



LUNCH DINING

MON - SAT

NIBBLES

Soup Of The Day,
Mini Bread Roll &
Butter (GFO). 7

Bread Board, Hummus,
Butter, Herb Oil & Bal-
samic Reduction (GFO) 6

Nocella Olives. 5

Beef Cheek Bon Bon
Pickled Cucumber &
Chili (GFO) 8

Cured Meats, Olives,
Bread Selection (GFO) 10

Chorizo Arancini, Aioli
Parmesan 8

Asian Pork Ribs 8

SIDES

Seasonal Vegetables 5
Creamed Mashed Potato 4
Crown Gratin Potato 4
Triple Cooked Chips 4
Fries 4
Add Cheese 1.50

THE CROWN SANDWICH

BLMT Smoked Streaky Bacon, Lettuce, Mayo &
Beef Tomato (GFO) 12.50

Smoked Salmon, Garlic Herb Cream Cheese,
Cucumber 12.50

Capri Salad, Beef Tomato, Mozzarella,
Balsamic Dressing, Basil & Rocket 12.50

All Served with Seasoned Fries & Homemade Slaw

FISH & CHIPS

Hophead Beer Battered Cod, Buttered Peas
Triple Cooked Chips, Tartar Sauce (G). 18

CROWN BURGERS

5 Hr Steamed 6oz Crown Beef Burger, Burger
Sauce, Beef Tomato, Gherkin (GFO) 16

Add Cheese or Bacon : Per Item 1.50

Halloumi Cheese In A Bun, Avocado, Gem
Lettuce, Beef Tomato, Gherkin (GFO) 16

CROWN PIE

Pie Of The Day, Seasonal Veg, Stock Gravy, Creamy
Mash or Gratin Potatoes or Chips (G) 22

Please Advise Staff Of Any Allergies

There is no service charge added to your final bill