



Light Bites and starters

Scotch egg of the day £ 6

Handmade rare breed sausage meat, soft centered Burford brown hens egg, Panko breadcrumbs

Chef's green salad £ 4

Watercress, rocket & fennel

Soft shell crab £ 6

Tempura battered soft shell crab with Old Bay mayo

Rib and tickle £ 6

BBQ ribs & Proper coleslaw

Stack em high Onion rings £ 5

Beer battered Spanish onion rings served with chef's BBQ sauce

Crown dippers £ 6

Organic chicken goujons, poached in buttermilk and finished in Panko bread crumbs. Served with chefs special smokey BBQ sauce

Louisiana seafood gumbo £ 7.50

Small full flavoured broth with king prawns and crab

Hand crafted bespoke Burgers

"The Primitive" £12

Rare breed beef chuck patty, emmental cheese with a marrowbone chaser

"The Waldorf" £12

Label Anglais chicken breast patty with a celery, walnut, apple and raisin mayonnaise sauce

From the sea..."I'm a just a Po Boy" £13.50

Soft shell crab deep fried in tempura batter, Old bay mayonnaise served in a brioche bun

"Oink if you think you're hard enough" £12

Middle white pork and bath chorizo patty with Appleslaw

The Black sticks blue burger £ 13

Rare breed beef patty, Black sticks blue cheese (not strong), bacon

Skinny burger £11

100g beef patty, NO mayonnaise, comes with roasted chips (for ladies who lunch)

It's a bit falafeling £11

Falafel, Cornish yarg, red pepper mayo

The Return of the Mac £16

Standing a full 8" high, a double stacked burger of immense proportion with house BBQ sauce, dill pickle, melted emmental cheese, lettuce & mayo

All our burgers come with mixed leaf salad, tomato, onion and triple cooked chips with house mayonnaise and bbq sauce

Menu design by Scott Pinson

Our entire menu is based on fresh seasonal produce sourced as local as possible, fish from Billingsgate, Meat from Micheals (one of the oldest traders at Smithfields meat market) and fruit and vegetables from Spitalfields.

Large Plates

“You’re pulling my pig leg” £12

Pulled pork, Boston beans, triple cooked chips and coleslaw served in a box

Louisiana seafood gumbo £ 12.50

Large full flavoured broth with king prawns and crab

“From the land” £16

The Old Spot double pork chop (ave. 500g), Boston beans and BBQ jus

“The silence of the Lamb” £22

*Barnsley chop (or ‘saddle chop - 400g) is cut right across the saddle producing a beautiful, thick double loin chop with a little under fillet all in one)
(Take your pick from 2 of the Walk on the Wild Side menu)*

“Bring out the Cattle” £ 35

*30 oz T-bone steak (Suitable for 2 to share)
The T bone consists of fillet & sirloin on the bone but cut for you
with béarnaise or peppercorn sauce
(Take your pick from 2 of the Walk on the Wild Side menu)*

Walk on the Wild Side

£ 4 each

*Tempura battered baby corn, baby carrots and cornichons
Russian roulette peppers (one in ten will blow your head off)
Chef’s green salad with vinaigrette
Proper Coleslaw
Triple cooked hand cut chips*

“For the carnies” £ 100

Huge sharing board for the carnivores

Suitable for 6 people

3kg of prime meat

*Rare breed T-bone steak, Barnsley lamp chop, black pudding, white pudding, sausage of the day,
lambs kidney and organic chicken served with triple cooked chips, onion rings, house salad and
sauces*

Desserts

Key lime pie £ 5

Candied lime, lime sorbet & lime essence

Banoffee pie £ 5

Chocolate caramel, banana shot

(An optional 12.5% service will be added to your bill)

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