

Winter Lunch Menu

Starters

The Crown's homemade soup of the day	£ 5.00
Goat's cheese and red onion marmalade tarte tatin with thyme ice cream	£ 5.95
Welsh rarebit bruschetta with smoked mackerel and balsamic glaze	£ 6.25
Mozzarella and chorizo filled Portobello mushroom with tomato and basil coulis	£ 5.50
Pigeon, root vegetable and smoked bacon pie with game chips	£ 5.95
Chicken liver parfait with red onion marmalade and toast	£ 6.25

Main courses

Pan roasted lamb rump with roasted mint new potatoes, balsamic baby onions and breaded Parma ham wrapped green beans	£17.95
Yeast battered cod fillet with crushed peas, double fried chips and homemade tartare sauce	£12.95
10oz rump steak with mushroom, tomato, onion rings and double fried chips	£18.95
The Crown Hotel's famous lasagne with double fried chips or mixed salad	£12.95
Confit duck leg with garlic and rosemary fondant potato, red wine braised cabbage and beetroot	£15.95
Twice baked Lincolnshire Poacher and spinach soufflé with roasted vine tomatoes and sweet potato chips	£12.50
Fillet of salmon with a prawn and dill Mornay, wrapped in filo pastry with baby potatoes and spinach	£14.95
slow braised pork belly filled with a sage, shallot and black pudding stuffing, colcannon potatoes and honey roasted apple	£14.95
Pie of the day topped with short crust pastry with chips or mash	£12.95
Grilled venison sausages with mustard mash, redcurrant and port sauce, crispy onions	£12.95
Pot roasted chicken breast with tomatoes, smoked bacon and mushrooms in a red wine jus with mash potato and parsnip puree	£13.95
The Crown Hotel's burger with cheese, bacon, onion rings and double fried chips	£11.95
Grasmere Farm gammon steak with fried egg, tomato, mushroom and double fried chips	£13.25

On the side

Battered onion rings, double fried chips, panache of vegetables or buttered carrots	each	£ 2.75
Peppercorn or Stilton sauce	each	£ 2.95

Puddings

Sticky toffee pudding with toffee sauce and vanilla ice cream	£ 5.95
White wine poached pear with vanilla pannacotta and brandy snap	£ 6.25
French chocolate cake with vanilla ice cream and berry compote	£ 5.95
Lemon posset with blueberries and shortbread biscuit	£ 5.50
Apple and blackberry crumble with custard	£ 5.50
Chef's house made ice creams and sorbets	£ 5.25
A selection of English cheeses with biscuits, grapes celery and chutney; please see over for choice	£ 7.95



Sandwiches

Grilled steak open bruschetta with onion rings, cheesy coleslaw and double fried chips	£ 8.95
Mozzarella and tomato open bruschetta with pesto, double fried chips and dressed leaves	£ 7.95
The Crown Hotel's Club sandwich chicken, bacon, lettuce, tomato and mayonnaise with chips	£ 8.95
Hot pork and apple sauce ciabatta with double fried chips	£ 7.50

Baguettes – served with dressed leaves and chips

Cheddar cheese and chutney	£ 4.95
Honey roasted ham with mustard	£ 5.25
Roast beef with rocket and horseradish	£ 6.50
Tuna mayonnaise with red onion	£ 5.25
Add a bowl of soup	£ 2.50

The Crown's bar snack menu

£4.00 each or choose any three for £10.00

Lamb koftas with minted yoghurt dressing	
Mini burger served with coleslaw	
Mini beef and ale pie topped with short crust pastry with chateau potatoes	
Curried vegetable samosas with mango chutney	
Lincolnshire sausages with mustard mayonnaise	
Whole tail scampi with homemade tartare sauce	
Mini crab balls with a sesame crumb and sweet chilli dip	
Rutland cheese fritters with tomato chutney	
Mini fish and chips with tartare sauce and lemon wedge	
Bucket of hand cut chips or yeast battered onion rings	each £ 2.95

English cheese

Please choose three cheeses, served with biscuits, grapes, celery and chutney £7.95

Colston Bassett

The original Stilton. An award winning blue cheese with a creamy texture made in Nottingham

Westcombe Cheddar

Award winning Cheddar from Westcombe dairy Somerset

Made with unpasteurised milk and aged for a strong and slightly peppery taste

Golden Cross

This cheese is a vegetarian, soft cheese with a dense silky texture. The cheese ranges in flavor from subtle, floral, and grassy to more complex and intense as it becomes denser, creamier and full-flavored with maturity.

Perl Wen

An organic cows' milk cheese which is produced by Caws Cenarth in West Wales.

A combination of a Caerphilly and Brie style cheese when consumed young.