

- Flamingo pea & confit garlic dip, sunflower seeds, crudités, ciabatta - £6.50 (Ve)
- Bar Snacks Sourdough bread of the day, salted butter - £4.50 (V - ask for Ve) Chips, herb salt - £4 (Ve)
- Slice of garlic focaccia-£2.50 (V-ask for Ve) Padron peppers, sweet & sour sauce - £6 (Ve)

— **Ukrainian borscht soup as part of Refugee Week. (V - ask for Ve)**

Smaller
plates

£10 (£1 from each dish sold goes to The Refugee Buddy Project)

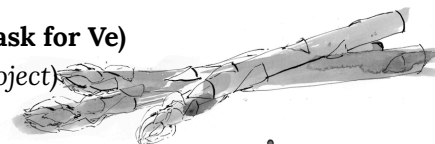
Coronation chicken caesar salad - £10

Handmade rigatoni pasta, Brown Crab sauce, dill - £10

Root vegetable hash browns with smoked tomato & strawberry hot sauce - £7 (Ve)

Tempura courgette flower stuffed with labneh, dukkah, microherbs - £8 (V)

Heritage tomato salad, confit garlic vinaigrette, basil, croutons - £8 (Ve)



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Bigger
plates

Braised beef shin, bone marrow mash, tempura oyster, shortcrust pastry, roast carrots, gravy - £22

Roast fillet of coley, summer salad; beans, peas, kohlrabi, mint, radishes, caper vinaigrette - £20

Crispy corn cakes with sweetcorn purée, barbecued corn cob, summer salsa, chilli spiced honey - £17 (Ve)

Beer-battered fish finger sandwich, tartare sauce, dill pickle, chips - £12

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15

Summer veg samosa, pickled raisin remoulade, garlic & cucumber raita, curry oil - £16 (Ve)

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Desserts

Marinated strawberries, hazelnut cream, strawberry & elderflower granita, hazelnut biscuit, basil - £8 (Ve)

Gooseberry posset, shortbread crumb - £7.50 (V)

Treacle tart, ginger prune compote, whipped cream - £6.50 (V)

House churned strawberry ice cream, juniper syrup, shortbread crumb - £6 (V)

Sea buckthorn sorbet - One scoop - £2.50 / Two scoops - £5 (Ve)

Please ask for our children's menu.

(V) - vegetarian

(Ve) - vegan

****Allergies and intolerances;** if you have a food allergy or intolerance please let your server know before you order, every time you visit. Your meal may take a little longer than normal to prepare. Whilst we take care to prevent cross-contamination we cannot guarantee that your dish will be free from allergenic ingredients, as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Our menu descriptions do not include all ingredients.

Our seasonal menu is focused on provenance, using ingredients from the local sea, farms and producers.

Everything is homemade here in our kitchen at The Crown.

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