



THE CROWN & TWO CHAIRMEN

Starters & Sharers

Marinated olives (Ve) **3.25**

Lightly dusted calamari with spicy 'nduja mayo **5.75**

Nachos topped with spicy chickpeas & melted cheese alternative, produced from coconut oil (V) **6.00**

Pan-fried king prawns and chorizo on toasted sourdough **6.00**

To share - Rosemary & garlic baked Camembert served with warm sourdough and celery (V) **11.00**

To share - The Continental Board - Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives and 'nduja sausage **27.00**

Mains

Handmade British beef burger with bacon and cheese, served in a brioche bun with gherkin & fries **12.00**

Add fried egg for 1.00, add beef patty for 3.00, add monterey jack cheese for 1.00, add avocado for 1.50

Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce and ketchup (A) **12.25**

Upgrade to large fish for 2.50

Chicken, portobello mushroom, leek & pancetta pie, served with roasted roots and a choice of mash or triple-cooked chips (A) **11.50**

Sausage & mash - Cherry Orchard farm sausages, spring onion mash, crispy onions and red wine jus (A) **11.00**

Katsu burger - breaded chicken katsu burger in a brioche bun with fries **13.00**

Upgrade to Triple-cooked chips for 1.00

Beyond Meat Burger - plant based patty on an ancient grain bun, topped with tobacco onions and melted cheese alternative produced from coconut oil (Ve) **9.50**

Add Fries for 3.00

Caesar salad - gem lettuce, anchovies, shaved cheese and bacon with Caesar dressing and toasted sourdough croutons **8.00**

Add chicken for 2.50

Vegan lasagne with butternut squash, peppers and courgettes (Ve) **10.50**

Spicy bean chilli with shredded shawarma, topped with vegan cheese alternative produced from coconut oil & sticky rice (Ve) **10.50**

Southern-fried chicken served with cherry BBQ sauce, fries and slaw **12.00**

Upgrade to Triple-cooked chips for 1.00

Wild boar & chorizo burger in a brioche bun with fries and slaw (A) **13.00**

Upgrade to Triple-cooked chips for 1.00

Sides

Coleslaw (V) **2.50**

Side salad (Ve) **3.50**

Fries (V) **3.00**

Side vegetables (V) **3.50**

Triple-cooked chips (V) **3.75**

Onion rings (A,V) **2.50**

Desserts

Chantilly cream-filled profiteroles with caramel sauce (V) **5.50**

Warm chocolate brownie with hazelnut ice cream (V) **5.50**

Chocolate tart with coconut ice cream and red fruits (Ve) **5.75**

Sticky toffee pudding and vanilla ice cream (V) **5.50**

Our allergen guide is located on the kitchen tab of our website. We keep it online so that it is always as up to date as possible. You can filter by the following allergens:

Gluten • Celery • Crustaceans • Eggs • Fish • Lupin • Milk • Molluscs • Mustard • Peanut • Sesame • Soya • Sulphites • Tree nuts

If you aren't able to access the internet, please let us know and we will assist you. If you have a question, food allergy or intolerance please let us know before placing your order.

Please note all our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not contain all ingredients

(V) = made with vegetarian ingredients, **(VE)** = made with vegan ingredients, **(A)** = contains alcohol