



Sample - Crowns restaurant A La Carte menu

Only available Friday and Saturday evenings

Starters

Pan Fried Scallops - £9.50

with clams and mussels poached in a tomato, white wine and saffron broth

Celeriac Bubble & Squeak - £6.95

With a soft poached egg and bearnaise sauce. Add crispy smoked back bacon for £1.50

Smoked Haddock & Clam Chowder - £7.25

with focaccia croutons

Home Smoked Duck Breast - £7.25

with crispy noodle salad and pickled mooli. Replace smoked duck with tempura vegetables for a vegan option.

Main Course

Home Smoked Fillet of Sea Trout - £16.25

With horseradish dressing and a warm potato and watercress salad

Baked Lemon Sole - £17.50

with tarragon butter, Jersey potato and shallot hash and mange tout

Butternut Squash, Feta and Sage Tart - £14.95

With red pepper compote and a warm salad of chargrilled tender stem broccoli, mange tout and mint

Pan Fried Breast of Barbary Duck - £16.95

served with black cherry jus, dauphinoise potatoes and tender stem broccoli

From the Char Grill

Rump of Lamb - £17.95

Tender rump of lamb marinated in garden herbs and chargrilled for a smoky flavour. Served pink with creamed spinach and parsnip fries



Fillet of English Beef (7 oz approx) - £26.95

With skin on chunky chips, bearnaise sauce and watercress salad. Best served rare of medium rare

Charred Tuna Steak - £15.95

Served on a classic nicoise salad

Steak sides:

Peppercorn sauce or Peppercorn & blue cheese sauce £2.50

Marinated wild mushrooms £3.50

Sides

Buttered jersey royals* – £3.25 ~~~ Seasonal vegetables – £3.50

French fries – £3.00 ~~~ Skin on chunky chips – £3.50

Sun dried tomato and olive salad £3.75 ~~ Bosciola Olives, semi dried tomatoes - £3.95

*subject to seasonal availability. Substitute may be offered
Please note, most main courses take 25 -30 minutes to cook.

Puddings

Chocolate Orange Brownie - £6.50

With chocolate chip ice cream, orange syrup and poached zest

Strawberry & Elderflower Trifle - £6.50

Treacle Tart - £6.50

With salted caramel ice cream

Cheese Plate - £8.50

Served with balsamic red onion chutney, celery crudités and a selection of artisan crackers.
Please ask for today's choices

Deluxe Swiss Ice Creams and Sorbets

Please ask for today's choices

1 scoop – £1.50

2 scoops – £3.00

3 scoops – £4.50