



Winter Dinner Menu

Starters

The Crown's homemade soup of the day	£ 5.00
Chicken liver parfait with red onion marmalade and toast	£ 6.25
Breaded camembert with warm walnut bread, cranberry and orange chutney	£ 5.50
Confit beetroot and chive risotto with parmesan and beetroot crisps	£ 6.25
Baked avocado and prawn Mornay with a herb and parmesan crust	£ 6.25
Colston Bassett topped baked mushroom with toasted walnut bread	£ 5.75
Locally sourced game terrine with a sweet plum chutney	£ 5.95

Main courses

Redcurrant and rosemary braised lamb shank with champ potatoes	£16.95
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
Duo of partridge: -	
Roast breast with bacon, pea and shallot fricassee, confit leg and thyme pie, fondant potato	£15.95
Twice baked Lincolnshire Poacher and spinach soufflé with a rocket and parmesan salad	£10.95
Fillet of cod with a butter bean, seafood and spinach chowder	£14.25
Fillet of pork Wellington:-	
stuffed with leek and mushroom, wholegrain mustard cream sauce and Chateau potatoes	£14.50
Pie of the day topped with short crust pastry with chips or mash	£12.95
Oven roasted chicken breast with sundried tomato and mozzarella filling, Dauphinoise and greens	£13.95
Grasmere Farm Lincolnshire sausages with mash potato and red wine jus	£11.50
Pan fried lamb's liver with streaky bacon, mash potato and gravy	£13.95
Baked aubergine filled with mushroom Provencal, buffalo mozzarella, tomato and basil sauce	£12.95
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
Smoked salmon, prawn, crayfish and avocado salad	£11.50
Chicken and bacon Caesar salad	£11.50

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

Mandarin cheesecake with redcurrant compote	£ 5.95
Chocolate marquise with white chocolate sauce	£ 6.25
Apple and blackberry crumble with custard	£ 5.75
Fig and frangipane tart with cherry syrup and crème fraîche	£ 6.25
Sticky toffee pudding with toffee sauce and vanilla ice cream	£ 5.95
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

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.

Coffee and tea

Americano £ 2.00

Cappuccino £ 2.35

Cafe Latte £ 2.35

Espresso £ 2.25

Decaffeinated Americano £ 2.00

Hot chocolate £ 2.35

All teas £ 2.00

English breakfast

Earl Grey

Lemon and ginger

Peppermint

Spiced berry

Green tea

Speciality coffee

Irish coffee with Jameson's Whisky £ 5.75

Bailey's coffee - Cafe latte with a shot of Bailey's £ 5.75

French coffee with Grand Marnier £ 5.75

Italian Classico with Amaretto £ 5.75