rump steak with a pan fry of chestnut mushrooms, spinach, red onion & tomato. With Chunky chips & a choice of peppercorn, mushroom, or stilton sauce 26

Traditional *gf* battered or grilled haddock fillet with chunky chips, tartare sauce and a choice of garden or mushy peas 19

Seared lamb neck fillet with boulangiere potatoes, sauteed greens in garlic butter & redcurrant gravy 23

*Tomo pork.* Char grilled 8oz. pork chop on champ potato, grain mustard creamed leeks, cognac & apple gravy 22

The Crown's steak, mushroom & Guinness potted pie with a mashed potato topping, served with mixed vegetables 22

## 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 10 / Flaked tuna fish with mayonnaise 9

Roasted vegetables with grilled halloumi 8 vg / Smoked back bacon with lettuce, tomato & mayonnaise 9

Soft mozzarella with tomato, rocket & pesto 9 v / Bacon, brie & cranberry 8